

FOUR COURSE

\$110 PERSONAL PARTY MENU



APPETIZER

TUSCAN BEAN SOUP
fresh clams, escarole

HOMEMADE BUTTERNUT SQUASH RAVIOLI
toasted walnuts, citrus sugo

SICILIAN MEATBALLS
giant homemade veal meatballs, fresh ricotta, fig, toasted sunflower seed.
Fresh tomato gravy

COZZE NERO
black mussels, roma pomodoro, garlic,
hearts of artichoke, colatura

CALAMARI MISTO
fried calamari, shrimp, sea bass, cherry peppers

SALAD

SEASONAL GREENS
local fresh lettuces, cress, red oak
choice of dressing

TUSCAN KALE, ARUGULA, RADICCHIO
bocconcini mozzarella, citrus white truffle dressing

CEASAR
treviso, little gem, traditional toss, parmesano

ENTREES

SEARED SALMON
butternut squash, rigatoni,
fresh garden kale, brown sugar butter

PICCATA
sauteed veal, meyer lemon, gavi di gavi, crispy capers, micro parsley

CHICKEN PARMESANO
black pepper ricotta stuffing, tomato sugo, arugula, citrus linguini

BERKSHIRE PORK CHOP "ARTIGANO"
crispy potatoes, peppers piccante. cherry, saba and sage sauce

BISTECCA
14oz. NY strip steak, fresh arugula salad, citrus dressing,
parmesan truffle fries, espresso dust

DESSERTS

VINCENZO
melting chocolate cake with homemade gelato, cioccolato e ciliegie

TIRAMISU
espresso soaked lady fingers, rum laced mascarpone cream
with rich dark chocolate

LASAGNETTA
An assortment of seasonal fresh blackberries, raspberries, blueberries and
strawberries layered with amaretto spiked cream and crisp pastry

[DATE]

Pazzo! Cucina Italiana Group Dining Menu \$110 Per Person
Price DOES NOT Include 22% Service Charge or Applicable Taxes.
Menu Items Are Subject To Availability 10.31.22