

PAZZO!

CUCINA ITALIANA

BAR MENU

25% OFF ALL APPETIZERS, SERVED UNTIL 6:30PM

PRIMI

TUSCAN BEAN SOUP (1995)

With Fresh Clams, Tomatoes And Escarole ~~8.5~~ 6.3

RAVIOLI DI CASA (1995)

Homemade Butternut Squash Ravioli
In A Sauce Of Sautéed Prosciutto, Tomato, Toasted Walnuts and Lemon ~~13.5~~ 10.1

SHORT RIB MEAT BALLS

Tomato Sugo, Sunchoke Passatini, Drizzled Vincotto ~~12.9~~ 9.6

BLACK MUSSELS (1995)

Sautéed Roma Tomatoes, Garlic, Parsley, Hearts Of Artichoke ~~14.5~~ 10.8

ROASTED BEETS

Sorrento Citrus "Jam", Panna Fresca, Candied Walnuts, Citrus Micro Greens ~~12.5~~ 9.3

FRIED CALAMARI

With Gulf Shrimp, Zucchini And Cherry Peppers, Marinara, Citrus Aioli ~~14.9~~ 11.1

PEPPERCORN SEARED TUNA,

Sicilian Caponata, Young Arugula, Tomato Citrus Jus ~~14.5~~ 10.8

CREPELLE (1998)

Ricotta Cheese, Sweet Basil And Roasted Eggplant in a Freshly Made Crepe With Sauce Marinara ~~8.5~~ 6.3

Insalate

MIXED CITRUS GREENS

Arugula, Garden Picked Herbs, Heirloom Tomato, Kalamata Olive and Sunflower Seeds
Ask Your Server About Tonight's Dressings. 11.5

GARDEN TOMATO SALAD

Mixed Baby Greens, Roasted Onions, Gorgonzola Cheese, Pine Nuts, Balsamic Dressing 11.8

FRESH CUT ROMAINE

Dandelion Greens, Petite Lettuces, Black Pepper-Caesar Dressing, Fresh Tomato, Olives And Green Onion 11.9

BUFFALO MOZZARELLA

Beefsteak Tomatoes, Basil, Extra Virgin Olive Oil 17.5

FRESH BURRATA CHEESE

Crushed Tomatoes, Basil Pesto Aioli, Sicilian Olives, Single Vineyard Virgin Oil 18.5

MENU ITEMS, TIMES, PRICES AND PROMOTIONS ARE SUBJECT TO CHANGE.

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

Call for times and availability. Early Dining, Bar Menu and Happy Hour will not be offered on Christmas Eve, Christmas Day or New Year's Eve.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

Signature Pastas

ANGEL HAIR PASTA (1997)

Citrus Butter, Fresh Tomatoes, Garlic,
Mozzarella Bocconcini, Sweet Basil 23.4
Chicken +5.0 | Shrimp +6.5

FREDDO! (2005)

Fettucini Tossed In A Classic Sauce Of
Reduced Cream And Black Pepper 23.5
Prosciutto & Peas +3.0 | Chicken +5.0 | Shrimp +6.5

PAPPARDELLE WITH WILD BOAR BOLOGNESE

Roasted Balsamic Onions, Garden Picked Oregano 26.5
(traditional beef bolognese available upon request)

SPAGHETTINI GAMBERI FRA DIAVOLO (2008)

Thin Spaghetti Tossed With Gulf Shrimp In A
Slightly Spicy Tomato Sauce With Garlic, Trebbiano Wine,
Hearts Of Artichoke And Spinach 31.5

LINGUINI

Little Neck Clams, Roasted Cherry Tomatoes,
"Verdi" Single Vineyard Olive Oil, Garlic, Micro Parsley 32.5

FIDELINI

Jumbo Lump, Blue Crab, King Crab, Spiced Marinara,
Basil, Toasted Ciabatta Crumbs 32.5

POLLO VODKA PENNE

Chicken Tossed With Penne Pasta,
Prosciutto And Hearts Of Artichoke
In A Cream And Fresh Basil Pesto
Finished With A Vodka Tomato Sauce 24.9

TORTELLONI (2002)

Sweet Sausage, Roasted Peppers And
Homemade Short Rib Meatballs
Tossed In A Homemade Marinara With
Ricotta Stuffed Pasta And Parmesan Cheese 27.5

RIGATONI ARRABBIATA (2006)

With "Sunday Gravy",
Pulled Beef, Basil And Parmigiana 25.9

Vitello

VITELLO "DEL PRETE" (2007)

Sautéed Veal Scallopini, Italian Long Peppers, Homemade
Sweet Fennel Sausage, Broccoli Rabe, Strozzapreti 29.5

VEAL MARSALA (2003)

Veal Scallopini, Wild Mushroom-Marsala Wine Sauce,
Tossed Linguini 29.5

VEAL PICCATA (2001)

Scallopini Of Veal With A Light Pinot Grigio Sauce Accented
With Fresh Lemon And Tossed Linguini 29.5

VEAL ITALIAN MEATLOAF (1995)

With Parmesan Whipped Potatoes And
Barolo Wine "Gravy" 25.5

PeSce

GROUPEL PICCATA

Black Grouper, Sautéed Garlic, Lemon, Capers, White Wine, Three Garlic Linguini, Roasted Tomatoes 45.0

TONNO

Grilled Tuna, Spiced Tomato-Basil Citrus Sauce, Crushed Red Chili Flakes, Lemon, Olive Oil. Tossed Tagliolini* 38.5

SALMONE

Seared Salmon, Butternut Squash, Cavatelli, Kale, Brown Sugar Butter Sauce with
Praline Bacon and Tossed Citrus Greens 28.5

FRESH FISH

Your server will inform you of tonight's selection. Our fresh fish is grilled and served with
an array of fresh roasted vegetables, a drizzle of olive oil and accented with citrus

Entrees

TUSCANO

Peppercorn Seared 12oz. Ny Strip Steak With Sautéed Portobellos, Marsala Wine Sauce And Drizzled Balsamic
Served With Crispy Potatoes And Grilled Red Onions* 39.5

GRILLED BREAST OF CHICKEN,

Fresh Herbs, Lemon Caper Citrus Oil with Parmesan Potatoes and Broccolini 22.9

MANZO (1999)

Grilled 7oz. Filet Of Beef, Gorgonzola-Parmesan Cheese Crust, Black Pepper Demi, Roasted Whole Garlic,
Sautéed Fresh Spinach and Radicchio, Cherry Pepper Potatoes* 44.5

PARMIGIANA

Panko Parmesan Chicken Breast Stuffed With Black Pepper Ricotta with Fresh Tomato Suga,
Tossed Linguini, Lemon and Arugula 27.5

OSSO BUCCO PAZZO! (2004)

Roasted Veal Shank with Grilled Vegetable Risotto, Marsala Jus 52.0

BERKSHIRE BONE-IN PORK CHOP

With Rosemary, Lemon, Cherry Peppers, Crispy Potatoes, Sautéed Spinach, Marsala Wine Demi* 37.5