

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" 22

*whipped asiago, sundried tomato & bone marrow pesto
pancetta, lemon truffled herb aioli, arugula, potato bun
served with salad or fries*

LA CAPRESE SANDWICH 14

*tomato, fresh mozzarella, basil pesto, arugula, balsamic, focaccia
served with choice of fries or house salad*

MORTADELLA SANDWICH 14

*pistachio, stracciatella, arugula, balsamic glaze, grilled flatbread
served with choice of fries or house salad*

PORCHETTA SANDWICH 16

*finely sliced roasted pork belly, crackling, salsa verde, sourdough
served with choice of fries or house salad*

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
available for those who are gluten free*

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

ARNEIS 17 / 80
2023 Michele Chiarlo, 'Le Madri', Piemonte

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

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

