

## 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*

**GNOCCHI** 24  
*browned butter, peas, pea shoots, mint, stracciatella*

**ORECCHIETTE** 24  
*"little ear" pasta  
Italian sausage, arugula pesto, roasted peppers, crispy garlic*

**RISOTTO** 34  
*snow crab & asparagus, mascarpone, fennel, cherry tomato & basil*

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

## SECONDI

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**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

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**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*

"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!!**