

SMALL BITES		IL PANINO		SALADS	
MEATBALLS	\$14	All Served with Fries		HOUSE	\$9
Homemade Meatballs, Plum Tomato Sauce, Fresh Ricotta				Mix Greens, Tomato, Cucumber, Pickled Onions & Balsamic	
MINI ARANCINI'S	\$15	PAZZO CAPRESE	\$16	PAZZO	\$15
Fried Mini Risotto Balls, filled with Mozzarella, served over Pomodoro Sauce		Fresh Mozzarella, Arugula, Tomato, Prosciutto, aged balsamic, on two mini pazzo basil-pesto bread pizzas		Mix Greens, Shaved Parmesan, Balsamic with a side Meatballs	
ANTIPASTO BOARD	\$29	MEATBALL	\$16	MEDITERRANEAN	\$13
Assortment of Italian Meats & Cheese with fruit accompaniments		Housemade Meatballs and Tomato Sauce, with Mozzarella		Romaine, Cucumbers, Pickled Onions, Cherry Tomatoes, Olives, Feta Cheese, Hard Boiled Egg with Red Wine dressing	
MUSSELS POMODORO	\$16	THE VEGETARIAN	\$16	CAESAR	\$12
Creamy Pomodoro Sauce, Fennel, Garlic		Chef Selection of Vegetables, Arugula, Provolone, Pesto		Romaine Hearts, Croutons, Parmesan, Anchovies with a Classic Caesar Dressing	
OVEN ROASTED VEGETABLES	\$13	CHICKEN MILANESE	\$16	ANDOVER	\$13
Carrots, Cauliflower, Garlic Sea Salt & Honey Ricotta		Fried Chicken Cutlet, Arugula, Provolone, Tomatoes & Balsamic Glaze		Romaine, Pancetta, Apples, Walnuts, Pickled Onions & Gorgonzola Cheese with a Red Wine Vinaigrette	
SLOW ROASTED CHICKEN WINGS	\$14	STEAK & CHEESE	\$16	PANZANELLA	\$13
Slow Roasted & Flash Fried tossed in our Classic Balsamic Glaze or Buffalo Sauce		Caramelized Onions		Add Shrimp* or Steak Tips* +\$7 Add Grilled Chicken or Breaded Chicken Cutlet +\$6	
MOZZARELLA FRITTI	\$12	PAZZO BURGER*	\$16		
Pomodoro Sauce & Lemon Butter Sauce		Double Smash Burger Pattie's, American Cheese, & Caramelized Onions		Arugula, Croutons, Tomato, Cucumbers, Pickled Onions, Mozzarella & Balsamic	
PAZZO BREAD	\$9	THE PARMIGIANO PAZZO	\$16		
Parmigiano, Roasted Garlic & Italian Herbs with a side of Pomodoro Red Sauce		A Perfectly Breaded Chicken Cutlet Sandwich between two mini Margherita Pizzas as the bun			
CREAMY TOMATO SOUP	\$8				
Pazzo Bread Wedge					



BUILD YOUR OWN PASTA \$16			
PASTAS		SAUCES	
Select One		Select One	
RIGATONI		POMODORO	
PENNE		Fresh Plum Tomato, Basil, Garlic (Vegan)	
LINGUINE		BOLOGNESE +\$3	
CHEESE RAVIOLI +\$3		Classic Bolognese Style Meat Sauce with a splash of cream	
Gluten Free Option Available		PESTO	
		Basil, Garlic, Olive Oil (Dairy/Nut free, Vegan)	
		PESTO & CREAM	
		House Pesto, splash of cream, Parmesan	
		VODKA +\$2	
		Pink Cream Sauce, Onions, Peas, Prosciutto	
PROTEINS & VEGGIES		ALLA AMATRICIANA +\$2	
Add Any For An Up-Charge		Plum Tomato, Pancetta, Onion, Basil	
Chicken	Shrimp	ALFREDO	
Chicken Cutlet	Spinach	Classic Alfredo Sauce	
Sausage	Primavera Blend	SUNDAY GRAVY +\$8	
Meatballs		Hearty Red Sauce with Sausage, Pork, & Meatballs (ONLY AVAILABLE SUNDAY)	

12" NEAPOLITAN STYLE PIZZAS			
Gluten Free Options +\$3			
MARGHERITA	\$14	SCAMPI	\$18
Plum Tomato Sauce, Basil, Mozzarella, Parmesan		Shrimp, Evoo, Garlic, Basil, Parmesan, Mozzarella, Lemon Zest	
VEGETARIAN	\$17	ARUGULA	\$16
Plum Tomato Sauce, Mozzarella, Seasonal Veggies		Plum Tomato Sauce, Mozzarella, Parmesan, Arugula, aged Balsamic *add Prosciutto +\$3	
SAUSAGE	\$18	PESTO	\$16
Plum Tomato Sauce, Ground Fennel Sausage, Mozzarella & Roasted Red Onion		Pesto, Mozzarella, Cherry Tomatoes, Red Onions	
PEPPERONI	\$18	POTATO	\$17
Plum Tomato Sauce, Pepperoni, Mozzarella, Parmesan, Basil		Evoo, Shaved Potatoes, Roasted Garlic, Pancetta, Fontina, Basil, Black Pepper, Mozzarella	
SPICY SOPPRESSATA	\$18	GORG	\$17
Plum Tomato Sauce, Oregano, Spicy Soppressata, Mozzarella, Ricotta, local Honey		Evoo, Caramelized Onions, Candy Walnuts, Grapes, Gorgonzola, Chopped Arugula, aged Balsamic	
CARNE	\$18	SHROOM	\$18
Plum Tomato Sauce, Mozzarella, Ground Fennel Sausage, Pancetta, Soppressata, Oregano & Parmesan		Plum Tomato Sauce, Roasted Mushrooms, Spinach, Fontina, Mozzarella	
BBQ CHICKEN	\$18	ROSSA	\$13
Plum Tomato Sauce, Mozzarella, Garlic, Roasted Chicken, Red Onion, drizzle of Italian style BBQ sauce		Plum Tomato Sauce, Basil, Oregano, Red Pepper Flakes, Parmesan, Black Pepper	
MEATBALL	\$18	FORMAGGIO	\$16
Plum Tomato Sauce, Mozzarella, Housemade Meatballs		Roasted Garlic, Evoo, Fontina, Mozzarella, Ricotta, Parmesan, Basil	
BOLOGNESE	\$18	PIZZAIOLO	\$19
Plum Tomato Sauce, Mozzarella, Ricotta, Classic Bolognese, Caramelized Onions		Italian Tomatoes, Mozzarella & Choose Any 3 Pizza Toppings	

Calzone Special Available Tuesday - Thursday for Dinner

WINE LIST

BUBBLES & ROSÉ			REDS		
Lunetta, Prosecco	Italy	(split 187ml) \$11	A to Z, Pinot Noir	Oregon	\$13 \$39
Lunetta, Sparkling Rosé	Italy	(split 187ml) \$11	The Atom, Cabernet Sauvignon	California	\$12 \$37
Bertani “BertaRosé” Rosé	Italy	\$11 \$34	Goldschmidt “Katherine” Cabernet Sauvignon	Alexander Valley	\$16 \$49
Valdo “No. Uno 1” Glera Spumante	Veneto	\$33	Castle Rock, Merlot	California	\$10 \$31
Ferrari, Brut TrentoDOC	Italy	\$45	Rocca delle Macie, Chianti Classico	Tuscany	\$12 \$37
WHITES			Illuminati, Montepulciano d’Abruzzo “Riparosso”	Italy	\$11 \$37
Ricossa, Moscato d’Asti	Italy	\$9 \$27	Ricossa, Nebbiolo Langhe	Italy	\$12 \$37
Bertani “Velante” Pinot Grigio	Venezia Giulia	\$11 \$37	Bertani, Valpolicella Corvina/Rondinella	Veneto	\$11 \$37
Kate Arnold, Sauvignon Blanc	California	\$11 \$37	Pza. del Castello, “Super Tuscan” Blend Sangiovese/Cabernet/Merlot	Tuscany	\$13 \$39
Mon Frere, Chardonnay	California	\$11 \$37	Umberto Cesari “Liano” Sangiovese/Cabernet	Emiglia, Italy	\$44
J. Lohr “Riverstone” Chardonnay	Arroyo Seco, Monterey, California	\$15 \$51	Planeta “La Segreta” Nero d’Avola	Sicily	\$34
Bertani “DueUve” White Blend Pinot Grigio & Sauvignon Blanc	Veneto	\$36	J. Lohr “Hilltop” Cabernet Sauvignon	California	\$52
Falchini, Vernaccia di San Gimignano	Tuscany	\$34	Travaglini, Gattinara Nebbiolo	Piedmont	\$63
Groth, Sauvignon Blanc	Napa, California	\$47			
S.A. Prüm, Riesling	Mosel, Germany	\$31			

COCKTAILS

PURPLE HAZE MARTINI

Empress Gin, Lemon, Simple

PAINKILLER

Goslings Dark Rum, Pineapple, Orange, Nutmeg

PAZZO MULE

Flavored Vodka, Lime Juice, Ginger Beer

ESPRESSO MARTINI

Vanilla Vodka, Irish Cream, Coffee Liqueur, Espresso

BLUEBERRY LEMON DROP

Blueberry Vodka, Lemon, Citrus Liqueur

SARDINIAN MARGARITA

Reposado, Gunpowder Gin, Citrus Juices, Orange Liqueur
* Salt Rim Upon Request

PAZZO SANGRIA

Red Wine, Gin, Blend of Juices

HARD SELTZER’S

TWO CHICKS

Rotating Flavors

NON-ALCOHOLIC

MANGO COOLER

Mango Puree, Citrus Juices, Soda Water

SAN PELLEGRINO

SODA

JUICES

DESSERTS

Rotating Cannoli Flavors



BEERS

Lord Hobo “Boom Sauce” Double IPA	\$9
Von Trap Helles “Golden Lager”	\$6
Peroni “European Lager”	\$5.50
True North “North Shore Session IPA”	\$7
Stowe Cider “Tips Up”	\$7
Wormtown “Be Hoppy IPA”	\$8
Lagunitas IPA	\$6
Allagash “Belgian Style White”	\$8
Zero Gravity “Green State Lager”	\$7
Sierra Nevada “Hazy Little Thing” IPA	\$6
Sierra Nevada “Pale Ale”	\$6
Zero Gravity “Conehead” IPA	\$8
Rockport Brewing Pescado (Italian Pilsner)	\$7
Miller Lite	\$5.50

Ask Server for Options Available on Draft