

BAR

Pazzo

LUNCH

APPETIZERS

FOCACCIA PER LA TAVOLA 3 / PERSON

baked fresh to order

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

BURRATA PUGLIESE 17

soft cow's milk mozzarella cheese from Puglia
rhubarb compote, focaccia toast, sherry black pepper
reduction

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

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

TORTELLINI 32

ricotta stuffed pasta, snap peas, asiago creamed leeks

RIGATONI AL RAGU DI CONIGLIO 26

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

MAFALDINE ALL'ARAGOSTA 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

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, Sicily

PINOT GRIGIO 12 / 55

NV Ama Bene, Italia

FALANGHINA 16 / 75

2023 Kapemort, 'Parthenope', Campania

CARRICANTE 20 / 95

2019 Planeta, 'Eruzione 1914', Sicilia

CHARDONNAY 22 / 105

2023 Antinori 'Bramito della Sala', Umbria

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

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

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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