

PAZZO! BAR MENU

7 days a week, from 6pm – close at the bar!

HAPPY HOUR

Half priced well and select beers and
\$5 wines by the glass.

7 days a week, from 5pm – 6:30pm at the bar!



APPETIZERS

Bruschetta "Freshe" - Toasted Tuscan Bread with Vine Ripe Tomatoes.
Drizzled with Extra Virgin Olive Oil and Fresh Basil 5.5

Penne Ai Gamberi - Lemon Pepper Penne Pasta, Shrimp, Arugula, Sun-dried Tomatoes,
Fresh Basil-Citrus Sauce and Grated Romano Cheese 6.9

Calamari - Fried Calamari, Zucchini, Cherry Peppers, Spiced Marinara and "Tre Aiolis" 9.2

Vongola Alla Sassi - Little and Middle Neck Clams, Garlic, White Wine, Broccoli Rabe,
Cannelloni Beans and a Tuscan Bread Crouton 9.8

Cozze Nero - Black Mussels, Roma Tomatoes, Garlic, Parsley and Hearts of Artichoke in a
Slightly Spicy Broth Accented with Fresh Chives 9.1

Seared Ahi Tuna with Hearts of Artichoke, Cucumber and Micro Greens
Served with Extra Virgin Olive Oil, Citrus and Balsamic 9.9

TWO COURSE DINING

"Two Course Dining" Entrees Served with Your Choice of Caesar or Cucina Salad

ENTREES

Spaghetti with Homemade Veal and Beef Meatballs

Tossed in a Roasted Tomato Sauce and Topped with Locatelli Cheese 14.7

Parmigiano

Breaded Breast of Chicken Parmesan, Fresh Basil Pomodoro, Homemade Mozzarella and Baked Ziti 17.5

Pappardelle Bolognese

Homemade Pappardelle Pasta Tossed with Slow Roasted Ground Veal,
Arugula, Peeled Cherry Tomatoes, Pine Nuts, Crushed Red Pepper and Freshly Grated Parmesan Cheese 16.8

Rigatoni Arrabbiata

Rigatoni Tossed in a Spicy "Sunday Gravy" with Pulled Beef, Basil and Parmesan 17.2

Shrimp Scampi Tagalini

Sauteed Shrimp with Garlic, White Wine and Lemon
Tossed with Homemade Tagalini Pasta, Parsley and Parmesan 17.5

Linguini E Vongole

Sauteed Fresh Little and Middle Neck Clams, "Verdi" Single Vineyard Olive Oil,
Chili Flake, Garlic and Linguini (Your Choice of Red or White) 19.2

Porchetta Di Famiglia

Grilled Pork Porterhouse with Rosemary, Lemon and Cherry Peppers
Served with Crispy Potatoes, Sautéed Spinach and Marsala Demi 22.4

Salmon Dolcé

Sweet and Spicy, Orange Glazed, Grilled Salmon. Served Over Roasted Fingerling Potatoes,
Topped with Shaved Fennel, Fresh Fruit "Salsina", Chives and a Drizzle of Warm Citrus Vinaigrette 19.6

Veal Marsala

Sauteed Medallions of Veal with Marsala Wine-Mushroom Demi. Served with Linguini,
Sautéed Tomatoes, Garlic and Parmesan Cheese 21.2

Grouper Piccata

Fresh Florida Black Grouper Sautéed with Lemon, Garlic, Capers and White Wine.
Served with 3 Garlic Linguini and Roasted Tomatoes 22.9

FROM THE GRILL

6 oz. Grilled Filet 25 • Grilled Salmon 19 • Chicken Breast 17 • 12 oz. Grilled NY Strip 29

*Served with Your Choice of Caesar or Cucina Salad and Choice of Baked Ziti, Potatoes Dominick,
Creamy Parmesan Cous Cous or Vine Ripe Tomatoes with Single Vineyard Olive Oil*

Please Alert Your Server to Any Food Allergies You May Have

\$10 Sharing Charge for Splitting Entrees • No Substitutions • No to Go's

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase the Consumer's Risk of Food Borne Illnesses. There Is a Risk Associated with Consuming Raw Oysters. If You Have Chronic Illness of the Liver, Stomach or Blood or Have Immune Disorders, You Are at Greater Risk of Serious Illness from Raw Oysters, and Should Eat Oysters Fully Cooked. If Unsure of Your Risk, Consult a Physician. Paz EB Bar Menu 05 24 10