

**FOCCACIA** 3 / PP  
*freshly baked bread for the table*  
*green olive tapenade, white truffle lemon butter, sundried tomato & bone marrow pesto*

## ANTIPASTI

**PROSCIUTTI** 21 / 32  
*selection of cured hams, melon salad, marinated olives, artichoke & balsamic*

**CARPACCIO DI TONO** 22  
*salt-cured Yellowfin tuna*  
*lemon anchovy aioli, Parmigiano, arugula, pickled red onion*

**INSALATA CAESAR** 14 / 20  
*grilled whole leaf romaine lettuce*  
*house-made dressing, Grana Padano*  
*guanciale, croutons*

**POLPETTA DELLA NONNA** 16  
*grandma's veal & pork meat ball San*  
*Marzano tomato sauce, scamorza, basil*

**SVIZZERA** 19  
*seared beef tartare, cured egg*  
*sundried tomato & bone marrow pesto*  
*caramelized onion*

**PANZANELLA** 16  
*heirloom cherry tomato & bread salad*  
*red onion, cucumber, "Liquid Gold" EVOO, lemon*

**ANTIPASTO** 26  
*cured meats, artisanal cheeses, preserved vegetables*  
*marinated olives, artichoke*

**CALAMARI BRASATI** 17  
*braised squid, san marzano tomato*  
*caramelized fennel, gremolata, grilled bread*

**COZZE CON POMODORO** 18  
*1 ¼ lb steamed mussels, spiced tomato & fennel*  
*grilled bread*

**BURRATA PUGLIESE** 16 / 32  
*soft cow's milk mozzarella cheese*  
*grilled strawberry & tomato salad, balsamic glaze, crostini*

## PASTA

*piccolo o grande*

**PASTA ALLA NORMA** 20 / 36  
*penne, roasted eggplant, tomato, ricotta salata, basil*

**ORECCHIETTE** 22 / 40  
*"little ear" shaped pasta, arugula pesto, Italian sausage, roasted peppers, grana padano*

**LASAGNA FRITTE** 26 / 44  
*fried lasagna, bolognese, mozzarella, bechamel*

**FETTUCINE CON FRUTTI DI MARE** 29 / 52  
*egg noodle pasta, local clams, selva shrimp*  
*garlic & fresh herbs, white wine butter sauce*

**AGNOLOTTI** 30 / 54  
*truffle & ricotta stuffed pasta*  
*farmed & foraged mushrooms, butter tarragon sauce*

## SECONDI

*piccolo o grande*

**PANCIA DI MIALE 28 / 52**  
*braised pork belly, Canellini bean & fennel salad*

**PICCATA DI POLLO 28 / 52**  
*roasted, local, free-range chicken, lemon caper parsley sauce*

**PESCE DEL GIORNO MP**  
*chef's daily fish selection*

**CARRE D'AGNELLO ARROSTATO 48 / 90**  
*roasted rack of lamb, pistachio crust, basil mint pesto, pickled carrot*

**BISTECCA TAGLIATA 48**  
*sliced 14oz bone-in striploin, wilted arugula, cherry tomatoes, grana padano*

**BISTECCA ALLA FIORENTINA MP**  
*grilled, dry-aged, 40oz T-bone steak, traditionally served rare, burnt lemon*

## VERDURE

**PATATE FRITTE 10**  
*crispy fries, truffled aioli, parm, balsamic*

**CAROTE CON LIMONE 9**  
*lemon glazed carrots, Italian salsa verde  
toasted pine nuts*

**POMODORO GRATINATO 10**  
*roasted tomato, herb crumble, pecorino, roasted garlic*

**RAPA 10**  
*Hakurei Japanese turnips, pancetta, agrodolce, pickled chilli*

**PATATE 10**  
*roasted potatoes, citrus herb butter, confit garlic*

**FINOCCHIO CARAMELLIZZATO 12**  
*caramelized fennel, toasted almonds, lemon butter, grana padano*

**FUNGHI TRIFOLATI 14**  
*sautéed king & oyster mushrooms, confit garlic, parsley, olive oil & Parmigiano*

"IL VERO CUCINA ITALIANA E FATTA CON AMORE E PASSIONE"

Here at PAZZO all the food we serve is:  
made in house & made by hand  
made with love & made with respect  
and everything is cooked to order  
All of this takes time  
please relax and enjoy

BUON APPETITO!!