

FOCACCIA PER LA TAVOLA 3 / PP

baked fresh to order for the table

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

ANTIPASTI

ANTIPASTO 26

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

PROSCIUTTI 21 / 34

selection of cured hams, melon salad, marinated olives, artichoke & balsamic

CARPACCIO DI TONO 19

*salt-cured Yellowfin tuna
lemon anchovy aioli, Parmigiano, arugula, pickled red onion*

BURRATA PUGLIESE 16 / 30

*soft cow's milk mozzarella from Puglia
pickled peach, toasted tomato, spiced pumpkin seed
basil, grilled bread*

CAESAR 14 / 22

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

PANZANELLA 16 / 20

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

INSALATA DI ZUCCA E MELE 16 / 20

*squash & apple salad, candied walnut
arugula, farro, oregano lemon vinaigrette*

SVIZZERA 18

seared beef tartare, sun-dried tomato & bone marrow pesto, caramelized onion, cured egg

POLPETTA DELLA NONNA 16

grandma's veal & pork meatball, San Marzano tomato sauce, scamorza, basil

COZZE CON POMODORO 18

*1 ¼ lb steamed mussels
spiced tomato & fennel sauce
grilled bread*

CALAMARI BRASATI 17

*braised Humboldt squid
San Marzano tomato broth, caramelized fennel
gremolata, grilled Puglian sourdough*

PASTA

piccolo o grande

GEMELLI 22 / 40

*"twins" spiral shaped pasta
grilled zucchini, blistered tomato, pumpkin seed, pecorino, chili crunch*

ORECCHIETTE 22 / 40

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

LASAGNA FRITTE 26 / 44

*fried lasagna
bolognese, mozzarella, bechamel*

GNOCCHI 26 / 48

*potato dumplings w/braised lamb
Maritime Gourmet mushroom ragout, rosemary & sherry jus*

RAVIOLI 30 / 54

*beef short rib & ricotta stuffed pasta
carrot butter sauce, beef jus, Pine Nut Parmigiano crumble, tarragon*

SPAGHETTINI 32 / 60

*seafood pasta with clams, mussels, shrimp & squid
vodka tomato cream sauce*

— Gluten free, vegetarian and vegan options available.
Please speak with your server regarding dietary restrictions. —

SECONDI

piccolo o grande

PANCIA DI MAIALE 28 / 52

*roasted pork belly
guanciale confit, apple agrodolce*

POLO ARROSTATO 28 / 52

*roasted Nova Scotia chicken
Maritime Gourmet mushroom ragout, confit shallots*

PESCE DEL GIORNO MP

chef's daily fish selection

VEAL OSSO BUCO 32 / 60

white wine braised veal shank, gremolata

CARRE D'AGNELLO 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 E POMODORI 12

*roasted Fingerling potatoes & confit cherry tomatoes
citrus butter, confit garlic*

PARMIGIANA DI MELANZANE 12

*eggplant Parmigiano
tomato sauce, toasted herb crumble, mozzarella*

CAVOLFIOR FRITE 12

*fried cauliflower
Asiago puree, pickled chilli, toasted Pine Nuts
lemon & tarragon*

CAROTE ARROSTITE 12

*roasted carrots
fennel infused yogurt, oregano, honey*

CAVOLETTI DI BRUXELLES ARROSTITI 12

*roasted Brussels sprouts
pancetta, toasted almond, Grana Padano, balsamic reduction*

RISOTTO MILANESE 14

*Milano style risotto with saffron
white wine, crispy garlic, Grana Padano*

FUNGHI 14

*Maritime Gourmet mushrooms
garlic, pecorino, white wine*

"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.
Everything is cooked to order.
All of this takes time.
Please relax and enjoy.*

BUON APPETITO!!