



Spring 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

Lavender French 75 | 13

Empress Gin, Contratto Apertif, POM juice, fresh lemon, prosecco, club soda

Pepperoncini Margarita | 13

Casamigos Tequila, Ancho Reyes Chile Liqueur, fresh lemon, pepperoncini juice, hot agave, salt and pepper rim

Blueberry Lavender Limoncello Spritz | 13

Limoncello, blueberry lavender syrup, prosecco, club soda

Zero Proof

Grapefruit and Rosemary | 13

Served with Fresh Rosemary and Lemon, crispy and refreshing

Seedlip Spice Spritz | 9

Warm blend of Allspice and Cardamom paired with the fresh citrus notes of grapefruit, topped with ginger beer

Margarita Minus | 9

Spicy on its own, but blended with jalapeño, bold blood orange, and Calamansi Asian citrus

Garden Mojito | 9

Seedlip Garden, simple syrup, fresh lime juice, topped with club soda and fresh mint

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

Barbera, Rocco, Piemonte **13/46**
Smooth, deep in color, ripe fruits 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.



EAT UP / DRINK UP

Spring Menu

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

Appetizers

- Calamari** / Spicy aioli, pepperoncini, marinara **16**
- Tripe alla Parmigiana** / Spicy tomato sauce, braised pork ribs, grated locatelli **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** / Littleneck clams, peppadews, pancetta, golden raisons, garlic butter, white wine **18**
- Melanzane** / Breaded and fried eggplant, ricotta, fresh mozzarella, marinara **13**
- Shrimp Cocktail** / Citrus poached, cocktail sauce **18**
- Antipasto** / Prosciutto di Parma, marinated roasted peppers, fresh mozzarella, Ceringula olives **18**
- Bruschetta** / Whipped Ricotta, sun-dried tomato pesto, hot honey, Balsamic **16**
- Negroni Grilled Shrimp** / Campari and citrus marinated shrimp, fried polenta croutons, oranges, Italian greens **18**
- Stuffed Artichoke** / Seasoned bread crumbs, grated Locatelli, Sicilian olive oil **16**
- Spiedino** / Crispy fried fresh mozzarella, roasted garlic tomato sauce **14**

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**
- Linguine Nero** / Squid ink linguine, shrimp, arugula, roasted grape tomatoes, spicy cherry peppers, marinara **16/26**
- Sugo Finto** / Sofrito, red wine, tomato, Parmagiano Reggiano, Reginetti pasta **14/20**
- Canneloni** / Ground veal, spinach, ricotta, roasted garlic cream sauce, house tomato sauce **14/24**
- Conchigliette** / Small pasta shells, jumbo lump crab, English peas, asparagus, pistachio pesto, toasted mint bread crumbs **15/24**

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**
- 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** / Italian frisee, crushed pistachio, ricotta salata, Lemon honey vinaigrette **12**

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, roasted asparagus **2-29 / 3-38**
- Salmone** / Pan roasted, pistachio pesto, roasted tomato orzo, asparagus **28**
- Scarpiello** / Pan braised airline chicken breast, roasted peppers and potatoes, hot sausage, hot cherry peppers, red wine vinegar pan sauce **29**
- Vitello di Pazzo** / Breaded and pan fried veal chop, Scamorza, spicy cherry pepper relish, macaroni, house tomato sauce **48**
- Fork Over Love Donation Dinner** / Purchase a hot meal to help feed someone in your community **10**

www.pazzo315.com



Pazzo315



PazzoPittston315

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.