

FOCACCIA FOR THE TABLE 3 / PERSON

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

ANTIPASTI

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

POLPO BRASATO 24

braised octopus, fennel tomato broth

CRUDO DI TONNO 19

salt cured Yellowfin tuna
lemon olive preserve, cucumber, crispy garlic, radish

PROSCIUTTI 23

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

INSALATA VERDE 15

Gorgonzola, white wine-poached pear
cranberry maple balsamic dressing

CAESAR SALAD 15

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

TOMATO & EGGPLANT PARMIGIANA 18

roasted tomato & eggplant, scamorza, olive tapenade
parm crisps & pickled chillies

BURRATA 17

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

POLPETTA 16

veal & pork meatball, pomodoro sauce, scamorza, basil

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

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

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

SECONDI

ORATA ALLA GRIGLIA 32
whole-grilled & filleted Sea Bream
Romesco sauce, confit cherry tomatoes

PANCIA DI MAIALE 28
roasted pork belly, guanciale confit, cranberry apple agrodolce

CONIGLIO ALLA CACCIATORE 36
braised rabbit, red pepper & tomato stew

PICCATA DI POLLO 30
roasted, local, free-range chicken, lemon caper parsley sauce

AGNELLO BRASATO 38
red wine braised lamb shank, lemon pangrattato

BISTECCA TAGLIATA 48
sliced 14oz bone-in striploin
arugula pesto, confit cherry tomatoes, confit garlic

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

VERDURE

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

POLENTA FRITTA 10
crispy fried polenta, cherry tomato & Sicilain green olive chutney, fresh basil

FINOCCHIO CARAMELIZATO 12
caramelized fennel, toasted almonds, lemon butter, Grana Padano

CAROTE ARROSTITE 12
roasted carrots, fennel-infused yogurt
oregano, honey

PATATE TOSCANE 10
Tuscan style baby red potatoes
olive oil, rosemary, lemon & confit garlic

ZUCCA ARROSTITA 12
roasted Acorn squash, cranberry apple agrodolce

CAVOLETTI DI BRUXELLES 12
fried brussels sprouts
guanciale aioli, pickled fennel, orange segments

"LA VERA CUCINA ITALIANA E FATTA CON AMORE E PASSIONE"

Here at PAZZO all the food we serve is
made in house & made by hand.
It is made with love & made with respect.
Everything is cooked to order and not before.
All of this takes time.
Please relax and enjoy.

BUON APPETITO!!