

**FOCACCIA PER LA TAVOLA** 3 / PP

*baked fresh to order for the table*

*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** 16 / 30

*soft cow's milk mozzarella from Puglia  
sherry & grape compote, chili oil, seed crumble*

**INSALATA DI ZUCCA E MELE** 16 / 20

*squash & apple salad, candied walnuts, arugula  
farro, oregano lemon vinaigrette*

**CAESAR SALAD** 14 / 22

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

**POLPETTA DELLA NONNA** 16

*grandma's veal & pork meatball, San Marzano tomato sauce, scamorza, basil*

**SVIZZERA** 18

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

**CALAMARI BRASATI** 17

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

**COZZE CON POMODORO** 18

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

**PASTA**

*piccolo o grande*

**GEMELLI** 22 / 40

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

**ORECCHIETTE** 22 / 40

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

**TAGLIATELLE BOLOGNESE** 26 / 48

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

**GNOCCHI** 26 / 48

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

**FETTUCINE AL FUNGHI** 24 / 42

*locally grown & foraged mushrooms, Gorgonzola cream, pancetta & rosemary*

**RAVIOLI** 30 / 54

*beef short rib & ricotta stuffed pasta  
carrot butter sauce, beef jus, Pine Nut & Parmigiano crumble*

— 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*

**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*

**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!!**