

BAR Pazzo

ANTIPASTI

FOCACCIA 6

green olive tapenade, lemon white truffle butter, sundried tomato & bone marrow pesto

GNOCCHI FRITTE 10

fried potato dumplings, whipped asiago, tarragon, toasted sunflower seeds

ARANCINI 10

crispy rice balls, pomodoro sauce

CROSTINI 10

truffled ricotta, mushrooms, arugula & balsamic

PIZZA 16

prosciutto, arugula, mozzarella, pickled red onion & chili oil

PATATE FRITTE 10

crispy fries, truffled aioli, parm, balsamic

CALAMARI 16

crispy calamari, sundried tomato & chili aioli

CAESAR SALAD 15

grilled whole leaf romaine, house dressing
Grana Padano, guanciale, croutons

INSALATA VERDE 15

Gorgonzola, candied walnut, white wine-poached pear
cranberry-maple balsamic dressing

POLPETTA 16

veal & pork meatball, pomodoro sauce, scamorza, basil

BURRATA 17

soft cow's milk mozzarella cheese from Puglia
seasonal fruit & vegetable accompaniments

PASTA

PENNE ARRABBIATA 22

tomato chilli sauce, Pecorino Romano, crispy fried garlic

ORECCHIETTE 22

"little ear" pasta
arugula pesto, Italian sausage, roasted peppers, Grana Padano

SPAGHETTI & MEATBALL 24

house-made spaghetti & meatball, tomato sauce, parmigiano, basil

RABBIT RIGATONI 26

braised & pulled rabbit, pancetta, tomato, lemon herb ricotta

TAGLIATELLE AL RAGU DI VITELLO 28

white veal ragu, Parmigiano

LINGUINE CON CAPESANTE E FUNGHI 32

seared scallops & sautéed mushrooms
lemon fennel mascarpone, toasted pine nuts

CARAMELLE 34

Butternut squash stuffed pasta
toasted hazelnut, fried sage, lemon white wine butter sauce

CARNE

CHICKEN PARMIGIANA 28

crispy breaded chicken breast
tomato sauce, mozzarella & Parmigiano

HAMBURGER "MANZO TARTUFATO" 18

whipped asiago, sundried tomato & bone marrow pesto
pancetta, lemon truffled herb aioli, arugula, potato bun

COCKTAILS

PAZZO SPRITZ 15

Pazzo amaro, St. Germain elderflower, prosecco, lemon & soda

ESPRESSO MARTINI 17

Illy espresso, Stolichka vodka, Tia Maria, Frangelico, orange bitters

DI MONTENEGRO 15

Espolon tequila, Montenegro
strawberry & lime

GRAPEFRUIT AMERICANO 14

Campari, Cocchi vermouth, grapefruit juice, soda

LIMONCELLO SOUR 16

Luxardo limoncello, Planeta grappa, creme de cassis, egg white

IL CAPO NEGRONI 15

Espolon tequila, Dolin vermouth, Cynar

COLA ITALIANA 16

Averna, Plantation rum, Fernet Branca, lime

VECCHIO MODA 16

Canadian Club rye, Disaronno amaretto
Cocchi barolo chinato, browned butter

VINI AL BICCHIERE 5 OZ

PROSECCO 13 / 60

NV Contarini, 'Millesimato', Extra Dry

ROSATO

SYRAH / VERMENTINO 16 / 75

2022 Frescobaldi 'Alie', Toscana

PINOT GRIGIO 14 / 65

2023 Masi, 'Masianco', Venezia DOC

VERMENTINO 15 / 70

2023 Frescobaldi, 'Massovivo', Tuscany

PECORINO 17 / 80

2024 Torre Zambra, 'Poggio Salaia', Abruzzo

TRAMINER AROMATICO 18 / 85

2022 Elena Walch, Alto Adige

CHIANTI CLASSICO 15 / 70

2022, Borgo Scopeto, Tuscany

MONTEPULCIANO 16 / 75

2021 Torre Zambra, Abruzzo

CABERNET 17 / 80

2021 Frescobaldi, 'Terre More', Toscana

BARBERA / NEBBIOLO 18 / 84

2023 G.D. Vajra, Langhe, Piemonte

BIRRA

BIRRA D'ORO 9

Burnside / Pazzo - 16oz draft

STELLA ARTOIS 8

14 oz draft

CRISP APPLE 9

Lake City Cider - 16oz draft

PERONI

NASTRO AZZURRO 8

330 ml bottle

GARRISON "LIL JUICY" IPA 10

500 ml can

GARRISON "IRISH RED" 10

500 ml can

PERONI 0.0% 7

330ml can

ERDINGER 0.0% 8

500 ml bottle

SENZA ALCOL

WITHOUT ALCOHOL

NOA "PROSECCO" 9

IL BAMBINO 14

NOA gin, NOA Italian amaro
NOA aperitivo, lemon & grenadine

NEGRONI 0% 15

NOA gin, NOA sweet vermouth
NOA Italian bitter, espresso

FRAGOLA SPRITZ 15

NOA Prosecco, NOA Italian bitter
strawberry shrub