

BAR PAZZO

ANTIPASTI

FOCACCIA 6

green olive tapenade, lemon white truffle butter, sundried tomato pesto

PANNINO ALLA MORTADELLA 10

lemon olive preserve, asiago

POLPETTE DELLA NONNA 16

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

INSALATA CAESAR 14

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

CAPRESE TACOS 8

fried pasta, tomato, bocconcini, basil

CROSTINI 10

ricotta, pea, rosemary honey & chili

PAZZO PATATE FRITTI 10

*"crazy fries"
truffled aioli, parm, balsamic*

ARANCINI 10

risotto balls, vodka tomato sauce

CALAMARI FRITTE 16

crispy calamari, n'duja aioli

GNOCCHI FRITTE 12

*fried gnocchi, asiago, asparagus
tarragon oil*

BURRATA 16

*soft cow's milk mozzarella cheese
strawberry & cherry tomatoes, balsamic*

CARPACCIO DI TONO 22

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

PASTA

PASTA ALLA NORMA 20

penne, roasted eggplant, tomato, ricotta salata, basil

SPAGHETTI CON POLPETTA 22

spaghetti & meatball, tomato sauce

ORECCHIETTE 22

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

AGNOLOTTI CON TARTUFO E FUNGHI 30

*truffle and ricotta stuffed pasta
chanterelle mushrooms, butter herb sauce*

CARNE

GRIGLIA DI CARNE MISTA 36 / 70

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

COCKTAILS

MI PIACE SPORCO 21

*Grey Goose vodka / Dolin dry / umami brine / Pazzo martini bitters
stuffed olive trio - chili, parmigiano & garlic*

CAFÉ PAZZO NEGRONI 18

*Bombay gin / Campari / Dolin rouge
coffee, orange zest*

BOULEVARDIER BELLISIMO 18

*Maker's Mark bourbon, Campari, Dolin rouge
espresso & brown butter*

COLADA ITALIANO 16

*Flor de Cana 7yr rum, Montenegro
Fernet Branca, coconut & pineapple*

THIRST TRAP 16

*Tito's vodka / Lillet blanc
strawberry-mint shrub / soda*

CAPRESE CAPRI 16

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

FUGAZI SPREZZATURA 16

*Espolon tequila / Aperol / passionfruit
burrata foam & gold dust*

SPUMONI SOUR 16

*Maker's Mark bourbon, Aperol, cacao nib
Orzata pistachio, cherry, lemon & egg white*

MEZZO MEZZO 14

Aperol / Campari / Prosecco

CRUEL SUMMER 16

Luxardo Bitter Bianco, St. Germain elderflower, Dolin dry canteloupe, lemon & spiced honey

VINI AL BICHIERRE 5 OZ

PASTELLO VINO ROSATO 14 / 65

Nerello Mascalese, Sicily

PROSECCO 13 / 60

Contarini, "Millesimato", Veneto

MOSCATO 13 / 60

Michele Chiarlo, Piemonte

PINOT GRIGIO 13 / 60

Ama Bene, Puglia

2022 PECORINO 17 / 82

Torre Zambra, 'Poggio Salaia', Abruzzo

2022 GEWURZTRAMINER 18 / 85

Elena Walch, 'EWA', Alto Adige

LAMBRUSCO 13 / 60

Riunite, Emilia-Romania

SANGIOVESE 13 / 60

Ama Bene, Puglia

2017 MONTEPULCIANO 15 / 72

Torre Zambra, 'Madia', Abruzzo

2021 CABERNET SAUVIGNON 16 / 75

Frescobaldi, 'Terre More', Toscana

BIRRA

BIRRA D'ORO 9

Burnside / Pazzo - 16oz draft

ANNAPOLIS CIDER 8

355 ml can

MILLER HIGH LIFE 7

355 ml bottle

ERDINGER ALCOHOLFREI 8

500 ml bottle

SENZA ALCOOL

PESCA FRESCA 8

peach sweet tea

LIMONATA GENOVA 8

basil lemonade

THE SICILIAN 8

salted cantaloupe & pistachio