

BAR

Pazzo

ANTIPASTI

FOCACCIA 3 PP

green olive tapenade, lemon white truffle butter, sun-dried tomato & bone marrow pesto

MARINATED NUTS & OLIVES 8

mixed Italian olives, Marcona almonds

MORTADELLA 16

house-made grissini, muffuletta & pickled peperoncini

RICOTTA GNUDI 15

ricotta dumplings, tomato sugo, basil

BURRATA 19

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

POLENTA FRITTA 12

semolina dusted polenta, grilled shishito peppers
grated pecorino

COZZE 21

1lb PEI mussels, fennel cream broth
'Nduja & parsley oils, grilled Pugliese bread

KALE APPLE SALAD 16

Atta's local, hydroponic baby kale
maple thyme vinaigrette
Granny Smith apples, candied spice walnuts

GRILLED CAESAR SALAD 16

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

CALAMARI E CARCIOFI 16

crispy semolina fried squid & artichokes
lemon basil aioli, chilli oil

PIZZA 18

spicy soppressata, basil pesto, scamorza
cherry tomato, balsamic reduction

PASTA

LINGUINE AL LIMONE 22

fresh lemon zest, white wine, garlic and chilli soffritto, Genovese basil
— add shrimp \$9 —

RIGATONI 26

San Marzano tomatoes, braised fennel sausage, basil

BUTTERCUP SQUASH GNOCCHI 26

roasted Acorn squash, pumpkin seed pesto, crispy speck

PAPPARDELLE 28

butter, Pecorino Romano, black truffles

RISOTTO ALLA MILANESE 34

saffron scented Carnaroli rice, osso buco, bone marrow, Parmigiano

FAGOTTINI 37

mushroom infused pasta stuffed with cheese & spinach
Taleggio cream sauce, roasted beet purée, pine nuts & crispy fried sage

PIATTI GRANDI

MAIALE ALLA MILANESE 28

bone-in pork chop breaded & flash fried, lemon, arugula & cherry tomatoes

FRUTTI DI MARE ALLA GRIGLIA 45

grilled scallops, garlic chilli shrimp, calamari, lemon & extra virgin olive oil

BISTECCA TAGLIATA 48

14oz bone-in striploin, salsa verde, confit cherry tomatoes

COCKTAILS

PAZZO SPRITZ 15

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

LA SPIAGGIA 16

Appleton rum, Montenegro
Falernum syrup (contains nuts), ginger beer, lime

APERITIVO TROPICALE 16

Hornitos tequila, Aperol
passionfruit, fresh lime juice

ESPRESSO MARTINI 17

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

ROSA D'ITALIA 16

St-Germain, gin, rose syrup, fresh lemon juice
eggwhite, orange bitters

SICILIAN SLINGBACK 16

Meletti amaro, Goslings Black Seal
Luxardo apricot, black tea & lemon

Dolce Nuvola 16

Rossi d'Asiago limoncello, Drambuie, Galliano vanilla, fresh lemon

Disaron Amaretto & eggwhites

— Imbibe Cocktail Competition Winner - People's Choice Award 2026 —

NERO ROMANO 18

Canadian Club rye, amaro Nonino
walnut bitters, guanciale

ROMEO 18

Camapri, Agua Santa mezcal
Luxardo maraschino, Bol's cocoa, bitters

VINI AL BICCHIERE 50Z

PROSECCO 13 / 60

NV Contarini, 'Millesimato', Extra Dry, Veneto

ROSATO

MONTEPULCIANO / SANGIOVESE 15 / 70

2025 'Incastro Rosa', Torre Zambra, Abruzzo

PINOT GRIGIO 12 / 58

2024 Villa San Martino, Friuli-Venezia Giulia

ROERO ARNEIS 15 / 70

2024 Michele Chiarlo, 'Le Madri', Piemonte

GRECO BIANCO 16 / 75

2025 Librandi, 'Segno', Calabria

TURBIANA 18 / 85

2024 Le Morette, Lugana Mandolara, Veneto

MONTEPULCIANO 16 / 75

2023 Torre Zambra, Abruzzo

FRAPPATO 18 / 85

2024 Planeta, Vittoria, Sicilia

NEBBIOLO 19 / 90

2023 Michele Chiarlo, Langhe, Piemonte

CABERNET / MERLOT 21 / 100

2023 Banfi 'Belnero', Toscana

BIRRE

BIRRA D'ORO 9

Burnside / Pazzo - 16oz draft

STELLA ARTOIS 8

14 oz draft

GARRISON 'LIL JUICY' IPA 10

500 ml can

CRISP APPLE 9

Lake City Cider - 16oz draft

PERONI

NASTRO AZZURRO 8

330 ml bottle

GARRISON 'IRISH RED' 10

500 ml can

SENZA ALCOL

PERONI 0.0% 8

330ml can

ERDINGER 0.0% 8

500 ml bottle

TUESDAY BREWING 0.5% 8

'Paradiso' hazy IPA

355ml can

NOA "PROSECCO" 9

IL BAMBINO 14

NOA gin, NOA Italian amaro
NOA aperitivo
lemon & grenadine

NEGRONI 0% 15

NOA gin, NOA vermouth NOA Italian
bitter espresso

FRAGOLA SPRITZ 15

NOA prosecco, NOA Italian bitter
strawberry shrub