

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 shitake 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
orange, grapefruit, puffed buckwheat
extra virgin olive oil*

RICOTTA GNUDI 15

ricotta dumplings, tomato sugo, basil

BURRATA 19

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

POLPETTA 16

veal & pork meatball, pomodoro sauce, scamorza, basil

POLIPO ALLA GRIGLIA 24

*grilled octopus
white bean & chickpea purée, roasted garlic, pine nuts, basil chimichurri*

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

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

RISOTTO 34

snow crab & asparagus, mascarpone, fennel, cherry tomato & basil

TORTELLINI ALL'EMILIANA 34

*mortadella, prosciutto & lonza stuffed pasta
Parmigiano, rosemary oil, crispy guanciale*

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
served with seasonal vegetables

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 & Sicilian green olive chutney, fresh basil

FINOCCHIO CARMELIZATO 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!!