

ANTIPASTI

TUSCAN BEAN SOUP
fresh clams, escarole ~~14~~ 11

HOMEMADE BUTTERNUT SQUASH RAVIOLI
toasted walnuts, citrus sugo ~~18~~ 14
A Pazzo! original for over 25 years!

SICILIAN MEATBALLS
giant homemade veal meatballs,
fresh ricotta, fig, toasted sunflower seed.
Fresh tomato gravy ~~17~~ 13

CALAMARI MISTO
fried calamari, shrimp, sea bass,
cherry peppers ~~22~~ 17

COZZE NERO
black mussels, roma pomodoro, garlic,
hearts of artichoke, colatura ~~18~~ 14

SCAMPI ALLA SCAMPI
giant shrimp, garlic, white wine,
Meyer lemon risotto ~~24~~ 16

SALUME E FORMAGGI
A selection of cured artisan meats,
Italy's best cheeses, fresh honeycomb,
homemade ricotta, olives and flatbreads
(serves 1 - 4 people) ~~22~~ 17

BAR MENU

PAZZO!

CUCINA ITALIANA

25% OFF

the entire
dinner menu ...
all night long!

Discount does not apply to any
beverages/cocktails, early dining or
gift card purchases.
Discount available at the bar only.

PAZZO! PASTA

SPAGHETTI ALLA CHITARRA - homemade veal meatballs, hot sausage, sunday gravy.....	28 21
PAPPARDELLE - wild boar bolognese, caramelized cipollini onions, hand picked oregano, piave vecchio.....	29 22
LOBSTER FRA "DIAVOLO" - whole Maine lobster, hand cut bucatini, fresh tomato sughetto, sweet basil (served milder upon request).....	60 45
LINGUINI ALLA VONGOLE - with fresh clams, white wine, garlic, lemon oil, micro parsley.....	34 26
CHICKEN PARMESANO - black pepper ricotta stuffing, tomato suga, arugula, citrus linguini.....	28 21
TAGLIATELLE PISANE - clams, mussels, shrimp, calamari, spiced tomato, trebbiano wine sauce.....	35 27
HANDMADE RIGATONI - spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano.....	29 22

SEASONAL FRESH

TUSCAN KALE, ARUGULA, RADICCHIO,
bocconcini mozzarella,
citrus white truffle dressing ~~16~~ 12

CAESAR
treviso, little gem, traditional toss,
parmigiano ~~15~~ 12

TINY TOMATOES
stracciatella cheese, blackberries,
prosciutto, fresh stone fruit,
sweet basil ~~19~~ 15

SEASONAL GREENS
local fresh lettuces, cress, red oak
choice of dressing ~~14~~ 11

ANTIPASTI
a mixture of fresh lettuces, artisan meats
and cheeses, vine ripe heirloom tomatoes,
pepperoncino vinaigrette ~~19~~ 15

WARM BREAD

PANE, SALE, OLIO
extra virgin olive oil, pesto speziato ~~5~~ 4

FRESH RICOTTA WHITE TRUFFLE
or garlic bread on request! ~~6~~ 5

STEAK & CHOPS*

WAGYU "TAGLIATA"
sliced sirloin, charred peppers, radicchio,
roasted red pepper demi, agrodolce ~~42~~ 32

BERKSHIRE PORK CHOP "ARTIGANO"
crispy potatoes, peppers piccante. Cherry, saba and sage sauce ~~58~~ 44

BISTECCA
NY strip steak, fresh arugula salad, citrus dressing,
parmesan truffle fries, espresso dust ~~67~~ 51

FILLETTO GORGONZOLA DOLCE
grilled fillet of beef, sweet and spicy peppers,
arugula, black pepper demi ~~62~~ 47

VEAL CHOP MARSALA
charred chop, marsala wine sauce,
mushroom risotto, sauteed portabellas ~~79~~ 60

PLAIN GRILL* served with choice of one side

FILLET ~~59~~ 45 • **NY STRIP** ~~65~~ 49 • **SALMON** ~~39~~ 30

CLASSICS

SEARED SALMON
butternut squash, rigatoni,
fresh garden kale, brown sugar butter ~~44~~ 31

VITELLO DEL PRETE
veal medallions, Italian long hots, sweet sausage, fresh spinach ~~39~~ 29

PICCATA
sauteed veal, meyer lemon, gavi di gavi, crispy capers, micro parsley ~~43~~ 33

GROUPER PEPE E LIMONE
black pepper seared grouper with
a jumbo lump crab and gulf shrimp scampi, sauteed spinach ~~60~~ 45

BRANZINO
sambuca scampi of fresh Maine lobster and shrimp,
olive oil whipped potatoes, sauteed fava beans ~~55~~ 42

SIDES ~~10 each~~ 8 each

ORIGINAL SPINACH - sauteed garlic, citrus infused oil

PAZZO! POTATOES - creamy 5 cheese

BROCCOLI RABE - roasted garlic jus

FRIED CHERRY PEPPERS - fresh tomato sauce

EGGPLANT CAPONATA - warm, with toasted pumpkin seeds

MEYER LEMON RISOTTO - citrus infusion

MUSHROOM RISOTTO - marsala wine, parmigiano