

FOCACCIA 8

baked fresh to order

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

ANTIPASTI

ANTIPASTO 26

*cured meats, artisanal cheeses, preserved vegetables
marinated olives, artichoke*

PROSCIUTTI 21 / 34

*selection of salt cured hams
marinated olives, artichoke & balsamic*

CARPACCIO DI TONO 19

*salt-cured Yellowfin tuna, lemon anchovy aioli
Parmigiano, arugula, pickled red onion*

BURRATA PUGLIESE 18

*soft cow's milk mozzarella from Puglia
white balsamic & sherry figs, truffled honey*

CAESAR SALAD 16

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

GORGONZOLA KALE SALAD 16

*red onion, toasted almonds, golden raisins
lemon herb dressing*

POLPETTA DELLA NONNA 18

grandma's veal & pork meatball pomodoro sauce, scamorza, basil

CALAMARI BRASATI 17

*braised Humboldt squid, tomato broth
caramelized fennel, gremolata
grilled Puglian sourdough*

COZZE CON POMODORO 18

*1 ¼ lb steamed mussels
spiced tomato & fennel sauce, grilled bread*

SVIZZERA 18

seared beef tartare, sun-dried tomato & bone marrow pesto, caramelized onion, cured egg

PASTA

GEMELLI 24

*"twins" spiral shaped pasta
pancetta, caramelized onion & cauliflower, pecorino, chilies, lemon & sage*

ORECCHIETTE 24

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

FETTUCINE AL FUNGHI 26

*locally grown and sourced mushrooms
Gorgonzola cream, pancetta & rosemary*

TAGLIATELLE BOLOGNESE 28

*flat long noodles with meat sauce from Bologna
pork, veal, beef, tomato & Parmigiano*

GNOCCHI 28

*potato dumplings w/braised lamb
Maritime Gourmet mushroom ragout, rosemary & sherry jus*

TORTELLINI 34

ricotta stuffed pasta, snap peas, asiago creamed leeks

— Gluten free, vegetarian and vegan options available.
Please speak with your server regarding dietary restrictions. —

SECONDI

piccolo o grande

PESCE DEL GIORNO MP

chef's daily fish selection

PANCIA DI MAIALE 28 / 52

*roasted pork belly, guanciale confit, apple agrodolce
potato & seasonal vegetables*

PARMIGIANA DI POLLO 28

Chicken Parmigiano

crispy breaded chicken breast, tomato sauce, mozzarella & Parmigiano

BISTECCA TAGLIATA 48

*sliced 14oz bone-in striploin
wilted arugula, cherry tomatoes, Grana Padano*

BISTECCA ALLA FIORENTINA MP

*grilled, dry-aged, 40oz T-bone steak
traditionally served rare, burnt lemon*

OSSO BUCO 32 / 60

veal shank braised in white wine, gremolata

VERDURE

PARMIGIANA DI MELANZANE 12

*eggplant Parmigiano, tomato sauce, toasted herb crumble, mozzarella
served with chef's choice of starch & vegetable*

PATATE E POMODORI 12

*roasted Fingerling potatoes & confit cherry tomatoes,
citrus butter, confit garlic*

CAROTE ARROSTITE 12

roasted carrots, fennel-infused yogurt, oregano, honey

CAVOLFIORE FRITTE 12

*fried cauliflower
Asiago puree, pickled chilli, toasted Pine Nuts
lemon & tarragon*

RISOTTO MILANESE 14

*Milano style risotto with saffron
white wine, crispy garlic, Grana Padano*

CAVOLETTI DI BRUXELLES ARROSTITI 12

*roasted Brussels sprouts,
pancetta, toasted almond, Grana Padano, balsamic reduction*

FUNGHI 14

*Maritime Gourmet mushrooms
garlic, pecorino, white wine*

"IL VERO CUCINA ITALIANA E FATTA CON AMORE E PASSIONE"

*Here at PAZZO all the food we serve is
made in house & made by hand
made with love & made with respect.
Everything is cooked to order.
All of this takes time.
Please relax and enjoy.*

BUON APPETITO!!