

FOCACCIA PER LA TAVOLA 3 / PP

baked fresh to order for the table

green olive tapenade, white truffle lemon butter, sun-dried tomato & bone marrow pesto

ANTIPASTI

PROSCIUTTI 21 / 34

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

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

ANTIPASTO 26

cured meats, artisanal cheeses, preserved vegetables

marinated olives, artichoke

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

COZZE CON POMODORO 18

1 ¼ lb steamed mussels

spiced tomato & fennel sauce

grilled bread

CARPACCIO DI TONO 19

salt-cured Yellowfin tuna

lemon anchovy aioli, Parmigiano, arugula

pickled red onion

CALAMARI BRASATI 17

braised Humboldt squid

San Marzano tomato broth, caramelized fennel

gremolata, grilled Puglian sourdough

PASTA

piccolo o grande

GEMELLI 22 / 40

"twins" spiral shaped pasta

grilled zucchini, blistered tomato, pumpkin seed, pecorino, chili crunch

ORECCHIETTE 22 / 40

"little ear" pasta

arugula pesto, Italian sausage, roasted peppers, Grana Padano

LASAGNA FRITTE 26 / 44

fried lasagna

bolognese, mozzarella, bechamel

GNOCCHI 26 / 48

potato dumplings w/braised lamb

Maritime Gourmet mushroom ragout, rosemary & sherry jus

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

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 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

PATATE E POMODORI 12
*roasted Fingerling potatoes & confit cherry tomatoes
citrus butter, confit garlic*

CAROTE ARROSTITE 12
*roasted carrots
fennel infused yogurt, oregano, honey*

FUNGHI 14
*Maritime Gourmet mushrooms
garlic, pecorino, white wine*

CAVOLETTI DI BRUXELLES ARROSTITI 12
*roasted Brussels sprouts
pancetta, toasted almond, Grana Padano, balsamic reduction*

PARMIGIANA DI MELANZANE 12
*eggplant Parmigiano
tomato sauce, toasted herb crumble, mozzarella*

CAVOLFIORIE FRITTE 12
*fried cauliflower
Asiago puree, pickled chilli, toasted Pine Nuts
lemon & tarragon*

RISOTTO MILANESE 14
*Milano style risotto with saffron
white wine, crispy garlic
Grana Padano*

"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!!

— Gluten free, vegetarian and vegan options available.
Please speak with your server regarding dietary restrictions —