

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

DINNER MENU

Enjoy 50% Off Pazzo! Classics And
20% Off Steaks, Specials and The Grill,
All Night Long!



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
trevisio, 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	12oz. NY STRIP	48	38.4
GROUPER	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**

GROUPER 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 caullini 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**

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. NO SHARING.
Order must be in by 6:00pm *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase the consumer's risk of food borne illnesses. PZDinnerMenu080620

COCKTAILS



ALL 14.0

NEGRONI & AMARO

the classic iconic Italian cocktails

CLASSIC {negroni} - hendricks gin, vya vermouth, campari, artisan ice

BIANCO NERO {white negroni} - st. george botanivore gin, sweet vermouth, saler's aperitif, dash of orange bitters

YESTERDAY, TODAY AND AMARO {amaro} - redemption rye, cynar, averna, B+B

CYANARA - AMARA {amaro} - burning chair bourbon, cynar, aperol, flaming orange zest

ROMEO {amaro} - montenegro amaro, fresh lime, ginger beer

FRESH

fresh fruit accented coolers

AQUA MAN - 4yr barbancourt rum, stirring's sicilian orange liqueur, raspberries, 1821 hibiscus bitters, acqua di cedro

LITTLE PAULIE - blackberry ginger lemonade with fresh blackberries and tanqueray

THE MERLINO - redemption rye, limoncello, muddled citrus

CRAFT

more sophisticated versions of simplicity

LOUIE HA HA - fig vodka, agave, mint smack martini

LITTLE NICKY - CRAZY PHIL - cappelletti aperitivo, citrus, orange oil

JOEY LOLLIPOPS - jalapeño infused silver tequila, sicilian orange liqueur, prickly pear, agave, salt rim, sour

TOMMY TWO TIMES, TWO TIMES - beefeater strawberry gin, arancello, campari, lime

JOHNNY NO. 1, 2, 3! - st. george gin, vergnano maraschino, chartreuse, citrus

THE CIGAR - american barrel bourbon, square one cucumber, mint smack

BELLINIS

sparkling prosecco and fresh nectar

BELLA DONNA - belluga vodka, st. germain elderberry, grapefruit, prosecco

MONTEROSSO - hendrick's gin, fresh cucmuber, citrus, prosecco

THE GIGOLO - dimmi liqueur, italicus, ancho pepper, prosecco, citrus

SORBITINIS

A Pazzo! original creation! Homemade sorbetto and gelato inspired cocktails ...

HEY SALLY BOY! - parrot bay key lime rum, lemon sorbetto, citrus, gingerale

SWEET FRIEND OF MINE - snifter of rattlesnake rosie's apple pie, iron smoke bourbon, vanilla cinnamon swirl gelato

CAN'T E LOPE - homemade canteloupe sorbetto, springbank honey vodka, agave nectar

THE FUN FLIGHT

your choice of 4 - 1ounce pours. ask your server for descriptions of the liqueurs.

ITALICUS BERGAMOT
STREGA
SUZE
FRANGELICO
FERNET BRANCA
SKINOS

SALERS
FARETTI BISCOTTI
ACQUA DI CEDRO
TUACA
LUXARDO AMARETTO
AMARO MONTENEGRO

DIMMI
B+B
APEROL
CAMPARI
SAMBUCCA BLACK
LIMONCELLO