

ANTIPASTI

FOCACCIA FOR THE TABLE 3 / PERSON

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

PROSCIUTTI 26

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

ANTIPASTO 26

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

CARPACCIO DI MANZO 18

*Atlantic Beef striploin crudo
pickled shiitake mushrooms, Moliterno sheep's milk cheese w truffle
evoo, arugula, pine nuts*

CAPELANTE CRUDO 21

scallop crudo, olive oil, roasted red pepper, pickled fennel, citrus, bottarga

GRILLED CAESAR SALAD 16

*grilled whole leaf romaine, house dressing
Grana Padano, guanciale, crouton crumble*

INSALATA ESTIVA 15

*compressed fennel, radicchio di Treviso
puffed buckwheat, orange, grapefruit, olive oil*

COZZE 21

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

BURRATA 19

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

RICOTTA GNUDI 15

ricotta dumplings, tomato sugo, basil

POLPETTA 16

veal & pork meatball, pomodoro sauce scamorza, basil

PASTA

LINGUINE AL LIMONE 22

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

ORECCHIETTE 24

*'little ears' pasta
Italian sausage, arugula pesto, roasted peppers, crispy garlic*

RISOTTO 34

snow crab & asparagus, mascarpone, fennel & cherry tomato

GNOCCHI 24

*potato chive gnocchi
corn & leek purée, charred corn niblets, roasted tomato*

AGNOLOTTI CON ARAGOSTA 44

*½ NS lobster, basil & ricotta filled pasta, basil oil, lobster butter sauce
- add ½ lobster \$16 -*

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

SECONDI

PESCE DEL GIORNO MP
sustainably sourced fish of the day

FRUTTI DI MARE ALLA GRIGLIA 45
grilled scallops, garlic chilli shrimp, calamari, lemon & extra virgin olive oil

ANATRA ARROSTO IN PADELLA 37
*pan-roasted Brome Lake duck breast
preserved black berries, caramelized shallots*

BRACIOLA DI MAIALE 32
grilled bone-in pork chop, lemon & fennel agrodolce

SALTIMBOCCA ALLA ROMANA 38
pan seared veal cutlets, Romesco sauce, prosciutto & sage

BISTECCA TAGLIATA 48
*sliced 14oz bone-in striploin
salsa verde, confit cherry tomatoes, confit garlic*

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

VERDURE

PEPPERONCINI SOTT'OLIO 12
*charred marinated red peppers, extra virgin olive oil
garlic & parm yogurt, gremolata*

POLENTA FRITTA 12
*semolina dusted polenta, grilled shishito peppers
grated pecorino*

PISELLI DOLCI 12
sautéed snow peas, crispy nduja, pickled shallots

MELANZANA 12
*grilled eggplant, mascarpone cream, pickled shallots
spiced pangrattato*

PATATE FRITTE 12
Fingerling potato fries, rosemary, basil pesto

*Menu Degustazione
Pazzo now proudly offers a 6 Course Tasting Menu
Please inquire with your server*

"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!!