



Buon Natale!
Celebrate the holidays with us!



Three Course Menu

\$45 PER PERSON, OFFERED ALL NIGHT LONG

First Course

TUSCAN BEAN SOUP

fresh clams, escarole

HOMEMADE BUTTERNUT SQUASH RAVIOLI

toasted walnuts, citrus sugo

CAESAR

treviso, little gem, traditional toss, parmigiano

SEASONAL GREENS

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

TINY TOMATOES

stracciatella cheese, blackberries, prosciutto, fresh stone fruit, sweet basil (\$5 supplemental charge)

SCAMPI ALLA SCAMPI

shrimp, garlic, white wine, Meyer lemon risotto (\$5 supplemental charge)

Second Course

SPAGHETTI ALLA CHITARRA

homemade veal meatballs, hot sausage, sunday gravy

PAPPARDELLE

traditional veal, pork and beef bolognese, ricotta

LINGUINI ALLA VONGOLE

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

FREDDO!

fettucini, classic alfredo sauce, parmesan cheese, fresh chopped parsley
add peas & prosciutto 5 add chicken breast 8

CHICKEN PARMIGIANA

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

VEAL PICCATA

sauteed veal, meyer lemon, gavi di gavi, linguini, crispy capers, micro parsley (\$10 supplemental charge)

SEARED SALMON

butternut squash, cavatelli, fresh garden kale, brown sugar butter (\$10 supplemental charge)

Third Course

AFFOGATO

homemade vanilla bean and espresso chip ice cream in a tall glass with a double shot of espresso, whipped cream and homemade biscotti

VINCENZO

melting chocolate cake, spumoni gelato, cioccolato e ciliegie

GELATO

housemade gelato with homemade anise pizzelle

CARNEVALE

a super creamy homemade cheesecake with warm tuaca syrup, fresh berries, whipped cream and rainbow sprinkles (\$5 supplemental charge)

OFFER ENDS NOVEMBER 30TH, 2023.
PAZZO! CUCINA ITALIANA 11.23.23

