

FOCACCIA FOR THE TABLE 3 / PERSON

*baked fresh to order
green olive tapenade, white truffle lemon butter, sun-dried tomato & bone marrow pesto*

APPETIZERS

ANTIPASTO 26

*cured meats, artisanal cheeses, preserved vegetables
marinated olives & artichokes, mostarda*

CARNE CRUDO 22

*4oz finely chopped raw beef tenderloin,
Pecorino Romano, pickled red onion, rosemary oil*

PROSCIUTTI 23

*selection of salt cured hams
marinated olives, seasonal fruit & local honey*

OCTOPUS SALAD 22

chilled marinated octopus, potatoes, olives, tomatoes, capers, lemon olive oil dressing

GORGONZOLA KALE SALAD 14

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

CAESAR SALAD 14

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

MEATBALL 16

veal & pork meatball, pomodoro sauce scamorza, basil

TUNA CARPACCIO 19

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

BURRATA 17

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

PASTA

ORECCHIETTE 22

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

GEMELLI 22

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

SPAGHETTI PUTTANESCA 22

tomatoes, olives, capers, anchovy, chili peppers & olive oil

RABBIT RIGATONI 26

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

MAFALDINE W/ NS LOBSTER MP

butter poached Nova Scotia lobster, lemon basil butter sauce, cherry tomatoes, mascarpone

DOPPIO RAVIOLI 34

*double filled pasta with herbed ricotta & ground veal
lemon & pea butter sauce, toasted pine nuts*

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

MAINS

FISH OF THE DAY MP
chef's daily fish selection

BRAISED RABBIT 36
braised rabbit, red pepper & tomato stew

ROASTED CHICKEN 30
roasted, local, free-range chicken, lemon caper parsley sauce

PORK BELLY 28
roasted pork belly, guanciale confit, apple agrodolce

STRIPLOIN 48
*14oz bone-in sliced striploin, confit cherry tomato
garlic & caper pangritata, olive oil*

BISTECCA ALLA FIORENTINA MP
grilled, dry-aged, 40oz T-bone steak, traditionally served rare, burnt lemon

SIDES

CANNELLINI BEANS & PANCETTA 10
Italian cannellini beans, confit garlic, rosemary, lemon, crispy pancetta

CRISPY POLENTA 10
crispy fried polenta, cherry tomato & Sicilian green olive chutney, fresh basil

ROASTED CARROTS 12
roasted carrots, fennel-infused yogurt, oregano, honey

BROCCOLINI 12
grilled broccolini, Parmigiano & Pinenut pangritata

CARAMELIZED FENNEL 12
caramelized fennel, toasted almonds, lemon butter, grana padano

TUSCAN POTATOES 10
baby red potatoes, olive oil, rosemary, lemon & confit garlic

MUSHROOMS 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!!