

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 PRIMAVERA 15

*compressed fennel, radicchio di Treviso
puffed buckwheat, orange, grapefruit
extra virgin 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 -*

GNOCCHI 24

browned butter, peas, pea shoots, mint, stracciatella

ORECCHIETTE 24

Italian sausage, arugula pesto, roasted peppers, crispy garlic

RISOTTO 34

snow crab & asparagus, mascarpone, fennel & cherry 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

CAVOLO VERZA 12
pan-roasted Savoy cabbage, anchoiade

ASPARAGI 14
grilled asparagus, lemon, olive oil, Parmigiano

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

PATATE FRITTE 12
Fingerling potato fries, rosemary, basil pesto

POLENTA CREMOSA 12
creamy polenta, Taleggio

*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!!