

# BAR PAZZO

## ANTIPASTI

### FOCACCIA 6

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

### CAESAR SALAD 14 / 22

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

### BURRATA PUGLIESE 16 / 30

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

### INSALATA DI ZUCCA E MELE 16 / 20

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

### CROSTINI 10

*truffled ricotta, mushrooms, arugula & balsamic*

### GNOCCHI FRITTI 10

*fried potato dumplings  
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*

### 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, roasted peppers, Grana Padano*

### RAVIOLI 30 / 54

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

### SPAGHETTI DI MARE 32 / 60

*seafood pasta with clams, mussels & shrimp,  
vodka tomato sauce*

## CARNE

### GRIGLIA DI CARNE MISTA 38 / 72

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

### PARMIGIANA DI POLLO 28

*chicken Parmigiano  
crispy breaded chicken breast, tomato sauce, mozzarella & Parmigiano*

## 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*

### BAD HABIT 16

*Bitter Bianco / St. Germain / Dolin dry  
blackberry, lemon & thyme*

### COLADA ITALIANO 16

*Flor de Cana rum / Montenegro / Fernet  
pineapple & coconut*

### 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*

### MEZZO MEZZO 14

*Aperol / Campari / Prosecco*

## 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*

### PECORINO 17 / 80

*2022 Torre Zambra, 'Poggio Salaia'*

### CHARDONNAY 18 / 85

*2021 Carpineto, 'Farnito'*

### 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*

### CRISP APPLE 9

*Lake City Cider - 16oz draft*

### PERONI NASTRO AZZURRO 8

*330 ml bottle*

### ERDINGER ALCOHOLFREI 8

*500 ml bottle*

## SENZA ALCOOL

### "PROSECCO" 8

*Connected Craft, Nova Scotia*

### PESCA FRESCA 8

*peach sweet tea*

### THE SICILIAN 8

*blackberry soda  
lemon & thyme*

### LIMONATA GENOVESE 8

*basil lemonade*