

Primi

Aperitivos

Small bites to share! Your server will inform you of tonight's selections

Scampi

grilled giant prosciutto wrapped tiger prawns
with sauteed broccoli rapini, sweet peppers and "holy oil"

Puro

simple pasta of heirloom tomatoes, angel hair pasta, and single vineyard olive oil
with kalamata olives, chili flake, tuscan white beans and sweet basil
add clams add crab add shrimp add portobello mushroom

Penne ai Gamberi

lemon pepper penne pasta, shrimp, arugula, sun-dried tomatoes,
fresh basil-citrus sauce and grated romano cheese

Calamari

fried calamari, shrimp, zucchini, cherry peppers,
spiced marinara and "Tre Aiolis"

Ravioli di Casa

homemade ravioli stuffed with roasted butternut squash,
in a sauce of sauteed prosciutto, tomato and lemon
topped with fresh basil mascarpone and toasted walnuts

Scaloppina

seared diver scallops with home made tomato "jam" and citrus foam.
Served with a Myer lemon emulsion and micro greens

Chitarra

homemade guitar pasta with jumbo lump, king and snow crab
served in a prosecco broth with cherry peppers,
toasted pine nuts and basil

Cozze Nero

black mussels, roma tomatoes, garlic, parsley and hearts of artichoke in a
slightly spicy broth, accented with fresh chives

Bruschetta "Freshe"

toasted Tuscan bread with vine ripe tomatoes,
drizzled with extra virgin olive oil and fresh basil

Vongola alla Sassi

little neck clams, garlic, white wine, broccoli rabe,
cannelloni beans and a Tuscan bread crouton

Crudo

Essicato

seared ahi tuna with hearts of artichoke, cucumber and micro greens. Served with extra virgin olive oil, citrus and white truffle balsamic

Merluzzo

fresh Hawaiian blue marlin with cantaloupe, honey dew and watermelon served with micro arugula, Sicilian black sea salt and virgin finishing oil

Passera "BLT"

slices of fresh fluke with lettuce, fine dice of bacon and vine ripe tomato with capers and "santo" oil

Lancia

orange nairagi with a heirloom tomato salad, crushed pistachios, jalapeño, citrus greens and fresh lemon oil

Tonno

seared peppercorn tuna tossed with Sicilian caponata, young arugula and citrus jus

Zuppe e Insalate

Zuppa di Giorno

Ask your server for tonight's soup of the day

Vongola Freshe

tuscan bean soup with fresh littleneck clams, tomato, cannelloni beans, garlic and escarole

Cucina

mixed greens, garden picked herbs, heirloom tomatoes, cucumbers, sun-dried cherries, red onions, ricotta salata and toasted pumpkin seeds
Served with your choice of dressing add gorgonzola crumbles

il "Zeppa"

wedge of iceberg lettuce, imported gorgonzola cheese, bacon, heirloom tomatoes and blue cheese ranch dressing

Caesar

crisp romaine tossed with roasted garlic croutons, classic Caesar dressing and grana padano cheese

Citro

fresh orange, grapefruit, apple, thinly sliced fennel and black mission fig. Tossed with fresh arugula in a citrus dressing

Pomodoro

stacked heirloom tomatoes with roasted onions, mixed greens, ricotta salata cheese, roasted pine nuts and balsamic dressing

Rucola

salad of young arugula, frisee, roasted fresh beets, ricotta salata, tomatoes and crushed smoked almonds in a fresh lemon and olive oil dressing

Caprese

fresh buffalo mozzarella, beefsteak tomatoes, basil and extra virgin olive oil

Pizzettes

Sweet and Spicy Peppers

with "sugar roasted" tomatoes, prosciutto, mushrooms and mozzarella

Pizzette Margherita

fresh tomatoes, homemade mozzarella, extra virgin olive oil, sweet basil and grana padano cheese

Burratta Cheese and Heirloom Tomato

chocolate cherokee, green zebra or other heirloom tomatoes with sweet basil and tossed citrus greens

Fig, Chevré Cheese and Pear

adriatic figs, chevré cheese, sliced fresh pear, arugula, grilled radicchio, white truffle oil

Balsamic BBQ Beef Short Rib

with red onion, tomato, shoestring potatoes and fontina cheese

Please Alert Your Server To Any Food Allergies You May Have • 20% Gratuity Will Automatically Be Added To Parties of 5 or More.

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 PZDinner01.20.12

Pasta

Pappardelle Ragu Alla Bolognese

homemade pappardelle pasta tossed with slow roasted ground veal and beef, arugula, peeled cherry tomatoes, crushed red pepper, pine nuts and freshly grated parmesan cheese

Scampi Tagalini

sautéed shrimp with garlic, white wine and lemon tossed with homemade tagalini pasta, parsley and parmesan

Capellini Pomodoro

angel hair pasta tossed with a fresh citrus butter sauce, sautéed tomatoes, garlic, homemade mozzarella bocconcini and basil

Linguini e Crabe

Jumbo lump blue crab, king crab and linguini tossed in a spiced marinara with jalapeño and fresh basil
Topped with toasted ciabatta bread crumb

Pansotti con Formaggio

light pillows of triangle shaped pasta stuffed with freshly made ricotta cheese, in a sauce of fresh cream, arugula, walnuts and black pepper
Served with parmesan "air"

Linguine e Vongole

sautéed fresh little neck clams, "Verdi" single vineyard olive oil, chili flake, garlic and linguini choice of red or white

Rigatoni Arrabbiata

rigatoni tossed in a spicy "Sunday gravy" with pulled beef, basil and parmesan

Pollo Vodka Penne

grilled chicken tossed with penne pasta, crispy prosciutto and hearts of artichoke in a cream and fresh basil pesto finished with a vodka kissed tomato sauce

Spaghettoni Pisanne

jumbo gulf shrimp, little neck clams, mussels and calamari tossed with spaghettoni pasta in an oven roasted tomato-garlic Trebbiano wine broth with crushed red pepper and fresh basil

Lobster Buccatini

Fresh lobster tossed in a heirloom tomato broth with olives, basil and buccatini pasta

Classics

Tortelloni

sweet sausage, roasted peppers and homemade meatballs tossed in a homemade marinara with beef, veal and ricotta stuffed pasta and parmesan cheese

Maccheroni "Polpettine"

spaghettoni with tiny homemade veal and beef meatballs tossed in a roasted tomato sauce and finished with locatelli cheese

Porchetta di Famiglia

14oz. Berkshire pork chop with rosemary, lemon and cherry peppers
Served with crispy potatoes, sautéed spinach and Marsala demi

Parmigiano

breaded farm raised breast of chicken parmesan, fresh basil pomodoro, homemade mozzarella and baked ziti

Lasagna

oven baked pasta layered with Bolognese meat sauce, ricotta and mozzarella served with fresh pomodoro sauce and grated romano cheese

Pollo e Vitello

Pollo Pazzo!

roasted breast of chicken with balsamic honey BBQ, pancetta, arugula and apple whipped potatoes and a grilled peach puttanesca

Aqua Limone

scallopini of chicken, cherry peppers and citrus with parmesan whipped potatoes and crispy onion hay

Vitello Marsala

sautéed medallions of veal with Marsala wine-mushroom demi served with tossed linguini, sautéed tomatoes, garlic and grated parmesan cheese

Vitello "del Prete"

sautéed veal scallopini with Italian long peppers, sweet fennel sausage and broccoli rabe over homemade strozzapreti pasta

Vitello Piccata

classic scallopini of veal with a Pinot Grigio-lemon butter sauce and tossed linguini

Pesce

Grouper Piccata

fresh Florida black grouper sautéed with lemon, garlic, capers and white wine. Served with "three garlic" linguini and roasted tomatoes

Pesce Piatta

polenta encrusted flounder with a fresh vegetable risotto, fennel sugo and roasted tomato jam

Salmon Dolcé

sweet and spicy orange glazed grilled salmon
Served with oven roasted fingerling potatoes and topped with shaved fennel, fresh fruit "salsina", chives and a drizzle of a warm citrus vinaigrette

Tonno Puttanesca

grilled tuna in a light spiced tomato-basil and citrus sauce with crushed red pepper and lemon infused extra virgin olive oil
Tossed with linguini

Grill

Pollo Gusto

grilled breast of chicken marinated in herbs and olive oil, topped with a lemon-caper-citrus oil and served with crispy potatoes "Dominick"

Filetto

7oz. filet of beef with a gorgonzola parmesan cheese crust, black pepper demi, whole roasted garlic and broccolini "Freshe"

Tuscano

peppercorn seared 12oz. NY strip steak with sautéed portobellos, Marsala wine sauce and drizzled balsamic
Served with Pazzo! potatoes and grilled red onions

Pesce

Pazzo! offers a selection of fresh fish from our local waters and from around the world.
Grilled simply over an open fire and served with fresh lemon, a drizzle of olive oil and your choice of side.

Sides

Creamy Parmesan Cous Cous • Potatoes "Dominick" • Nonna's Meatballs
Sauteed Escarole with fresh garlic, spiced cherry peppers and pine nuts • Vine Ripe Tomatoes with single vineyard olive oil
Broccoli Rabe with crushed red pepper, locatelli cheese, toasted garlic and extra virgin olive oil
Sauteed Spinach with garlic and infused citrus oil • Fresh Vegetables of the Night