

SMALL BITES		IL PANINO		SALADS	
MEATBALLS Homemade Meatballs, Plum Tomato Sauce, Fresh Ricotta	\$14	PAZZO CAPRESE Fresh Mozzarella, Arugula, Tomato, Prosciutto, aged balsamic, on two mini pazzo basil-pesto bread pizzas	\$15	HOUSE House Greens, Tomato, Cucumber, Pickled Onions & Balsamic	\$9
FRIED CALAMARI Fresh Calamari tossed in Semolina with a side of Plum Tomato Sauce	\$17	MEATBALL Housemade Meatballs and Tomato Sauce, with Mozzarella	\$15	PAZZO House Greens, Meatballs & Shaved Parmesan	\$15
ANTIPASTO BOARD Assortment of Italian Meats & Cheese with fruit accompaniments	\$29	THE VEGETARIAN Chef Selection of Vegetables, Arugula, Provolone, Pesto	\$15	MEDITERRANEAN Romaine, Cucumbers, Pickled Onions, Cherry Tomatoes, Olives, Feta Cheese, Hard Boiled Egg with Red Wine dressing	\$13
MUSSELS POMODORO Creamy Pomodoro Sauce, Fennel, Garlic	\$16	CHICKEN MILANESE Fried Chicken Cutlet, Arugula, Provolone, Tomatoes & Balsamic Glaze	\$15	CAESAR Romaine Hearts, Croutons, Parmesan, Anchovies with a Housemade Creamy Garlic Dressing	\$12
OVEN ROASTED VEGETABLES Carrots, Cauliflower, Garlic Sea Salt & Honey Ricotta	\$13	STEAK & CHEESE Caramelized Onions	\$15	ANDOVER Leaf Lettuce, Pancetta, Apples, Walnuts, Pickled Onions & Gorgonzola Cheese with a Red Wine Vinaigrette	\$13
SLOW ROASTED CHICKEN WINGS Marinated in Garlic, Balsamic, Rosemary, Lemon Zest	\$14	PAZZO BURGER 8oz. Burger with Lettuce, Tomato, Prosciutto & American Cheese	\$15	PANZANELLA Arugula, Croutons, Tomato, Cucumbers, Pickled Onions, Mozzarella & Balsamic	\$13
MOZZARELLA FRITTI Pomodoro Sauce and Lemon Caper Sauce	\$12	THE PARMIGIANO PAZZO A Perfectly Breaded Chicken Cutlet Sandwich between two mini Margherita Pizzas as the bun	\$15		
PAZZO BREAD Parmigiano, Roasted Garlic & Italian Herbs with a side of Pomodoro Red Sauce	\$8	All Served with Fries & Pickle		Add Shrimp or Steak Tips +\$7 Add Grilled Chicken or Breaded Chicken Cutlet +\$6	
CREAMY TOMATO SOUP Pazzo Bread Wedge	\$8				



ANDOVER

BUILD YOUR OWN PASTA \$16

PASTAS
Select One

RIGATONI
PENNE
LINGUINE
CHEESE RAVIOLI | +\$3
Gluten Free Option Available

PROTEINS & VEGGIES
Add Any For An Up-Charge

Chicken

Shrimp

Chicken Cutlet

Spinach

Sausage

Primavera Blend

Meatballs

SAUCES
Select One

POMODORO
Fresh Plum Tomato, Basil, Garlic
(Vegan)

BOLOGNESE | +\$3
Classic Bolognese Style Meat Sauce
with a splash of cream

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

ALLA AMATRICIANA | +\$2
Plum Tomato, Pancetta, Onion, Basil

13 INCH NEAPOLITAN PIZZAS

Gluten Free Options | +\$3

MARGHERITA

Plum Tomato Sauce, Basil, Mozzarella, Parmesan

\$14

VEGETARIAN

Plum Tomato Sauce, Mozzarella, Seasonal Veggies

\$16

SAUSAGE

Plum Tomato Sauce, Ground Fennel Sausage, Mozzarella & Roasted Red Onion

\$16

PEPPERONI

Plum Tomato Sauce, Pepperoni, Mozzarella, Parmesan, Basil

\$17

SPICY SOPPRESSATA

Plum Tomato Sauce, Oregano, Spicy Soppressata, Mozzarella, Ricotta, local Honey

\$18

CARNE

Plum Tomato Sauce, Mozzarella, Ground Fennel Sausage, Pancetta, Soppressata, Oregano & Parmesan

\$18

BBQ CHICKEN

Plum Tomato Sauce, Mozzarella, Garlic, Roasted Chicken, Red Onion, drizzle of Italian style BBQ sauce

\$17

MEATBALL

Plum Tomato Sauce, Mozzarella, Housemade Meatballs

\$17

BOLOGNESE

Plum Tomato Sauce, Mozzarella, Ricotta, Classic Bolognese, Caramelized Onions

\$17

SCAMPI

Shrimp, Evoo, Garlic, Basil, Parmesan, Mozzarella, Lemon Zest

\$18

ARUGULA

Plum Tomato Sauce, Mozzarella, Parmesan, Arugula, aged Balsamic *add Prosciutto +\$3

\$15

PESTO

Pesto, Mozzarella, Cherry Tomatoes, Red Onions

\$15

POTATO

Evoo, Shaved Potatoes, Roasted Garlic, Pancetta, Fontina, Basil, Black Pepper, Mozzarella

\$16

GORG

Evoo, Caramelized Onions, Candy Walnuts, Grapes, Gorgonzola, Chopped Arugula, aged Balsamic

\$16

SHROOM

Plum Tomato Sauce, Roasted Mushrooms, Spinach, Fontina, Mozzarella

\$16

ROSSA

Plum Tomato Sauce, Basil, Oregano, Red Pepper Flakes, Parmesan, Black Pepper

\$13

FORMAGGIO

Roasted Garlic, Evoo, Fontina, Mozzarella, Ricotta, Parmesan, Basil

\$16

PIZZAIOLO

Italian Tomatoes, Mozzarella & Choose Any 3 Pizza Toppings

\$18

Please Ask Your Server For Specials

WINE LIST

BUBBLES & ROSÉ

Lunetta, Prosecco (split 187ml)	\$13	
Sparkling Rosé (split 187ml)	\$13	
Bertani “BertaRosé” Rosé Italy	\$10	\$32
Valdo “No. Uno 1” Glera Spumante Veneto		\$33
Carpene Malvolti, Sparkling Rosé Italy		\$38
Ferrari, Brut TrentoDOC Italy		\$45
Lambrusco, Medici “Concerto” Emiglia, Italy		\$41

WHITES

Bertani “Velante” Pinot Grigio Venezia Giulia	\$11	\$37
A to Z, Riesling Oregon	\$12	\$37
Pine Ridge, Chenin/Viognier California	\$10	\$33
Kate Arnold, Sauvignon Blanc California	\$11	\$37
Mon Frere, Chardonnay California	\$11	\$37
J. Lohr “October Night” Chardonnay Arroyo Seco, California	\$15	\$51
Bertani “DueUve” White Blend Pinot Grigio & Sauvignon Blanc Veneto		\$36
Falchini, Vernaccia di San Gimignano Tuscany		\$34
La Battistina, Gavi Cortese Italy		\$37
Joseph Carr, Chardonnay Sonoma, California		\$42
Groth, Sauvignon Blanc Napa, California		\$47
S.A. Prüm, Riesling Mosel, Germany		\$31
Trimbach, Pinot Gris Alsace, France		\$48

REDS

A to Z, Pinot Noir Oregon	\$13	\$39
The Atom, Cabernet Sauvignon California	\$11	\$37
Goldschmidt “Katherine” Cabernet Sauvignon Alexander Valley	\$15	\$51
Piazzo, Barbera Piemonte, Italy	\$11	\$35
Rocca delle Macie, Chianti Classico Riserva Tuscany	\$15	\$51
Illuminati, Montepulciano d’Abruzzo “Riparosso” Italy	\$11	\$37
Bertani, Valpolicella Corvina/Rondinella Veneto	\$11	\$37
TreRose, Rosso di Montepulciano Sangiovese, Merlot, Cabernet Tuscany	\$12	\$40
Pza. del Castello, “Super Tuscan” Blend Sangiovese/Cabernet/Merlot Tuscany	\$13	\$39
Umberto Cesari “Liano” Sangiovese/Cabernet Emiglia, Italy		\$44
Planeta “La Segreta” Nero d’Avola Sicily		\$34
Seghesio Family Vineyards “Sonoma” Zinfandel California		\$51
J. Lohr “Hilltop” Cabernet Sauvignon California		\$54
Beringer Vineyards “Knight’s Valley” Cabernet Sauvignon California		\$63

HOUSE WINE

GLASS \$7.50

BOTTLE \$20.50

WHITE & RED

RESERVE ITALIAN REDS

Castellani, Valpolicella Ripasso “Baby Amarone” Veneto

\$45

Travaglini, Gattinara Nebbiolo Piedmont

\$63

Fontanafredda, “Silver” Barbaresco Nebbiolo, Piedmont

\$69

Il Borro “Polissena” Super Tuscan Sangiovese, Tuscany

\$69

Castiglion del Bosco, Brunello di Montalcino Tuscany

\$90

NON-ALCOHOLIC

San Pellegrino | Soda | Juices

DESSERTS

Rotating Cannoli Flavors