

MENU

SMALL BITES

MEATBALLS | \$13

Homemade Meatballs, Baked Plum Tomato Sauce, Fresh Ricotta

FRIED CALAMARI | \$15

Fresh Calamari tossed in Semolina with a side of Plum Tomato Sauce

ANTIPASTO BOARD | \$20

Assortment of Italian Meats & Cheese with fruit accompaniments

MUSSELS POMODORO | \$14

Creamy Pomodoro Sauce, Fennel, Garlic

OVEN ROASTED VEGETABLES | \$11

Carrots, Cauliflower, Garlic Sea Salt & Honey Ricotta

SLOW ROASTED CHICKEN WINGS | \$12

Marinated in Garlic, Balsamic, Lemon Zest

MOZZARELLA IN CAROZZA | \$13

Pomodoro Sauce and Lemon Caper Sauce

PAZZO BREAD | \$7

Parmigiano, roasted garlic & Italian herbs
with a side of Pomodoro Red Sauce

RUSTIC TOMATO SOUP | \$7

Pazzo Bread Wedge

IL PANINO | \$13

MEATBALL

Housemade Meatballs & Tomato Sauce, with
Mozzarella & Toasted Italian Bread

GRILLED VEGETABLES

Grilled Zucchini, Squash, Eggplant with
Roasted Peppers, Mozzarella & Pesto

CHICKEN MILANESE

Fried Chicken Cutlet, Arugula, Provolone,
Tomatoes & Balsamic glaze

STEAK & CHEESE

Caramelized Onions

PAZZO BURGER

8oz. Burger with Lettuce, Tomato,
Pancetta & American Cheese

THE PARMIGIANO PAZZO

A perfectly breaded chicken cutlet sandwich
between two mini Margherita pizzas as the bun

ALL SERVED WITH FRIED POTATO & PICKLE

SALADS

ADD GRILLED CHICKEN, STEAK TIPS, SHRIMP OR BREADED CHICKEN CUTLET | +\$6

HOUSE | \$7

House Greens, Roasted Tomato, Red Onion
with Housemade Balsamic dressing

PAZZO | \$13

House Greens, Meatballs
& Shaved Parmesan

MEDITERRANEAN | \$13

Romaine, Cucumbers, Pickled Onions, Cherry Tomatoes,
Olives, Feta Cheese, Hard Boiled Egg with Red Wine dressing

CAESAR | \$10

Romaine Hearts, Croutons, Parmesan,
Anchovies with a Housemade Creamy Garlic Dressing

ANDOVER | \$12

Bibb Lettuce, Pancetta, Green Apples, Walnuts
& Pickled Onions with a Creamy Gorgonzola Dressing

PANZANELLA | \$12

Fresh Mozzarella, Toasted Bread, Pickled Red Onion,
Tomatoes, Cucumbers, Red Wine Vinegar

13 INCH NEAPOLITAN PIZZAS

GLUTEN FREE OPTIONS | +\$6

MARGHERITA | \$14

Italian Tomatoes Sauce, Basil, Mozzarella & Parmesan

VEGETARIAN | \$16

Italian Tomatoes, Mozzarella, Seasonal Veggies

SAUSAGE | \$16

Italian Tomatoes, Ground Fennel Sausage,
Mozzarella & Roasted Red Onion

PEPPERONI | \$16

Italian Tomatoes, Pepperoni, Mozzarella, Parmesan, Basil

SPICY SOPPRESSATA | \$18

Italian Tomatoes, Oregano, Spicy Soppressata,
Mozzarella, Ricotta, local Honey

CARNE | \$17

Italian Tomatoes, Mozzarella, Ground Fennel Sausage,
Pancetta, Soppressata, Oregano & Parmesan

BBQ CHICKEN | \$17

Italian Tomatoes, Mozzarella, Garlic, Roasted Chicken,
Red Onion, drizzle of Italian style BBQ sauce

MEATBALL | \$16

Italian Tomatoes, Mozzarella, Housemade Meatballs

BOLOGNESE | \$17

Italian Tomatoes, Mozzarella, Ricotta,
Classic Bolognese, Caramelized Onions

SCAMPI | \$18

Shrimp, Xvoo, Garlic, Basil, Parmesan,
Mozzarella, Lemon Zest, Parsley

ARUGULA | \$15

Mozzarella, Parmesan, Arugula, Black Pepper & aged Balsamic
*add Prosciutto \$17

PESTO | \$15

Pesto, Mozzarella, Zucchini, Cherry Tomatoes, Red Onions

POTATO | \$15

Xvoo, Shaved Potatoes, Roasted Garlic, Pancetta,
Fontina, Black Pepper, Mozzarella

GORG | \$16

Xvoo, Caramelized Onions, Candy Walnuts, Grapes,
Gorgonzola, Black Pepper, Chopped Arugula, aged Balsamic

SHROOM | \$15

Italian Tomatoes, Fontina, Mozzarella,
Roasted Mushrooms, Spinach

ROSSA | \$13

Italian Tomatoes, Basil, Oregano,
Red Pepper Flakes, Parmesan, Black Pepper

FORMAGGIO | \$16

Roasted Garlic, Xvoo, Fontina, Mozzarella,
Ricotta, Parmesan, Chives

PIZZAIOLO | \$18

Italian Tomatoes, Mozzarella

“Pick 3” Toppings - Meatball, Chicken, Sausage, Pancetta, Soppressata, Pepperoni, Ricotta, Mushrooms, Red Onion, Peppers, Black Olive, Roasted Garlic, Spinach, Zucchini, Arugula

Add Any Topping For An Up-Charge

PLEASE CHECK WITH YOUR SERVER FOR PASTA & PIZZA SPECIALS OF THE WEEK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WINE LIST

BUBBLES & ROSÉ

Lunetta, Prosecco (split 187ml)	12	
Sparkling Rosé (split 187ml)	12	
Bertani “BertaRosé” Rosé Italy	9	27
Valdo “No. Uno 1” Glera Spumante Veneto	28	
Carpene Malvolti, Sparkling Rosé Italy	33	
Ferrari, Brut TrentoDOC Italy	40	
Lambrusco, Medici “Concerto” Emilia, Italy	36	

WHITES

Lieb Cellars, Pinot Blanc North Fork Long Island, New York	12	35
Pine Ridge, Chenin/Viognier California	9	28
Kate Arnold, Sauvignon Blanc California	10	32
Mon Frere, Chardonnay California	9	28
Sella & Mosca “La Cala” Vermentino Italy	10	32
Valle delle’Acate “Zagra” Grillo Sicily	11	30
Bertani “DueUve” White Blend Pinot Grigio & Sauvignon Blanc Veneto	31	
Falchini, Vernaccia di San Gimignano Tuscany	29	
La Battistina, Gavi Cortese Italy	32	
Joseph Carr, Chardonnay Sonoma, California	37	
Groth, Sauvignon Blanc Napa, California	42	
S.A. Prüm, Riesling Mosel, Germany	26	
Trimbach, Pinot Gris Alsace, France	43	

REDS

A to Z, Pinot Noir Oregon	12	34
The Atom, Cabernet Sauvignon California	8	28
Goldschmidt “Katherine” Cabernet Sauvignon Alexander Valley	13	40
Piazzo, Barbera Piemonte, Italy	10	30
Il Palagio, Chianti Classico Tuscany, Italy	9	28
Pza. del Castello, “Super Tuscan” Blend Sangiovese/Cabernet/Merlot Tuscany	11	35
San Marzano “Il Pumo” Primitivo Puglia	8	26
Illuminati, Montepulciano d’Abruzzo “Riparosso” Italy	10	32
Rocca delle Macie, Chianti Classico Riserva Tuscany	14	35
Planeta “La Segreta” Nero d’Avola Sicily		29
Bottega Vinaia, Pinot Noir Trentino, Italy		38
Mon Frere, Pinot Noir California		28
Umberto Cesari “Liano” Sangiovese/Cabernet Emilia, Italy		39
Castiglion del Bosco, Brunello di Montalcino Tuscany		85
Castellani, Valpolicella Ripasso “Baby Amarone” Veneto		40
Travaglini, Gattinara Nebbiolo Piedmont		58
Fontanafredda, “Silver” Barbaresco Piedmont		64
Seghesio “Sonoma” Zinfandel California		46
L’Ecole No.41, Merlot Columbia Valley, Washington		45
J. Lohr “Hilltop” Cabernet Sauvignon California		49
Beringer Vineyards “Knight’s Valley” Cabernet Sauvignon California		58

HOUSE WINE



GLASS \$6.50

BOTTLE \$19.50



WHITE & RED

NON-ALCOHOLIC

San Pellegrino | Soda | Juices

DESSERTS

Please Ask Your Server for Daily Selections

PAZZO SINGLE SERVE

A to Z, Rosé Bubbles Oregon	250ml Can	\$10
Gotham Project, Pinot Grigio Italy	250ml Can	\$10
Lobster Reef, Sauvignon Blanc New Zealand	250ml Can	\$10
Pomelo, Rosé Napa	375ml Can	\$12
Gotham Project, Cabernet Sauvignon California	250ml Can	\$10
Roscato, Moscato Italy	250ml Can	\$9