



Winter Drinks

2011 Route 315 Hwy, Pittston, Pennsylvania 18640 (570) 602-4400

Cocktails

The 315 Martini | 13

Grey Goose Vodka, St Germaine, ruby red grapefruit juice, simple syrup, fresh lemon and rosemary

Fig Cosmo | 13

Fig Vodka, St. Germaine, POM juice, prosecco

The Brooklyn | 13

Knob Creek Rye, Amaro Nonino, dry vermouth, orange bitters, lemon twist

Pomegranate Paloma | 13

Casamigos Blanco Tequila, POM juice, lime juice, grapefruit sparkling water, honey simple syrup, salt or sugar rim

Pear Martini | 13

Pear Vodka, fresh pear, lemon juice, simple syrup, orange bitters

The White Lady | 13

Empress gin, lemon juice, Cointreau, lemon twist

Winter Mule | 13

Grey Goose citrus, PAMA, orange bitters, fresh lime, ginger beer, rosemary sprig

The 315 Spritz | 13

Fig Vodka, Contratto Apertif, POM juice, fresh lemon, prosecco, club soda

Wine by the Glass & by the Bottle

Bubbly/Rose

Prosecco, Rocchina, Lombardy **11/44**
Refreshing, apple blossom, creamy, super drinkable

Conquilla Cava, Brut, Catalunya **11/44**
Delicate bubbles, aromas of wild berry and currants

Rose di Casanova, La Spinetta, Tuscany **12/46**
Elegant, juicy grapefruit and tangerine

Moscato di Asti, Terrabianca **12/46**
Gentle bubbles, aromas of peach and apricots

Whites

Pinot Grigio, Rocchina, Veneto **11/44**
Straw yellow, bright citrus bouquet, notes of apricots

Sauvignon Blanc, Satellite by Spy Valley, New Zealand **12/46**
Juicy and Crisp, citrus, sweet kaffir lime, fresh herbs

Riesling, Dr. Loosen Gray Slate, Germany **11/44**
Crisp and well balanced, aromas of pear, grapefruit, and lemon

Chardonnay, Aviary, California **12/46**
Floral notes of hibiscus, light notes of guava, pineapple and vanilla bean

Reds

Sangiovese Blend, Ciacci, IGT, Tuscany **12/46**
Ruby red, full bodied, light herbs and a hint of spice

Cabernet Sauvignon, Starmont, California **13/46**
Rich and balanced, blackberry and boysenberry, with light hints of sage and juniper

Pinot Noir, Toad Hollow, California **12/46**
Aromas of strawberry, licorice, and light aromatic spices

WOW, Nero d'Avola, Ottoventi, Sicily **11/44**
Bold flavors of blackberry and prunes, rustic and drinkable

Barbera, Ferraris, Piemonte **13/46**
Smooth, deep in color, fruit forward, and jammy

Chianti Riserva, La Spinetta, Tuscany **68**
Intense ruby red in color, overripe blueberry, dried flowers and cloves, smooth finish

While we don't have a time limit on reserved tables, we kindly ask that you keep in mind other parties will follow your reservation.

PAZZO

EAT UP / DRINK UP

Winter Menu

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Appetizers

- Calamari** / Cherry pepper aioli, pepperoncini, marinara **15**
- Tripe alla Parmigiana** / Spicy tomato sauce, braised pork ribs, grated locatelli **14**
- Spiedino** / Crispy fried fresh mozzarella, roasted garlic tomato sauce **14**
- Grilled Flatbread Pizza** / Sweet garlic tomato sauce, house blend of cheese **13**
- Tonno Pazzo** / Pine nut encrusted ahi tuna, tapenade, wasabi aioli **16**
- Vongole Arrabbiata** / Clams, Calabrian chilies, pancetta, rapini, golden raisins, sweet vermouth, garlic bread **18**
- Melanzane** / Breaded and fried eggplant, ricotta, fresh mozzarella, marinara **13**
- Shrimp Cocktail** / Citrus poached, cocktail sauce **18**
- Antipasto** / Italian meats and cheeses, condimenti **18**
- Polenta Fritto** / Fried polenta, wild mushrooms, gorgonzola dolce, crushed pistachio, Hot Honey **14**
- Charred Carrots** / Honey, lemon, thyme yoghurt, brown butter hazelnuts, vin cotto **15**
- Bruschetta** / Prosciutto di Parma, burrata, hot honey, grilled ciabatta **16**

Pasta

- Spaghetti and Meatballs** / Simply the best **14/21**
- Rigatoni alla Buttera** / Spicy local sausage, peas, rosemary, tomato cream sauce **14/21**
- 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, ziti, grated Locatelli **14/24**
- Caneloni** / Ground veal, spinach, ricotta, roasted garlic cream sauce, house tomato sauce **14/24**
- Orecchiette** / Spicy local sausage, broccoli rabe, garlic, grated pecorino, chili flake, butter, chicken brodo **14/22**

Insalate

- Lisa** / Oranges, roasted walnuts, dried cranberries, gorgonzola, honey balsamic vinaigrette **11**
- Caesar** / Hearts of romaine, caesar dressing, homemade croutons, grated provolone **10**
- Arugula** / Baby arugula, lemon, EVOO, pine nuts, shaved locatelli **12**
- Beets** / Candy cane beets, apples, radicchio, goat cheese, roasted almonds, apple cider vinaigrette **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**

Entrees

- Cinzano** / Sautéed chicken breast, wild mushrooms, prosciutto, marsala wine sauce, whipped potato, sautéed spinach **24**
- 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 **32**
- Di Manzo** / Grilled 4oz filet mignon, gorgonzola crusted, Marsala demi, whipped potato, green beans oil and garlic **2-29 / 3-38**
- Scarpiello** / Pan braised airline chicken breast, roasted peppers and potatoes, hot sausage, hot cherry peppers, red wine vinegar pan sauce **29**
- Salmone** / Walnut and rosemary crusted, pan roast of fingerling potatoes, Brussels sprouts, roasted apples, cranberries, Saba **29**
- Vitello Neapolitan** / Breaded veal cutlets and eggplant, fresh mozzarella, Calabrian chilies, linguine marinara **28**
- Anatra** / Local duck breast, ricotta gnocchi, rapini, pancetta, Amarena cherry demi **34**
- Fork Over Love Donation Dinner** / Purchase a hot meal to help feed someone in your community **10**

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Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.