



PAZZO! CUCINA ITALIANA

3 COURSES FOR \$39 PER PERSON PLUS 30% OFF ALL BOTTLES OF WINE

FIRST COURSE

CHOOSE ONE

ZUPPA DEL GIORNO

ask your server for today’s soup

HOMEMADE GARLIC BREAD

warm butter, garlic bread

PANE, SALE, OLIO

extra virgin olive oil, pesto speziato

FRESH RICOTTA WHITE TRUFFLE

fresh baked warm bread

SEASONAL GREENS

local fresh lettuces, cress, red oak, choice of dressing

TUSCAN KALE, ARUGULA

radicchio, bocconcini mozzarella, citrus-white truffle dressing

CAESAR

treviso, little gem, traditional toss, parmigiano

SECOND COURSE

CHOOSE ONE

PAN SEARED SNAPPER

roasted zucchini, squash, tomatoes and basil

LINGUINI ALLA VONGOLE

with fresh clams, white wine, garlic, olive oil, micro parsley

PAPPARDELLE

traditional veal, pork, and beef bolognese, ricotta

SEARED SALMON

butternut squash, cavatelli, fresh garden kale, brown sugar butter

HANDMADE RIGATONI

spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano

8OZ. SIRLOIN*

roasted summer vegetables, whipped potatoes, pepper-demi

BRANZINO “MEDITERRANEO”

shrimp, tomato, castelvetrano olives and herbs, spaghetti squash and broccolini (add 5)

PICCATA

pinot grigio-lemon butter sauce, crispy capers and tossed linguini
choice of chicken or veal (add 5)

TONNO BRUSCHETTA*

seared tuna in a light spiced tomato-basil sauce with kalamata olives, served with cucumber noodles (add 5)

LEMON PEPPER GROUPER

with gulf shrimp scampi, sauteed spinach and broccolini (add 10)

GRILLED 7oz. FILET OF BEEF*

gorgonzola-parmesan cheese crust, black pepper demi, roasted whole garlic, sautéed fresh spinach,
crispy potatoes and cherry peppers (add 10)

DESSERT

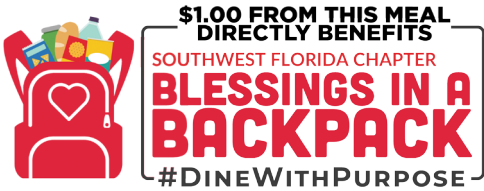
CHOOSE ONE

CLASSIC TIRAMISU

espresso soaked lady fingers, rum laced mascarpone cream with dusting of rich dark cocoa powder

HOUSE-CRAFTED LIMONCELLO

chilled to perfection and served in a petite glass, bursting with bright citrus and a smooth, sweet finish



PLEASE 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. If unsure of your risk, consult a physician.
SIZZLE WEEK \$39 DINNER MENU. OFFERED 09/03/25 - 09/30/25. PAZZO! CUCINA ITALIANA 2025