

## SNACKS

SICILIAN OLIVES  
fennel taralli, coppa di testa 6

WARM EGGPLANT CAPONATA  
assorted antipasti 6

LEMON RICOTTA  
Umbrian olive oil, crispy flatbreads 6

## SHELLFISH & CRUDO

SEARED TUNA  
Sicilian caponata, young arugula,  
citrus jus 13

DAILY CRUDO  
fresh melon, Sicilian black salt,  
infused EVOO 12

CHILLED GIANT SHRIMP  
tomato aioli, sea foam 12

## PIZZETTE

ARTISAN WHITE  
tossed arugula, pecorino picante 12

VEGAN ALMOND RICOTTA  
roasted veggies, arugula  
toy box tomatoes, porcini oil 14

IT'S A SPICY! ...  
meatball, pepperoni, soppressata,  
and copa 13

BEEF SHORT RIB  
balsamic BBQ, red onion, fontina,  
crispy potato sticks 14



## ANTIPASTI

TUSCAN BEAN SOUP  
fresh clams, escarole 10

PEAR AND PECORINO AGNOLOTTI  
pear sughetto, tossed arugula, vin cotta 13

MEATBALLS  
giant veal meatballs, fresh ricotta, sweet basil 12

BLACK MUSSELS  
roma pomodoro, garlic, hearts of artichoke, colatura 17

CALAMARI MISTO  
fried calamari, shrimp, sea bass, cherry peppers 18

COLOSSAL SEA SCALLOPS  
meyer lemon, candied fennel, micro greens 15

SCAMPI ALLA SCAMPI  
giant shrimp, garlic, white wine, lemon, fett'unta 16

HOMEMADE BUTTERNUT SQUASH RAVIOLI  
toasted walnuts, citrus sugo 14

SALUMI  
A selection of 5 handcut artisan level cured meats 18

## HOMEMADE PASTA

made daily!

BUCATINI - parmigiano, guanciale, 63° egg, black peppercorn, micro parsley.....	17
SPAGHETTI ALLA CHITARRA - homemade veal meatballs, hot sausage, sunday gravy.....	19
LINGUINI - with fresh clams, roasted cherry tomatoes, white wine, garlic, lemon oil.....	24
PAPPARDELLE - wild boar bolognese, caramelized cipollini onions, hand picked oregano.....	23
CAPPELLACCI - pumpkin stuffed pasta, brown sugar sugo, arugula, hazelnuts, citrus.....	24
TAGLIATELLE PISANE - clams, mussels, shrimp, calamari, spiced tomato, trebbiano wine sauce.....	27
RAVIOLINI AL TARTUFO- chevre cheese, truffle oil, porcini mushrooms, toasted walnuts.....	24
RIGATONI - spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano.....	23
HOMEMADE RAVIOLI - fresh ricotta, limoncello, fresh basil, pine nuts.....	22

## PAZZO! CLASSICS

VITELLO DEL PRETE - veal medallions, Italian long hots, sweet sausage, broccoli rabe.....	32
PICCATA - sauteed veal, meyer lemon, gavi di gavi, crispy capers, micro parsley.....	31
CHICKEN PARMESANO - black pepper ricotta stuffing, tomato suga, arugula, citrus linguini.....	28

## STEAK & CHOPS

CHICKEN DIAVOLO BIANCA  
organic half chicken cooked under brick, broccoli rabe 25

WAYGU "TAGLIATA"  
sliced sirloin, charred peppers, raddichio, balsamico 31

BERKSHIRE PORK CHOP "ARTIGANO"  
crispy potatoes, cherry peppers, due "a" day demi 35

ROASTED SHORT RIBS OF BEEF  
balsamic BBQ, creamy potatoes, tomato candito 34

GRILLED DRY AGED NY STRIP STEAK  
zucca sauce, sauteed Tuscan greens, porcini oil 38

## SIDES 8 each

ORIGINAL SPINACH - sauteed garlic, citrus infused oil

PAZZO! POTATOES - creamy 5 cheese

BROCCOLI RABE - heirloom cherry tomatoes

CHAMPAGNE RISOTTO - parmigiano, bubbles

FRESH PASTA - of the evening

ESCAROLE - sauteed in garlic, cherry peppers, pine nuts

FRESH ORGANIC VEGETABLES

## SEASONAL FRESH

HEIRLOOM CARROTS  
spiced yogurt, candied pistachios 12

ROASTED BEETS  
citrus jam, pana fresca 15

TINY TOMATOES  
fresh buffalo mozzarella, sweet basil 16

SEASONAL SALAD  
local fresh lettuces, dandelion, red oak  
choice of dressing 9

TUSCAN KALE, ARUGULA, RADICCHIO,  
citrus white truffle dressing 10

CHOPPED  
romaine, artisan salumi and cheese  
pepperoncini vinaigrette 15

CAESAR  
treviso, traditional toss, parmesano 10

BURRATA  
crushed heirloom tomato, fresh basil pesto 16

## WARM BREAD

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

FRESH RICOTTA WHITE TRUFFLE  
or garlic bread on request! 4

FRESH ALTERNATIVE  
seasonal vegetable crudite,  
single vinyard olive oil 5

## FRESH FISH

SEARED SALMON  
butternut squash, cavatelli, kale, brown sugar butter 28

GROUPEL WITH CITRUS AND HEIRLOOM TOMATO  
garlic, basil, trebbiano wine broth, broccolini 39

TUNA PUTTANESCA  
#1 tuna, champagne risotto, caulilini 32

BRANZINO  
sambucca scampi of fresh Maine lobster and shrimp 44

PIRATA  
seared seabass, shellfish "cioppino", Anson Mills' polenta 36

## GRILLED FISH

Served with citrus and fresh organic vegetables  
SALMON 28 • GROUPEL 39 • TUNA 32

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. PZDinner11.20.18

# PAZZO!

CUCINA ITALIANA

