

## 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,  
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, Black Oyster mushrooms*

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

## SECONDI

**PESCE DEL GIORNO** <sup>MP</sup>  
*sustainably sourced fish of the day*

**FRUTTI DI MARE ALLA GRIGLIA** 39  
*grilled scallops, garlic chilli shrimp, octopus, 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** <sup>MP</sup>  
*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*

**CANNELLINI ALL'UCCELLETTO** 12  
*Cannellini beans, tomato, garlic, sage*

"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!!**