

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*

KALE APPLE SALAD 16

*Atta's local, hydroponic baby kale
maple thyme vinaigrette
Granny Smith apples, candied spice walnuts*

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 -*

RIGATONI 26

San Marzano tomatoes, braised fennel sausage, basil

BUTTERCUP SQUASH GNOCCHI 26

roasted Acorn squash, pumpkin seed pesto, crispy speck

PAPPARDELLE 28

butter, Pecorino Romano, black truffles

RISOTTO ALLA MILANESE 34

saffron scented Carnaroli rice, osso buco, bone marrow, Parmigiano

FAGOTTINI 37

*mushroom infused pasta stuffed with cheese & spinach
 Taleggio cream sauce, roasted beet purée, pine nuts & crispy fried sage*

*- 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

PEPPERONCINI SOTT'OLIO **12**
*charred marinated red peppers, extra virgin olive oil
garlic & parm yogurt, gremolata*

POLENTA FRITTA **12**
*semolina dusted polenta, grilled shishito peppers
grated pecorino*

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

MELANZANA **12**
*grilled eggplant, mascarpone cream, pickled shallots
spiced pangrattato*

PATATE FRITTE **12**
Fingerling potato fries, rosemary, basil pesto

"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!!