



# SIZZLE DINING AT PAZZO! CUCINA ITALIANA

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

### FIRST COURSE

CHOOSE ONE

#### SICILIAN MEATBALLS

giant veal, pork and beef meatballs, fresh ricotta, sweet basil

#### HOMEMADE BUTTERNUT SQUASH RAVIOLI

toasted walnuts, citrus sugo

#### CAESAR

treviso, little gem, traditional toss, parmigiano

#### TUSCAN KALE, ARUGULA

radicchio bocconcini mozzarella, citrus white truffle dressing

### SECOND COURSE

CHOOSE ONE

#### LINGUINI ALLA VONGOLE

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

#### SEARED SALMON

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

#### HANDMADE RIGATONI

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

#### CHICKEN PARMIGIANA

black pepper ricotta stuffing, tomato suga, arugula, citrus linguini, pine nuts

#### PAPPARDELLE

traditional veal, pork, and beef bolognese, ricotta

#### BONE-IN CHICKEN PICCATA

meyer lemon, gavi di gavi, linguini, crispy capers, micro parsley (substitute veal for 10)

#### LEMON PEPPER GROUPER

with gulf shrimp scampi, sauteed spinach, linguini (add 15)

#### BRANZINO "MEDITERRANEO"

shrimp, tomato, castelvetrano olives and herbs, lemon risotto and broccolini (add 15)

#### BISTECCA\*

NY strip steak, fresh arugula salad, citrus dressing, parmesan truffle fries, espresso dust (add 15)

### THIRD COURSE

CHOOSE ONE

#### CLASSIC TIRAMISU

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

#### CITRUS CROSTATA

traditional Sicilian ricotta cheesecake with assorted fresh berries, citrus anglaise



PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. WE USE PEANUT OIL ON ALL FRIED ITEMS.

SIZZLE WEEK \$39 DINNER MENU. OFFERED 09/05/24 - 09/25/24. PAZZO! 09.01.24