

BAR

# PAZZO

## LUNCH

### APPETIZERS

#### FOCACCIA PER LA TAVOLA 3 / PP

*baked fresh to order for the table*

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

#### BURRATA PUGLIESE 16

*soft cow's milk mozzarella from Puglia  
white balsamic & sherry figs, truffled honey*

#### CARPACCIO DI TONO 19

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

#### CAESAR SALAD 14

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

#### GORGONZOLA KALE SALAD 14

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

#### CALAMARI CROCCANTI 16

*crispy calamari, sundried tomato & chili aioli*

#### POLPETTA DELLA NONNA 16

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

### SANDWICHES

*add fries or salad \$4*

#### BURGER BASH WEEK HAMBURGER

##### "MANZO TARTUFATO" 18

*truffled burger patty, whipped asiago sundried tomato & bone marrow pesto  
pancetta, lemon garlic aioli, arugula, potato bun*

#### LA CAPRESE 14

*tomato, fresh mozzarella, basil pesto, arugula, balsamic, focaccia*

#### MORTADELLA 14

*pistachio, stracciatella, arugula, balsamic glaze, grilled flatbread*

#### PORCHETTA 16

*finely sliced pork belly, crackling, salsa verde, sourdough*

### PASTA

#### GEMELLI 22

*"twins" spiral shaped pasta*

*pancetta, caramelized onion & cauliflower, pecorino, chilies, lemon & sage*

#### ORECCHIETTE 22

*"little ear" pasta*

*arugula pesto, Italian sausage, roasted peppers, Grana Padano*

#### TORTELLINI 32

*ricotta stuffed pasta, snap peas, asiago creamed leeks*

#### TAGLIATELLE BOLOGNESE 26

*flat long noodles with meat sauce from Bologna  
pork, veal, beef, tomato & Parmigiano*

#### FETTUCCINE AL FUNGHI 24

*locally grown and sourced mushrooms  
Gorgonzola cream, pancetta & rosemary*

**Gluten free, vegetarian and vegan options available.**

**Please speak with your server regarding dietary restrictions.**

### DESSERTS

#### TIRAMISU 12

*espresso soaked lady fingers, sweet mascarpone, Tia Maria coffee liqueur*

#### CANNOLI TRIO 9

*Nutella mascarpone filling, white chocolate*

#### LIMONCELLO PANNA COTTA 9

*Limoncello cream, biscotti crumble, fresh raspberry*

## COCKTAILS

### MEZZO MEZZO 14

*Aperol, Campari, Contarini prosecco  
orange & Castelvetro olive*

### IL CAPO NEGRONI 16

*Espolon tequila, Dolin vermouth, Cynar*

### DI MONTENEGRO 14

*Espolon tequila, Amaro Montenegro  
strawberry & lime*

### THIRST TRAP 16

*Tito's vodka, Lillet blanc, strawberry mint shrub*

## WINES BY THE GLASS

### PROSECCO 13

*NV Contarini, 'Millesimato', Prosecco DOC Extra Dry*

### NERELLO MASCALESE ROSATO 14 / 65

*2023 Pastello*

### PINOT GRIGIO 12 / 55

*NV Ama Bene, Italia*

### FALANGHINA 16 / 75

*2023 Kapemort, 'Parthenope', Campania*

### ARNEIS 17 / 80

*2023 Michele Chiarlo, 'Le Madri', Piemonte*

### SANGIOVESE 12 / 55

*NV Ama Bene, Italia*

### CHIANTI CLASSICO 15 / 70

*2021 Borgo Scopeto, Tuscany*

### CABERNET 17 / 80

*2021 Frescobaldi, 'Terre More', Maremma*

### AGLIANICO 18 / 85

*2022 Kapemort, 'Averno', Campania*

## BEER

### BIRRA D'ORO 9

*Burnside / Pazzo - 16oz draft*

### CRISP APPLE 9

*Lake City Cider - 16oz draft*

### PERONI o.o % 7

*330ml can*

### STELLA ARTOIS 8

*14 oz draft*

### PERONI NASTRO AZZURRO 8

*330 ml bottle*

### ERDINGER o.o % 8

*500 ml bottle*

## NON-ALCOHOLIC

### LIMONCELLO & SODA 10

*Pallini 0% Limoncello, Amalfi, Italy*

### THE SICILIAN 8

*blackberry soda, lemon & thyme*

### SAN PELLEGRINO 7

*Aqua Minerale Frizzante  
750 ml bottle*

### AMARNO o% 10

*Dr. Zero Zero, non-alcoholic amaro, Friuli, Italy*

### LIMONATA GENOVESE 8

*basil lemonade*

### AQUA PANNA 7

*Aqua Minerale senza gas  
750 ml bottle*

### LIMONATA & ARANCIATA ROSSA 4

*San Pellegrino  
330 ml can*

## COFFEE

### ESPRESSO 4.5

### CAPPUCCINO 5.5

### DOPPIO ESPRESSO 6.5

### CAFÉ LATTE 5.5

### TE TAZO 4.5

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