

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

CRUDO DI TONNO 19

salt cured Yellowfin tuna
lemon olive preserve, cucumber, crispy garlic, radish

CAESAR SALAD 15

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

INSALATA VERDE 15

Gorgonzola, candied walnut, white wine-poached pear cranberry-maple balsamic dressing

CALAMARI 16

crispy calamari, sundried tomato & chili aioli

POLPETTA 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

PAZZO BURGER 18

whipped asiago, sundried tomato & bone marrow pesto
pancetta, lemon truffled herb 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 & roasted pork belly, crackling, salsa verde, sourdough

PASTA

PENNE ARRABBIATA 22

tomato chilli sauce, Pecorino Romano, crispy fried garlic

ORECCHIETTE 22

"little ear" pasta
arugula pesto, Italian sausage, roasted peppers, Grana Padano

RABBIT RIGATONI 26

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

TAGLIATELLE AL RAGU DI VITELLO 28

white veal ragu, Parmigiano

LINGUINE CON CAPESANTE E FUNGHI 32

seared scallops & sautéed mushrooms
lemon fennel mascarpone, toasted pine nuts

CARAMELLE 34

Butternut squash stuffed pasta toasted hazelnut, fried sage, lemon white wine butter sauce

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

SYRAH / VERMENTINO 16 / 75

2022 Frescobaldi 'Alie', Toscana

PINOT GRIGIO 14 / 65

2023 Masi, 'Masianco', Veneto

VERMENTINO 15 / 70

2023 Frescobaldi, 'Massovivo', Tuscany

TRAMINER AROMATICO 18 / 85

2022 Elena Walch, Alto Adige

CHIANTI CLASSICO 15 / 70

2022, Borgo Scopeto, Tuscany

MONTEPULCIANO 16 / 75

2021 Torre Zambra, Abruzzo

CABERNET 17 / 80

2021 Frescobaldi, 'Terre More', Maremma

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 "LIL JUICY" IPA 10

500 ml can

GARRISON "IRISH RED" 10

500 ml can

PERONI 0.0% 7

330ml can

ERDINGER 0.0% 8

500 ml bottle

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

BAR

Pazzo