

SMALL BITES

MEATBALLS Homemade Meatballs, Plum Tomato Sauce, Fresh Ricotta	\$14
MINI ARANCINI'S Fried Mini Risotto Balls, filled with Mozzarella, served over Pomodoro Sauce	\$15
ANTIPASTO BOARD Assortment of Italian Meats & Cheese with fruit accompaniments	\$29
MUSSELS POMODORO Creamy Pomodoro Sauce, Fennel, Garlic	\$16
OVEN ROASTED VEGETABLES Carrots, Cauliflower, Garlic Sea Salt & Honey Ricotta	\$13
SLOW ROASTED CHICKEN WINGS Marinated in Garlic, Balsamic, Rosemary, Lemon Zest *Buffalo Available	\$14
MOZZARELLA FRITTI Pomodoro Sauce and Lemon Caper Sauce	\$12
PAZZO BREAD Parmigiano, Roasted Garlic & Italian Herbs with a side of Pomodoro Red Sauce	\$8
CREAMY TOMATO SOUP Pazzo Bread Wedge	\$8

IL PANINO

PAZZO CAPRESE Fresh Mozzarella, Arugula, Tomato, Prosciutto, aged balsamic, on two mini pazzo basil-pesto bread pizzas	\$16
MEATBALL Housemade Meatballs and Tomato Sauce, with Mozzarella	\$16
THE VEGETARIAN Chef Selection of Vegetables, Arugula, Provolone, Pesto	\$16
CHICKEN MILANESE Fried Chicken Cutlet, Arugula, Provolone, Tomatoes & Balsamic Glaze	\$16
STEAK & CHEESE Caramelized Onions	\$16
PAZZO BURGER 8oz. Burger with Lettuce, Tomato, Prosciutto & American Cheese	\$16
THE PARMIGIANO PAZZO A Perfectly Breaded Chicken Cutlet Sandwich between two mini Margherita Pizzas as the bun	\$16

All Served with Fries & Pickle

SALADS

HOUSE House Greens, Tomato, Cucumber, Pickled Onions & Balsamic	\$9
PAZZO House Greens, Meatballs & Shaved Parmesan	\$15
MEDITERRANEAN Romaine, Cucumbers, Pickled Onions, Cherry Tomatoes, Olives, Feta Cheese, Hard Boiled Egg with Red Wine dressing	\$13
CAESAR Romaine Hearts, Croutons, Parmesan, Anchovies with a Housemade Creamy Garlic Dressing	\$12
ANDOVER Leaf Lettuce, Pancetta, Apples, Walnuts, Pickled Onions & Gorgonzola Cheese with a Red Wine Vinaigrette	\$13
PANZANELLA Arugula, Croutons, Tomato, Cucumbers, Pickled Onions, Mozzarella & Balsamic	\$13

Add Shrimp or Steak Tips | **+\$7**
Add Grilled Chicken or
Breaded Chicken Cutlet | **+\$6**



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

MARGHERITA Plum Tomato Sauce, Basil, Mozzarella, Parmesan	\$14	SCAMPI Shrimp, Evoo, Garlic, Basil, Parmesan, Mozzarella, Lemon Zest	\$18
VEGETARIAN Plum Tomato Sauce, Mozzarella, Seasonal Veggies	\$16	ARUGULA Plum Tomato Sauce, Mozzarella, Parmesan, Arugula, aged Balsamic *add Prosciutto +\$3	\$15
SAUSAGE Plum Tomato Sauce, Ground Fennel Sausage, Mozzarella & Roasted Red Onion	\$17	PESTO Pesto, Mozzarella, Cherry Tomatoes, Red Onions	\$15
PEPPERONI Plum Tomato Sauce, Pepperoni, Mozzarella, Parmesan, Basil	\$17	POTATO Evoo, Shaved Potatoes, Roasted Garlic, Pancetta, Fontina, Basil, Black Pepper, Mozzarella	\$16
SPICY SOPPRESSATA Plum Tomato Sauce, Oregano, Spicy Soppressata, Mozzarella, Ricotta, local Honey	\$18	GORG Evoo, Caramelized Onions, Candy Walnuts, Grapes, Gorgonzola, Chopped Arugula, aged Balsamic	\$16
CARNE Plum Tomato Sauce, Mozzarella, Ground Fennel Sausage, Pancetta, Soppressata, Oregano & Parmesan	\$18	SHROOM Plum Tomato Sauce, Roasted Mushrooms, Spinach, Fontina, Mozzarella	\$17
BBQ CHICKEN Plum Tomato Sauce, Mozzarella, Garlic, Roasted Chicken, Red Onion, drizzle of Italian style BBQ sauce	\$17	ROSSA Plum Tomato Sauce, Basil, Oregano, Red Pepper Flakes, Parmesan, Black Pepper	\$13
MEATBALL Plum Tomato Sauce, Mozzarella, Housemade Meatballs	\$17	FORMAGGIO Roasted Garlic, Evoo, Fontina, Mozzarella, Ricotta, Parmesan, Basil	\$16
BOLOGNESE Plum Tomato Sauce, Mozzarella, Ricotta, Classic Bolognese, Caramelized Onions	\$17	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