



PRESENTED BY  
Mercedes-Benz  
of Bonita Springs



# PAZZO!

CUCINA ITALIANA

## 3 COURSE MENU \$35 PER PERSON

November 30<sup>TH</sup> - December 13<sup>TH</sup>, 2017

### First Course

#### TUSCAN BEAN SOUP

With Fresh Clams, Tomatoes And Escarole

#### FRESH CUT ROMAINE

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

#### CREPELLE

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

#### MIXED CITRUS GREENS

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

### Second Course

#### ANGEL HAIR PASTA

Citrus Butter, Fresh Tomatoes, Garlic, Mozzarella Bocconcini, Sweet Basil

#### SCALLOPINI OF CHICKEN,

Fresh Citrus, Cherry Peppers, White Corn Polenta

#### LASAGNA AL VEGETALI

Layers Of Fresh Vegetables With Roasted Tomatoes, Ricotta, Portabello Mushrooms, Spinach, Fennel, Sauteed Eggplant, Garden Squash Topped With Pumpkin Seeds And Basil

#### VEAL ITALIAN MEATLOAF

With Parmesan Whipped Potatoes And Barolo Wine "Gravy"

#### HOMEMADE CHEESE RAVIOLIS

Ricotta, Fresh Tomato Marinara, Parmesan, Basil

#### PAPPARDELLE WITH WILD BOAR BOLOGNESE

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

#### RIGATONI ARRABBIATA

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

#### TORTELLONI

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

#### 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

#### PARMIGIANA

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

#### SCAMPI TAGLIOLINI

Sauteed Shrimp With Garlic, White Wine And Lemon Tossed With Homemade Tagliolini Pasta, Parsley

### Third Course

#### VINCENZO

melting chocolate cake with anglaise accented with homemade raspberry sauce served with raspberry chip gelato!

#### GELATO

3 scoops of housemade gelato with homemade pizzelle

### Upgrade

Choose one of these entrees for an addition \$10.00

#### VEAL PICCATA

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

#### BERKSHIRE BONE-IN PORK CHOP

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

#### SPAGHETTINI GAMBERI FRA DIAVOLO

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

#### GROUPEL PICCATA

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

#### SALMONE

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

#### LINGUINI

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

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. Choose one menu item from each course. No substitutions. Beverages and alcohol not included. No take out. Cannot be combined with any other discounts or promotions. PZRestaurant Week 2017 Menu.