

BAR

Pazzo

LUNCH

APPETIZERS

FOCACCIA FOR THE TABLE 3 / PERSON

baked fresh to order

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

BURRATA 17

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

TUNA CARPACCIO 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 16

crispy calamari, sundried tomato & chili aioli

MEATBALL 16

veal & pork meatball, pomodoro sauce
scamorza, basil

PIZZA 16

prosciutto, mozzarella, pickled red onion, arugula salad, chili oil

SANDWICHES

add fries or salad \$4

HAMBURGER "MANZO TARTUFATO" 18

whipped asiago, sundried tomato & bone marrow pesto
pancetta, lemon truffled herb aioli, arugula, potato bun

LA CAPRESE SANDWICH 14

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

MORTADELLA SANDWICH 14

pistachio, stracciatella, arugula, balsamic glaze, grilled flatbread

PORCHETTA SANDWICH 16

finely sliced roasted 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

RABBIT RIGATONI 26

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

DOPPIO RAVIOLI 34

double filled pasta with herbed ricotta & ground veal
lemon & pea butter sauce, toasted pine nuts

MAFALDINE W/ NS LOBSTER MP

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

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, fresh fruit

AFFOGATO 9

vanilla gelato, freshly pulled espresso shot, toasted hazelnuts

COCKTAILS

ESPRESSO MARTINI 17

Illy espresso, Stoli vodka, Tia Maria, Frangelico, orange bitters

PAZZO SPRITZ 15

Pazzo amaro, St. Germain elderflower, prosecco, lemon & soda

IL CAPO NEGRONI 15

Espolon tequila, Dolin vermouth, Cynar

DI MONTENEGRO 15

Espolon tequila, Montenegro strawberry & lime

WINES BY THE GLASS

PROSECCO 13

NV Contarini, 'Millesimato', Prosecco DOC Extra Dry

ROSATO 13 / 60

2022 Planeta, Sicilia

PINOT GRIGIO 12 / 55

NV Ama Bene, Italia

FALANGHINA 16 / 75

2023 Kapemort, 'Parthenope', Campania

CARRICANTE 20 / 95

2021 Planeta, 'Eruzione 1914', Sicilia

CHARDONNAY 22 / 105

2023 Antinori, 'Bramito della Sala', Umbria

SANGIOVESE 12 / 55

NV Ama Bene, Italia

MONTEPULCIANO 16 / 75

2021 Torre Zambra, Abruzzo

CABERNET 17 / 80

2021 Frescobaldi, 'Terre More', Maremma

NERO D'AVOLA / FRAPPATO 20 / 95

2022 Planeta 'Dorilli', Sicilia

BEER

BIRRA D'ORO 9

Burnside / Pazzo - 16oz draft

CRISP APPLE 9

Lake City Cider - 16oz draft

STELLA ARTOIS 8

14 oz draft

PERONI NASTRO AZZURRO 8

330 ml bottle

GARRISON BREWERY "LIL JUICY" IPA 10

500 ml can

ERDINGER 0.0% 8

500 ml bottle

PERONI 0.0% 7

330ml can

NON-ALCOHOLIC

LIMONATA & ARANCIATA ROSSA 4

San Pellegrino

330 ml can

SAN PELLEGINO 7

Aqua Minerale Frizzante

750 ml bottle

AMARNO 0.0% 10

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

IL BAMBINO 14

NOA gin, NOA Italian amaro

NOA aperitivo, lemon & grenadine

AQUA PANNA 7

Aqua Minerale senza gas

750 ml bottle

NEGRONI 0% 15

NOA gin, NOA sweet vermouth

NOA Italian bitter, espresso

FRAGOLA SPRITZ 15

NOA Prosecco, NOA Italian bitter

strawberry shrub

COFFEE

ESPRESSO 4.5

CAPPUCCINO 5.5

DOPPIO ESPRESSO 6.5

CAFÉ LATTE 5.5

TE TAZO 4.5

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