

# FOUR COURSE

## \$95 PERSONAL PARTY MENU



## APPETIZER

**TUSCAN BEAN SOUP**  
fresh clams, escarole

**HOMEMADE BUTTERNUT SQUASH RAVIOLI**  
toasted walnuts, citrus sugo

**SICILIAN MEATBALLS**  
giant homemade veal meatballs, fresh ricotta, fig, toasted sunflower seed.  
Fresh tomato gravy

**COZZE NERO**  
black mussels, roma pomodoro, garlic,  
hearts of artichoke, colatura

**CALAMARI MISTO**  
fried calamari, shrimp, sea bass, cherry peppers

## SALAD

**SEASONAL GREENS**  
local fresh lettuces, cress, red oak  
choice of dressing

**TUSCAN KALE, ARUGULA, RADICCHIO**  
bocconcini mozzarella, citrus white truffle dressing

**CEASAR**  
treviso, little gem, traditional toss, parmesano

## ENTREES

**SEARED SALMON**  
butternut squash, rigatoni,  
fresh garden kale, brown sugar butter

**PICCATA**  
sauteed veal, meyer lemon, gavi di gavi, crispy capers, micro parsley

**CHICKEN PARMESANO**  
black pepper ricotta stuffing, tomato sugo, arugula, citrus linguini

**BERKSHIRE PORK CHOP "ARTIGANO"**  
crispy potatoes, peppers piccante. cherry, saba and sage sauce

**BISTECCA**  
14oz. NY strip steak, fresh arugula salad, citrus dressing,  
parmesan truffle fries, espresso dust

## DESSERTS

**VINCENZO**  
melting chocolate cake with homemade spumoni gelato, cioccolato e ciliegie

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

**LASAGNETTA**  
An assortment of seasonal fresh blackberries, raspberries, blueberries and  
strawberries layered with amaretto spiked cream and crisp pastry

[DATE]

Pazzo! Cucina Italiana Group Dining Menu \$95 Per Person  
Price DOES NOT Include 22% Service Charge or Applicable Taxes.  
Menu Items Are Subject To Availability 07.21.22