

DINNER TO GO

Enjoy 50% Off Pazzo! Classics And 20% Off Steaks, Specials + The Grill, all night long!
Delivery and Cubside Pick Up Available!

ANTIPASTI

TUSCAN BEAN SOUP
fresh clams, escarole 11

HOMEMADE
BUTTERNUT SQUASH RAVIOLI
toasted walnuts, citrus sugo 16

SICILIAN MEATBALLS
giant homemade veal meatballs,
fresh ricotta, tomato gravy, sweet basil 13

SEARED AHI TUNA
cucumber, citrus micro greens,
white truffle balsamic 14

COZZE NERO
black mussels, roma pomodoro, garlic,
hearts of artichoke, colatura 17

CALAMARI MISTO
fried calamari, shrimp, sea bass,
cherry peppers 16

SCAMPI ALLA SCAMPI
giant shrimp, garlic, white wine,
lemon, fett'unta 17

Order your
dinner to go online at
www.PazzoItalianCafe.com
or on THE CLUB CARD app
and receive a complimentary
bottle of wine.

Free bottle of wine is valid
for online orders only. Sorry no call in's.

Need assistance call (239) 434-0134



SEASONAL FRESH

TINY TOMATOES
fresh buffalo mozzarella, sweet basil 16

TUSCAN KALE, ARUGULA, RADICCHIO,
citrus white truffle dressing 11

ROASTED BEETS
sorrento citrus "jam", panna fresca,
candied walnuts, micro greens 14

CHOPPED
romaine, artisan salumi and cheese
pepperoncini vinaigrette 15

CAESAR
treviso, little gem, traditional toss,
parmesano 10

SEASONAL GREENS
local fresh lettuces, dandelion, red oak
choice of dressing 11

WARM BREAD

PANE, SALE, OLIO
extra virgin olive oil, pesto speziato 3

FRESH RICOTTA WHITE TRUFFLE
or garlic bread on request! 4

PAZZO! CLASSICS

HANDMADE RIGATONI - spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano	27	13.5
SPAGHETTI ALLA CHITARRA - homemade veal meatballs, hot sausage, sunday gravy	29	14.5
PAPPARDELLE - wild boar "bolognese", caramelized cipollini onions, hand picked oregano	29	14.5
HOMEMADE RAVIOLI - with tomato marinara, fresh ricotta, black pepper and pecorino	28	14.0
LINGUINI ALLA VONGOLE - with fresh clams, white wine, garlic, lemon oil, micro parsley	34	17.0
CHICKEN PARMESANO - black pepper ricotta stuffing, tomato suga, arugula, citrus linguini	29	14.5

STEAK & CHOPS

WAGYU "TAGLIATA"
sliced sirloin, charred peppers, raddichio, balsamico 35 **28**

BERKSHIRE PORK CHOP "ARTIGANO"
crispy potatoes, cherry peppers, "due a day" demi 42 **33.6**

GRILLED DRY AGED NY STRIP STEAK
zucca sauce, sauteed Tuscan greens, porcini oil 48 **38.4**

FILLETTO GORGONZOLA DOLCE
sweet and spicy peppers, arugula, black pepper demi 46 **36.8**

PLAIN GRILL

TUNA 38 **30.4** 7oz. FILLET 45 **36.0**

SALMON 32 **25.6** 10oz. NY STRIP 48 **38.4**

GROUPE 42 **33.6**

SIDES 8 each

ORIGINAL SPINACH - sauteed garlic, citrus infused oil

PAZZO! POTATOES - creamy 5 cheese

FRESH ORGANIC VEGETABLES

BROCCOLI RABE - heirloom cherry tomatoes

FRESH PASTA - of the evening

SPECIALS

SEARED SALMON
butternut squash, cavatelli, fresh garden kale, brown sugar butter 32 **25.6**

GROUPE WITH CITRUS AND HEIRLOOM TOMATOES
garlic, basil, trebbiano wine broth, broccolini 44 **35.2**

TAGLIATELLE PISANE
clams, mussels, shrimp, calamari, spiced tomato,
trebbiano wine sauce 33 **26.4**

TONNO
no. #1 tuna, champagne risotto,
tomato basil sugo, fresh caulilini 38.5 **30.8**

VITELLO DEL PRETE
veal medallions, Italian long hots, sweet sausage,
broccoli rabe 38 **30.4**

PICCATA
sauteed veal, meyer lemon, gavi di gavi,
crispy capers, micro parsley 38 **30.4**

BRANZINO
sambucca scampi of fresh Maine lobster and shrimp 44 **35.2**

AQUA LIMONE
scallopini of chicken, cherry peppers and citrus,
with parmesan whipped potatoes and crispy onion hay 26 **20.8**