

**FOCACCIA PER LA TAVOLA 3 / PP**

*house baked bread for the table  
green olive tapenade, artichoke butter, sundried tomato bone marrow pesto*

**ANTIPASTI**

**PROSCIUTTI 29**

*selection of dry cured hams, marinated olives, grilled bread & local honey, mostarda*

**ANTIPASTO 29**

*cured meats, cheeses, preserved vegetables olives, mostarda*

**TORTELLINI IN BRODO 16**

*veal & prosciutto filled pasta, capon broth  
parmigiano reggiano*

**INSALATA CAESAR 18**

*grilled whole leaf romaine lettuce  
house-made dressing, grana padano, guanciale  
croutons*

**TONO CONSERVA 19**

*lemon & olive oil preserved tuna  
radish, pickled tomato*

**POLPETTA DI NONNA 16**

*grandma's veal & pork meat ball, scamorza  
tomato sauce*

**CALAMARI BRASATI 17**

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

**SVIZZERA 19**

*seared beef tartare, cured egg,  
bone marrow sundried tomato pesto  
caramelized onion, fresh parsley*

**INSALATA DI RADICCHIO E FICA 16**

*braised radicchio salad, red wine stewed figs, caramelized fennel, candied walnut  
croutons, green apple vinaigrette*

**"PALLA DA BOCCE"**

**BURRATA FOR TWO 32**

*soft cow's milk mozzarella cheese,  
roasted squash, pumpkin seed pesto, balsamic glaze, pistachio crumb*

**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*

**CARBONARA 26 / 48**

*mafalde pasta, guanciale, egg sauce, black pepper, pecorino romano*

**CARMELLE 28 / 50**

*butternut squash stuffed pasta, toasted hazelnut, fried sage, lemon white wine butter*

## SECONDI

*piccolo o grande*

### **PORCHETTA 28 / 52**

*rolled & roasted pork belly w/ herbs, caramelized onions, apple fennel slaw*

### **PICCATA DI POLLO 28 / 52**

*roasted, local, free-range chicken, lemon caper parsley sauce*

### **CONIGLIO BIANCO 48 / 90**

*white wine & soffritto braised rabbit, front & hind legs, confit saddle*

### **PESCE INTERO ARROSTATO MP**

*whole roasted fish, citrus caper chutney*

### **CARRE D'AGNELLO TOSCANO 48 / 90**

*Tuscan-style roasted rack of lamb, red wine rosemary reduction*

### **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

### **POMODORO GRATINATO 10**

*roasted tomato, herb crumble, pecorino, roasted garlic*

### **CAROTE CON LIMONE 9**

*lemon glazed carrots, Italian salsa verde, toasted pine nuts*

### **FINOCCHIO CARAMELLIZZATO 12**

*caramelized fennel, toasted almonds, lemon butter, grana padano*

### **ZUCCA ARROSTATATA 12**

*roasted acorn squash, agrodolce, toasted seeds, mascarpone, burnt honey*

### **FUNGHI TRIFOLATI 14**

*sautéed king & oyster mushrooms, confit garlic, parsley, olive oil & parmigiano*

### **PATATE 10**

*roasted potatoes, citrus herb butter, confit garlic*

### **POLENTA 12**

*pan-fried corn meal, tomato eggplant chutney*

"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!!