

PAZZO!

CUCINA ITALIANA



Tour of Italy

2-COURSES FOR \$35 PER PERSON
plus 30% Off All Bottles of Wine, Offered All Night Long!



FIRST COURSE

CHOOSE ONE

SICILIAN MEATBALLS

giant veal, pork and beef meatballs, Sunday gravy,
fresh ricotta, sweet basil

COZZE NERO

black mussels, roma pomodoro, garlic, hearts of artichoke, garlic bread

CAESAR

treviso, little gem, traditional toss, parmigiano

HOMEMADE BUTTERNUT SQUASH RAVIOLI

toasted walnuts, citrus sugo

SEASONAL GREENS

local fresh lettuces, cress, red oak, choice of dressing

TUSCAN KALE, ARUGULA

radicchio, bocconcini mozzarella,
citrus-white truffle dressing

SECOND COURSE



CHOOSE ONE

LINGUINI ALLA VONGOLE

with fresh clams, white wine, garlic, olive oil, micro parsley

HANDMADE RIGATONI

spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano

PAN SEARED SNAPPER

roasted zucchini, squash, tomatoes and basil

PAPPARDELLE

traditional veal, pork, and beef bolognese, ricotta

SEARED SALMON

butternut squash, cavatelli, fresh garden kale, brown sugar butter

8oz. SIRLOIN*

roasted summer vegetables, whipped potatoes, pepper-demi



UPGRADE

LEMON PEPPER GROUPER

with gulf shrimp scampi, sauteed spinach and broccolini (add 10)

BRANZINO "MEDITERRANEO"

shrimp, tomato, castelvetro olives and herbs, spaghetti squash and broccolini (add 5)

PICCATA

pinot grigio-lemon butter sauce, crispy capers and tossed linguini
choice of chicken or veal (add 5)

TONNO BRUSCHETTA*

seared tuna in a light spiced tomato-basil sauce with kalamata olives, served with cucumber noodles (add 5)

GRILLED 7oz. FILET OF BEEF*

gorgonzola-parmesan cheese crust, black pepper demi, roasted whole garlic, sautéed fresh spinach,
crispy potatoes and cherry peppers (add 10)

DESSERT

(add 5 each)

TIRAMISU

espresso soaked lady fingers,
rum laced mascarpone cream with rich dark chocolate

CANNOLIS

crisp, delicate shells filled with traditional impastata
ricotta cream, raspberry coulis, and shaved chocolate