



*In classic Italian tradition, we invite you to ring in the holiday with the*  
**FEAST OF THE SEVEN FISHES.**

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**DECEMBER 20TH - 24TH**  
**7 COURSE TASTING MENU**  
**\$145 PER PERSON, \$95 WINE PAIRINGS**

### **SEARED TUNA**

cucumber, citrus micro greens, white truffle balsamic  
*Prosecco, The White Knight, Italy, NV*

### **CALAMARI MISTO**

fried calamari, shrimp, sea bass, cherry peppers  
*Roseri, Ca Maiol Chiaretto Valtenesi, Italy 2018*

### **TUSCAN BEAN SOUP**

fresh clams, escarole  
*Italian Blend, Alta Luna, Vignetti Delle Dolomiti, Italy 2018*

### **SCAMPI ALLA SCAMPI**

giant shrimp, garlic, white wine, lemon, fett'unta  
*Vermentino, Argiolas, Costamolino, Sardegna, Italy 2018*

### **SEARED SALMON**

butternut squash, cavatelli, kale, brown sugar butter  
*Pinot Nero, Sartori, Venezie, Italy 2017*

### **RISOTTO PISANE**

clams, mussels, calamari, spiced tomato, trebbiano wine sauce  
*Chianti Classico, Gagliole Rubiolo, Italy 2017*

### **BRANZINO**

sambuca scampi of fresh Maine lobster and shrimp  
*Super Tuscan, Belguardo, Serrata, Italy 2014*

**PAZZO!**  
CUCINA ITALIANA  
EST. 1980

*Please allow 2.5 hours to complete the dining experience. No substitutions. Entire table is required to participate.*