

FOCACCIA PER LA TAVOLA 3 / PERSON

baked fresh to order

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

ANTIPASTI

ANTIPASTO 26

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

CARNE CRUDO 22

*4oz finely chopped raw beef tenderloin,
Pecorino Romano, pickled red onion, rosemary oil*

PROSCIUTTI 23

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

INSALATA POLIPO 22

chilled marinated octopus, potatoes, olives, tomatoes, capers, lemon olive oil dressing

GORGONZOLA KALE SALAD 14

*red onion, toasted almonds, golden raisins
lemon herb dressing*

CAESAR SALAD 14

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

POLPETTA DELLA NONNA 16

grandma's veal & pork meatball, pomodoro sauce, scamorza, basil

CARPACCIO DI TONO 19

*salt-cured Yellowfin tuna
lemon anchovy aioli, Parmigiano, arugula, pickled red onion*

BURRATA PUGLIESE 17

*soft cow's milk mozzarella cheese from Puglia
rhubarb compote, focaccia toast, sherry black pepper reduction*

PASTA

ORECCHIETTE 22

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

SPAGHETTI PUTTANESCA 22

tomatoes, olives, capers, anchovy, chili peppers & olive oil

RIGATONI AL RAGU DI CONIGLIO 26

brasied & pulled rabbit, pancetta, tomato, lemon herb ricotta

MAFALDINE ALL'ARAGOSTA MP

butter poached Nova Scotia lobster, lemon basil butter sauce, cherry tomatoes, mascarpone

TORTELLINI 32

ricotta stuffed pasta, snap peas, asiago creamed leeks

GEMELLI 22

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

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

SECONDI

PESCE DEL GIORNO MP
chef's daily fish selection

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

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

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

BISTECCA PALERMO 48
14oz bone-in sliced striploin, confit cherry tomato, garlic & caper pangritata, olive oil

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

VERDURE

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

POLENTA FRITA 10
crispy fried polenta, cherry tomato & Sicilian green olive chutney, fresh basil

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

BROCCOLINI 12
grilled broccolini, Parmigiano & Pinenut pangritata

FINOCCHIO CARAMELLIZZATTO 12
caramelized fennel, toasted almonds, lemon butter, grana padano

TUSCAN POTATOES 10
baby red potatoes, olive oil, rosemary, lemon & confit garlic

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!!