PAZZO
EAT UP / DRINK UP

Fall Menu 2025

APPETIZERS

Calamari / Spicy aioli, pepperoncini, marinara **16**

Tripe alla Parmigiana /Spicy tomato sauce, braised pork ribs, grated locatelli **15**

Grilled Flatbread Pizza / Sweet garlic tomato sauce, house blend of cheeses **13**

Tonno Pazzo / Pine nut encrusted ahi tuna, tapenade, wasabi aioli **17**

Vongole / Fresh clams, Calabrian chili, pancetta, rapini, golden raisins, sweet vermouth, garlic bread **18**

Melanzane / Breaded and fried eggplant, ricotta, fresh mozzarella, marinara **14**

Polenta Fritto / Fried polenta, wild mushrooms, Goat cheese, white truffle oil **15**

Shrimp Cocktail / Citrus poached, homemade cocktail sauce **18**

Antipasto / Lonza, sharp provolone, cherry peppers, Sicilian olives, garlic bread **18**

Brussels + Burrata / Brown butter, pine nut pangrattato, vincotto **16**

Spiedino /Crispy fried fresh mozzarella, roasted garlic tomato sauce **15**

"Sausage and Peppers"/ Bruschetta, hot sausage, roasted peppers, fontina, arugula, Sicilian honey **16**

PASTA

Spaghetti and Meatballs / Simply the best! **14/21**

Rigatoni alla Buttera / Spicy local sausage, peas, rosemary, tomato cream sauce **15/22**

Pescatorre / Shrimp, clams, calamari, spicy marinara **18/29**

Bolognese / House made pappardelle, traditional meat sauce, grated Locatelli **15/23**

Manicotti / House made pasta, ricotta, house tomato sauce **14/21**

Lobster Ravioli / Maine lobster, mascarpone, Aurora sauce **15/28**

Puttanesca con Tonno / Italian tuna, oil cured olives, garlic, anchovies, chili flake, marinara, linguine **14/20**

Pasta Genovese / Traditional beef and onion ragout, rigatoni, Locatelli **15/24**
Cannelloni / Ground Veal, spinach, ricotta, Vodka sauce, Scamorza **15/24**

Orecchiette/ Spicy Local sausage, broccoli rabe, garlic, Pecorino, chili flake, butter, brodo **14/22**

INSALATE

Lisa / Spring Mix, oranges, roasted walnuts, dried cranberries,
Gorgonzola, honey balsamic vinaigrette **11**

Caesar / Romaine hearts, caesar dressing, homemade croutons, grated provolone **11**

Arugula / Baby arugula, lemon, EVOO, pine nuts, shaved Locatelli **12**

Beef Carpaccio / Thinly sliced beef, black pepper aioli, capers, shaved Locatelli, arugula, red onion **16**

Insalata Di Mare / Citrus poached calamari and shrimp, roasted peppers, olives, lemon, EVOO **18**

"Beets"/ Arugula, apples, Goat cheese, roasted pistachio, apple cider vinaigrette **12**

ENTREES

Cinzano / Sautéed chicken breast, wild mushrooms, prosciutto, Marsala, whipped potato, sautéed spinach **26**

Veal Milanese / Pan fried breaded veal cutlets, lemon, arugula salad, linguine, oil and garlic **29**

Veal and Crab / Veal scallopini, jumbo lump crab, ricotta gnocchi, cherry tomatoes, wild mushrooms, Marsala wine sauce **36**

Maiale / Grilled prime pork chop, fried potatoes, peppers, onions **33**

Di Manzo / 4 oz. Filet Mignon, Gorgonzola crusted, Marsala demi, whipped potato, sautéed green beans **2 piece- 31 /3 piece- 41**

Salmone / Pistachio scaled, pan-charred with fingerling potatoes, Brussel Sprouts, roasted apples, cranberries, Saba **29**

Scarpiello / Pan braised airline chicken breast, hot Italian sausage, roasted peppers and potatoes, hot cherry peppers, red wine vinegar pan sauce **29**

Vitello Neapolitan / Breaded veal cutlets and eggplant, marinara, Fontina, Calabrian chilis, orecchiette, Vodka Sauce **29**

Fork Over Love Donation Dinner / Purchase a hot meal to help feed someone in your community **10**