

Since 1995, Fifth Avenue South's Original and Favorite Italian Restaurant!

PAZZO!
CUCINA ITALIANA
Tour of Italy



Celebrate Summer with Every Sip, Every Bite, Every Night!

2-Courses and a Glass of Wine for \$39 per Person, All Night Long!

 **FIRST COURSE**

CHOOSE ONE

SICILIAN MEATBALLS

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

CAESAR

treviso, little gem, traditional toss, parmigiano

SEASONAL GREENS

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

HOMEMADE BUTTERNUT SQUASH RAVIOLI

toasted walnuts, citrus sugo

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

HANDMADE RIGATONI

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

PAN SEARED SNAPPER

roasted zucchini, squash, tomatoes and basil

PAPPARDELLE

traditional veal, pork, and beef bolognese, ricotta
roasted zucchini, squash, tomatoes and basil

SEARED SALMON

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

8oz. SIRLOIN

roasted summer vegetables, pepper-demi

 **UPGRADE**

LEMON PEPPER GROUPER

with gulf shrimp scampi, sauteed spinach and broccolini (add 15)

BRANZINO "MEDITERRANEO"

shrimp, tomato, castelvetro olives and herbs, spaghetti squash and broccolini (add 10)

PICCATA

pinot grigio-lemon butter sauce, crispy capers and tossed linguini
choice of chicken or veal (add 10)

TONNO BRUSCHETTA

seared tuna in a light spiced tomato-basil sauce with kalamata olives, served with cucumber noodles (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 15)

NO SUBSTITUTIONS. NO SHARING. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

PAZZO! TOUR OF ITALY 2-COURSE MENU 05.21.25