

# PAZZO! CUCINA ITALIANA

## early dining

IN THE DINING ROOM

•••• 2 Entrees for \$34.9 ••••  
served 5:00pm - 6:00pm 7 days a week

ADD

**CUP OF SOUP OF THE DAY**  
\$4.5

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**CUCINA SALAD**

*mixed greens, garden picked herbs, heirloom tomatoes, cucumbers, sun-dried cherries and toasted pumpkin seeds*  
Served with your choice of dressing  
\$5.9

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**CLASSIC CAESAR**

*crisp romaine tossed with roasted garlic croutons, classic Caesar dressing and grana padano cheese*  
\$5.9

HAPPY HOUR

7 days a week from 5:00pm - 6:30pm

**50% off**

*all Wines By The Glass,  
Call and Well Drinks*

**RIGATONI ARRABBIATA**

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

**SHRIMP SCAMPI TAGALINI**

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

**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*

**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*

**MACCHERONI "POLPETTINE"**

*spaghettini with tiny home made veal and beef meatballs tossed in a roasted tomato sauce and finished with locatelli cheese*

**CAPELLINI POMODORO**

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

**CHICKEN 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*

**FREDDO!**

*fettucini tossed in a classic sauce of reduced cream, garlic and black pepper finished with parmesan cheese and fresh chopped parsley*

**PARMIGIANO**

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

ADD-ON'S

**CREAMY PARMESAN COUS COUS 4 • POTATOES "DOMINICK" 4 • MAMA'S MEATBALLS 5**

**SAUTEED ESCAROLE WITH FRESH GARLIC, SPICED CHERRY PEPPERS AND PINE NUTS 5**

**VINE RIPE TOMATOES WITH SINGLE VINEYARD OLIVE OIL 5**

**SAUTEED SPINACH WITH GARLIC AND INFUSED CITRUS OIL 5 • FRESH VEGETABLES OF THE NIGHT 6**

**BROCCOLI RABE WITH CRUSHED RED PEPPER, LOCATELLI CHEESE,  
TOASTED GARLIC AND EXTRA VIRGIN OLIVE OIL 6**

*Please alert your server to any food allergies you may have • No substitutions • No take out orders •  
Not available when there is an event on Fifth Avenue South or on Holidays*

*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*

*Pazzo! Cucina Italiana Wine&Dine 2 for \$34.9 INSIDE 12.21.11*

# PAZZO! CUCINA ITALIANA

## wine & dine

ON OUR PATIO

•••• 2 Entrees and a Select Bottle of Wine for \$34.9 ••••  
served 5:00pm - 6:00pm 7 days a week

### ADD

#### CUP OF SOUP OF THE DAY

\$4.5



#### CUCINA SALAD

mixed greens, garden picked herbs, heirloom tomatoes, cucumbers, sun-dried cherries and toasted pumpkin seeds  
Served with your choice of dressing

\$5.9



#### CLASSIC CAESAR

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

\$5.9

### UPGRADE

your wine selection  
to any bottle of wine  
on our wine list using a  
**\$5.00 credit!**

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#### SHRIMP SCAMPI TAGALINI

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

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