

BAR PAZZO

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 meat on the grill
lamb, flank steak, Italian sausage
tomatoes, peppers, basil chimichurri*

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

BOULEVARDIER BELLISIMO 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 BICCHIERE 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 Salaia'

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