

BAR PAZZO

Happy Hour

Tue - Sun

4-6 pm & 9 pm - close

25% Off

ANTIPASTI

FOCACCIA 6

green olive tapenade, lemon white truffle butter, sundried tomato & bone marrow pesto

CAESAR 14 / 22

grilled whole leaf romaine, house dressing Grana Padano, guanciale, croutons

PANZANELLA 16 / 20

heirloom cherry tomato & bread salad
red onion, cucumber, "Liquid Gold" EVOO

INSALATA DI ZUCCA E MELE 16 / 20

squash & apple salad, candied walnut
arugula, farro, oregano lemon vinaigrette

BURRATA PUGLIESE 16 / 30

soft cow's milk mozzarella from Puglia
pickled peach, toasted tomato, spiced pumpkin seed, basil, grilled bread

GNOCCHI FRITTI 10

whipped asiago, tarragon, toasted sunflower seeds

ARANCINI 10

risotto balls, vodka tomato sauce

PARMIGIANA DI MELANZANE 12

eggplant Parmigiano
tomato sauce, toasted herb crumble, mozzarella

PATATE FRITTE 10

crispy fries, truffled aioli, parm, balsamic

CROSTINI 10

truffled ricotta, mushrooms, arugula & balsamic

PIZZA 16

prosciutto, arugula, mozzarella
pickled red onion & chili oil

CALAMARI CROCCANTI 16

crispy calamari, sundried tomato & chili aioli

SVIZZERA 18

seared beef tartare,
sun-dried tomato & bone marrow pesto, caramelized onion, cured egg

POLPETTA DELLA NONNA 16

grandma's veal & pork meatball,
San Marzano tomato sauce, scamorza, basil

PASTA

GEMELLI 22 / 40

"twins" spiral shaped pasta
grilled zucchini, blistered tomato, pumpkin seed, pecorino, chili crunch

SPAGHETTI CON POLPETTA 22 / 40

spaghetti & meatball, tomato sauce

ORECCHIETTE 22 / 40

"little ear" pasta
arugula pesto, Italian sausage, roasted peppers, Grana Padano

RAVIOLI 30 / 54

beef short rib & ricotta stuffed pasta
carrot butter sauce, beef jus, Pine Nut Parmigiano crumble, tarragon

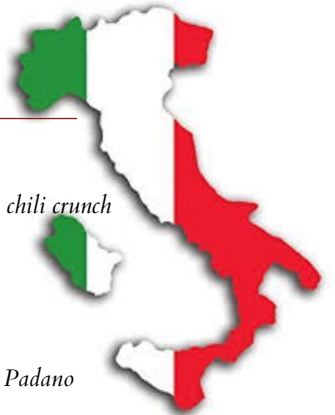
SPAGHETTINI 32 / 60

seafood pasta with clams, mussels, shrimp & squid
vodka tomato cream sauce

CARNE

GRIGLIA DI CARNE MISTA 38 / 72

assorted grill board
lamb rack, flank steak, Italian sausage, preserved vegetables, basil chimichurri



25% Off

COCKTAILS

MI PIACE SPORCO 21

Grey Goose / Dolin dry / umami brine
Parmigiano stuffed olive, bocconcini, confit cherry tomato



CAFÉ PAZZO NEGRONI 18

Bombay Sapphire / Campari / Dolin Rouge
cold brew coffee & orange zest

CAPRESE CAPRI 16

Aviation gin / sherry / mozzarella brine
tomato water, basil oil & white balsamic

CRUEL SUMMER 16

Bitter Bianco / St. Germain / Dolin dry
cantaloupe, lemon & spiced honey

COLADA ITALIANO 16

Flor de Cana / Montenegro / Fernet Branca
pineapple & coconut



MEZZO MEZZO 14

Aperol / Campari / Prosecco

BOULEVARDIER BELLISSIMO 18

Maker's Mark / Campari / Dolin Rouge
espresso & brown butter

FUGAZI SPREZZATURA 16

Espolon tequila / Aperol / passionfruit
burrata foam & gold dust

SPUMONI SOUR 16

Maker's Mark bourbon / Aperol / cacao nib
pistachio orgeat, cherry & egg white

THIRST TRAP 16

Tito's vodka / Lillet blanc / strawberry & mint shrub

VINI AL BICHIERE 5 OZ

PROSECCO 13 / 60

NV Contarini, 'Millesimato', Extra Dry

LAMBRUSCO 12 / 55

NV Riunite, Demi-Sec

NERELLO MASCALESE ROSATO 14 / 65

2023 Pastello

PINOT GRIGIO 12 / 55

NV Ama Bene

GEWURZTRAMINER 18 / 85

2022 Elena Walch, 'EWA Cuve'

PECORINO 17 / 80

2022 Torre Zambra, 'Poggio Salaià'

SANGIOVESE 12 / 55

NV Ama Bene

MONTEPULCIANO 15 / 70

2017 Torre Zambra, 'Madia'

CABERNET 16 / 75

2021 Frescobaldi, 'Terre More'

BIRRA

BIRRA D'ORO 9

Burnside / Pazzo - 16oz draft

MILLER HIGH LIFE 7

355 ml bottle

LAKE CITY CIDER 8

355 ml can

PERONI 8

330 ml bottle

ERDINGER ALCOHOLFREI 8

500 ml bottle



SENZA ALCOOL

"PROSECCO" 8

Connected Craft, Nova Scotia

THE SICILIAN 8

salted cantaloupe & pistachio

PESCA FRESCA 8

peach sweet tea

LIMONATA 8

basil lemonade