

FOCCACIA PER LA TAVOLA 3 / PP

*freshly baked bread for the table
green olive tapenade, white truffle lemon butter, sundried tomato & bone marrow pesto*

ANTIPASTI

PROSCIUTTI 21 / 32

selection of cured hams, melon salad, marinated olives, artichoke & balsamic

CARPACCIO DI TONO 22

*salt-cured Yellowfin tuna
lemon anchovy aioli, Parmigiano, arugula, pickled red onion*

INSALATA CAESAR 14 / 20

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

SVIZZERA 19

*seared beef tartare, cured egg
sundried tomato & bone marrow pesto
caramelized onion*

ANTIPASTO 26

*cured meats, artisanal cheeses, preserved vegetables
marinated olives, artichoke*

CALAMARI BRASATI 17

*braised squid, san marzano tomato
caramelized fennel, gremolata, grilled bread*

COZZE CON POMODORO 18

*1 ¼ lb steamed mussels, spiced tomato & fennel
grilled bread*

POLPETTE DELLA NONNA 16

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

BURRATA PUGLIESE 16 / 32

*soft cow's milk mozzarella cheese
grilled strawberry & tomato salad, balsamic glaze, crostini*

PASTA

piccolo o grande

PASTA ALLA NORMA 20 / 36

penne, roasted eggplant, tomato, ricotta salata, basil

ORECCHIETTE 22 / 40

"little ear" shaped pasta arugula pesto, Italian sausage, roasted peppers, grana padano

LASAGNA FRITTE 26 / 44

fried lasagna, bolognese, mozzarella, bechamel

CARAMELLE 30 / 52

butternut squash stuffed pasta, toasted hazelnut, fried sage, lemon white wine butter

SECONDI

piccolo o grande

PANCIA DI MIALE 28 / 52
braised pork belly, Canellini bean & fennel salad

PICCATA DI POLLO 28 / 52
roasted, local, free-range chicken, lemon caper parsley sauce

PESCE DEL GIORNO MP
chef's daily fish selection

CARRE D'AGNELLO ARROSTATO 48 / 90
roasted rack of lamb, pistachio crust, basil mint pesto, pickled carrot

BISTECCA TAGLIATA 48
sliced 14oz bone-in striploin, wilted arugula, cherry tomatoes, grana padano

BISTECCA ALLA FIORENTINA MP
grilled, dry-aged, 40oz T-bone steak, traditionally served rare, burnt lemon

VERDURE

CAROTE CON LIMONE 9
*lemon glazed carrots, Italian salsa verde
toasted pine nuts*

POMODORO GRATINATO 10
roasted tomato, herb crumble, pecorino, roasted garlic

RAPA 10
Hakurei Japanese turnips, pancetta, agrodolce, pickled chilli

PATATE 10
roasted potatoes, citrus herb butter, confit garlic

FINOCCHIO CARAMELLIZZATO 12
caramelized fennel, toasted almonds, lemon butter, grana padano

FUNGHI TRIFOLATI 14
sautéed king & oyster mushrooms, confit garlic, parsley, olive oil & Parmigiano

"IL VERO CUCINA ITALIANA E FATTA CON AMORE E PASSIONE"

Here at PAZZO all the food we serve is:
made in house & made by hand
made with love & made with respect
and everything is cooked to order
All of this takes time
please relax and enjoy

BUON APPETITO!!