

# PAZZO MMX

## ANTIPASTI

### CALAMARI FRITTI

Fried Calamari served with a side of Marinara Sauce and Lemon Wedge 22

### CARCIOFO RIPIENO

Artichoke stuffed with Panko Bread Crumbs Garlic, Pecorino Romano Cheese & Truffle Oil 19

### CAPRESE DI BUFALA G

Bufala Mozzarella, Roasted Red Peppers, Roasted Tomatoes & Extra Virgin Olive Oil 21

### VONGOLE OREGANATE

Middle neck Clams baked with Bread Crumbs, Extra Virgin Olive Oil, Garlic & Pecorino Romano 19

### COZZE AL BIANCO G

Prince Edward Island Mussels, Garlic, Shallots, White Wine & Fresh Herbs, topped with Garlic Crostini 20

### LIMONCELLO ITALIAN WINGS

Chicken Wings baked with Lemon, Sliced Garlic, Oregano & Parsley 19

### POLPETTE DAMIANO G

Hand-Crafted Meatballs, served over Homemade Tomato Sauce and Ricotta Cheese, topped with Ricotta Salata 19

### SAUSAGE & PEPPERS

Parsley and Cheese Sausage Pinwheel, Topped with Peppers and Onions, served in a light Tomato Sauce with Grana Padano Cheese 16

### PARMIGIANO GAMBERI FRITTI

Parmesan & Panko encrusted Jumbo Shrimp served with Spicy Red Cherry Pepper Aioli 21

### MOZZARELLA IN CARROZZA

Fresh Mozzarella Cheese pressed between Egg-battered bread and fried golden, served with a White Wine Caper Sauce 19

### POLPO ARROSTO

Roasted Spanish Octopus drizzled with a Spicy Roasted Red Pepper Sauce and served with a Baby Arugula, Red Onion & Potato Salad 23

### ANTIPASTO MISTO G

Selection of Imported and Domestic Meats, Cheeses & Daily Pairings 26

### MELANZANE ALLA NAPOLEONE

Layers of Eggplant topped with Fresh Mozzarella & Tomato Concassé, served with Basil Pesto, Roasted Red Pepper Coulis & drizzled with Balsamic Glaze 17

## ZUPPA & INSALATA

### PASTA E FAGIOLI

Cup 8 Bowl 13

### CAESAR

Hearts of Romaine topped with Traditional Caesar Dressing, Crushed Herbed Croutons & Fried Capers 19  
Add Chicken 8 Add Shrimp 13

### BURRATA G

Burrata Mozzarella, Prosciutto Di Parma, Poached Pears Fresh Seasonal Fruit, Honey & Extra Virgin Olive Oil 22

### SEASONAL BABY BEET SALAD G

Purple & Yellow Baby Beets with Pecan Pesto, Arugula, Fresh Figs & Goat Cheese, tossed in a Raspberry Vinaigrette 19

### ICEBERG WEDGE G

Crisp Wedge topped with Pancetta, Shaved Red Onion, Cherry Tomatoes & Gorgonzola Dressing 18

### PAZZO INSALATA DI CASA G

Mixed Field Greens with Toasted Almonds, Bermuda Onions, Sliced Granny Smith Apples, Maytag Gorgonzola & Balsamic Vinaigrette 20

### CAPRA FORMAGI

Panko Encrusted Goat Cheese, Mixed Greens, Dried Cranberries, Candied Pecans, Poached Pears & Wild Raspberry Vinaigrette 20

### INSALATA DI MANGO

Baby Arugula, diced Mango, Cucumber, Grape Tomatoes and Red Onion topped with Burrata Cheese & tossed in a Basil Vinaigrette 20

## PESCE

### BLOOD ORANGE GLAZED SALMON G

Served over Sautéed Spinach with Oven Roasted Fingerling Potatoes & Citrus Vinaigrette 39

### BRANZINO G

Mediterranean Sea Bass seasoned with Lemon, Extra Virgin Olive Oil, Sea Salt & Parsley, served with String Beans & Cherry Tomatoes 40

### CHILEAN SEA BASS MARECHIARA G

Pan Seared Chilean Sea Bass served in a Light Tomato Broth with Fresh Baby Clams and Mussels 40

### TUNA G

Pan Seared Blackened Ahi Tuna with Wild Mushroom Truffle Risotto, Charred Asparagus & Balsamic Glaze 40

### HALIBUT G

East Coast Halibut, Tuscan White Beans, Sautéed Escarole & Plum Tomatoes in a White Wine Broth 40

### SHRIMP OREGANATA

Roasted Jumbo Shrimp with Seasoned Bread Crumbs & Garlic served over Zucchini & Squash Noodles in a White Wine Butter Sauce 39

## CARNE

### FILETTO DI CASA

Grilled Center-Cut Filet Mignon dressed with a Port Wine Reduction served with Mashed Potatoes & Charred Asparagus 48

### TRITATURA DI VITELLO SCOTTATO

Pan-seared 16 oz Bone-in Veal Chop, marinated in Fresh Herbs & served with Fingerling Potatoes, Italian Long Hot Peppers and Onions in a Red Wine Vinegar sauce 48

### SHORT RIBS

Red Wine Braised Beef Short Ribs served with Mashed Potatoes, Baby Carrots & Green Beans, finished with a Burgundy Reduction topped with Crispy Shallots 42

### VITELLO MARSALA

Tender Veal Scallopini with Wild Mushroom Marsala Sauce served with Mashed Potatoes & Sautéed Broccoli in Garlic & Oil 36

### VITELLO PICCATA

Tender Veal Scallopini with Lemon Piccata Caper Sauce served with Sautéed Spinach & a Potato Croquette 36

### VITELLO MILANESE

Breaded Boneless Veal Chop served with Mixed Greens, Red Onions & Tomatoes, Red Wine Vinaigrette, Extra Virgin Olive Oil, topped with Grana Padano Cheese & Aged Balsamic Drizzle 42

## PIZZA G PIZZAS CAN BE MADE GLUTEN FREE (\$2 CHARGE)

### MARGHERITA

Plum Tomatoes, Fresh Mozzarella, Kosher Salt & Basil 23

### BIANCA BROCCOLI RABE

Provolone, Broccoli Rabe, Sweet Italian Sausage & Red Pepper Flakes 25

### PATATINI BIANCO

Mozzarella, Ricotta, Pecorino Romano, Carmelized Onions Topped with Thinly Sliced Crispy Potato & Truffle Oil 25

### FICHI E FORMAGGIO

Black Mission Figs, Goat Cheese, Arugula, Red Onions, Sweet Balsamic Truffle Oil 25

### CLAM PIE

Fresh Clams, White Wine Clam Sauce, Red Pepper Flakes, Extra Virgin Olive Oil, Parsley & a Squeeze of Lemon 25

### BEE STING

Mozzarella, San Marzano Tomatoes, Spicy Soppresata, Honey and Red Pepper Flakes 25

### M.O.R.

Hand-Crafted Meatballs, San Marzano Tomatoes, Carmelized Onions, Fresh Ricotta, Mozzarella & Pecorino Romano 25

### VODKA PIE

Fresh Mozzarella, Grated Cheese and Basil with our House Vodka Sauce 25

### GLUTEN FREE SLICED PIZZA DOUGH 6

### G GLUTEN FREE AVAILABLE

Consuming raw or undercooked meats, poultry, eggs, and seafood may increase your risk of food-borne illness

\*A fee of \$3 per plate will be applied for all outside pastry.

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

## POLLO

### POLLO PARMIGIANA

Breaded Bone in Chicken Breast topped with Melted Cheese, Tomato Sauce & a Potato Croquette 32

### POLLO MARSALA

Tender Chicken Scallopini with Wild Mushroom Marsala Sauce served with Mashed Potatoes & Sautéed Broccoli in Garlic & Oil 32

### POLLO PICCATA

Tender Chicken Scallopini with Lemon Caper Sauce served with Sautéed Spinach & a Potato Croquette 32

### POLLO SALTIMBOCA

Chicken Scallopini, Prosciutto Di Parma, House Made Mozzarella & Fresh Sage, served over Sautéed Spinach & Mashed Potatoes in a White Wine Sauce 32

## PASTA

### LINGUINE ALLA VONGOLE G

Linguine Pasta with Fresh Baby Clams, Garlic, Extra Virgin Olive Oil & Parsley in a White Wine Sauce 27

### LINGUINE ALFREDO

Linguine Pasta tossed with our Homemade Alfredo Cream Sauce 26

### PENNE ALLA VODKA G

Penne Pasta in a Homemade Tomato Sauce with Basil & a touch of Cream 26 Add Chicken 8 Add Shrimp 13

### PAPPARDELLE BOLOGNESE

Homemade Pappardelle with a blend of Pork and Beef, San Marzano Tomatoes, Mascarpone Cheese & a Touch of Cream 27

### PASTA PRIMAVERA

Mezze Rigatoni sautéed in Extra Virgin Olive Oil with Carrots, Peas, Cherry Tomatoes, Yellow & Green Squash, Garlic, Shallots & Red Pepper Flakes, topped with Fresh Basil & Grated Cheese 26

### GAMBERONI FRA DIAVOLO G

Linguine with Jumbo Gulf Shrimp, Roasted Garlic & Oregano in a Spicy Tomato Sauce 34

### BROCCOLI RABE E SALSICCIA

Orecchiette Pasta tossed with Sweet Italian Sausage, Broccoli Rabe, Diced Tomatoes in a White Wine Garlic Sauce 28

### PAZZO RAVIOLIS

(6) Large Raviolis in a Homemade Marinara Sauce 27

### HOMEMADE LASAGNA

Homemade Pasta with Fresh Ground Beef, Onion, Ricotta, Parmesan & Mozzarella Cheese with Tomato Sauce 28

## CONTORINI

### ITALIAN LONG HOTS G

Fired-Roasted with Garlic & Extra Virgin Olive Oil 13

### RAPINI G

Broccoli Rabe with Garlic & Extra Virgin Olive Oil 13

### POTATO CROQUETTES

Panko Encrusted, Seasoned Mashed Potatoes with Pecorino Romano 10

### SPINACI SALTATI G

Sautéed Spinach with Garlic & Extra Virgin Olive Oil 13

### BROCCOLI 13 G

### MASHED POTATO 9 G