
PAZZO

MMX

ANTIPASTI

Calamari Fritti

Fried Calamari served with a side of
Marinara Sauce 20

Mozzarella in Carrozza

Fresh Mozzarella Cheese pressed between
Egg-battered Bread and fried golden,
served with a White Wine Caper Sauce 18

Limoncello Italian Wings G

Chicken Wings baked with Lemon, Sliced
Garlic, Oregano & Parsley 18

Polpette Damiano

Hand-Crafted Meatballs, served over
Homemade Tomato Sauce, Topped with
Ricotta Salata 18

Sausage & Peppers

Parsley and Cheese Sausage Pinwheel,
topped with Peppers and Onions,
served in a Light Tomato Sauce &
Grana Padano Cheese 15

Antipasto Misto G

Selection of Imported and Domestic
Meats, Cheeses & Daily Pairings 24

ZUPPA

Pasta E Fagioli

Cup 7 Bowl 12

Del Giorno (Soup of the Day)

Cup 7 Bowl 12

INSALATA

Caesar

Hearts of Romaine topped with
Traditional Caesar Dressing,
Crushed Herbed Croutons &
Fried Capers 18
Add Chicken 7 Add Shrimp 13

Iceberg Wedge G

Crisp Wedge topped with Pancetta
Shaved Red Onion, Cherry Tomatoes &
Gorgonzola Dressing 17

Pazzo Insalata Di Casa G

Mixed Field Greens, Toasted Almonds,
Bermuda Onions, Sliced Granny Smith
Apples, Maytag Gorgonzola & Balsamic
Vinaigrette 18

Seasonal Baby Beet Salad

Purple & Yellow Baby Beets with Pecan
Pesto, Arugula, Fresh Figs & Goat Cheese,
tossed in a Raspberry Vinaigrette 18

PIZZA

Pizzas can be made Gluten Free (\$3) G

Margherita

Plum Tomatoes, Fresh Mozzarella,
Sea Salt & Basil 22

Bianca Broccoli Rabbe

Provolone, Broccoli Rabe, Sweet
Italian Sausage & Red Pepper Flakes 24

Patatini Bianco

Mozzarella, Ricotta, Pecorino Romano,
Caramelized Onions Topped with Sliced
Crispy Potato & Truffle Essence 24

Fichi e Formaggio

Black Mission Figs, Goat Cheese, Arugula,
Red Onions, Sweet Balsamic Truffle Oil 24

Bee Sting

Mozzarella, San Marzano Tomatoes
Spicy Soppresata, Honey,
Red Pepper Flakes 24

Vodka

Fresh Mozzarella, Grated Cheese &
Basil with our House Vodka Sauce 24

LIGHT ENTREES

Parmigiana

Breaded Bone in Chicken Breast, Melted
Mozzarella Cheese, Tomato Sauce with
a Potato Croquette 30

Alder Plank Salmon G

Sauteed Spinach, Smashed Fried Fingerling
Potatoes & Citrus Vinaigrette 32

Linguine alle Vongole

Linguini & Fresh Baby Clams with
White or Red Sauce 25

Penne alla Vodka

Penne Pasta in a Homemade Tomato Sauce
with Basil & a Touch of Cream 24
Add Chicken 7 Add Shrimp 13

Pappardelle Bolognese

Homemade Pappardelle with a blend of
Pork and Beef, San Marzano
Tomatoes, Mascarpone Cheese
& a Touch of Cream 26

Gamberoni Fra Diavolo

Linguini with Jumbo Gulf Shrimp,
Roasted Garlic & Oregano
in a Spicy Tomato Sauce 30

SANDWICHES

Served with a Side Salad

Meatball Parmigiana

Hand-Crafted meatballs,
Mozzarella & Tomato Sauce,
served on Ciabatta 18

Chicken Parmigiana

Breaded Chicken Cutlet, Mozzarella
& Tomato Sauce, served on Ciabatta 18

Eggplant Parmigiana

Eggplant, Mozzarella & Tomato Sauce,
served on Ciabatta 18

8oz Hand-Crafted Burger

Sauteed Wild Mushrooms & Onions,
Choice of Cheese, served on Ciabatta 18

Tomato & Mozzarella Panini

Applewood Smoked Bacon,
Heirloom Tomato & Fresh Mozzarella
with a Balsamic Reduction 18

Grilled Chicken Pesto Panini

Herb Grilled Chicken, Basil Pesto, Roasted
Red Peppers & Fresh Mozzarella 18

Broccoli Rabe & Sausage Sandwich

Melted Mozzarella & Red Pepper Flakes,
served on Ciabatta 18

Turkey Pazzo

Sliced Board Head Turkey, Pickles,
Julienne Red Onions, melted Swiss Cheese
with Mayonnaise & Dijon Mustard
served in a Ciabatta Bread Press 18

Caesar Chicken Wrap

Chopped Romaine Lettuce, Grilled Chicken,
Homemade Croutons and Parmesan Cheese
with Traditional Caesar Dressing 18

Chicken Balsamic Wrap

Grilled Chicken, Roasted Pepper, Mozzarella,
Lettuce & Sweet Balsamic Glaze 18

Buffalo Shrimp Wrap

Fried Jumbo Shrimp, chopped Lettuce,
sliced Cucumbers, Red Onions, Tomatoes
with Classic Ranch Sauce wrapped in a
Spinach Flour Tortilla 18

Prices are cash discount. Credit card payments are subject to a 3.50% non cash adjustment.
