

# 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 | \$24

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, Rosemary, Lemon Zest

### MOZZARELLA IN CAROZZA | \$11

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

## SALADS

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

### HOUSE | \$7

House Greens, Roasted Tomato, Red Onion,  
Cucumber, 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 | +\$3

### MARGHERITA | \$14

Plum Tomato Sauce, Basil, Mozzarella, Parmesan

### VEGETARIAN | \$16

Plum Tomato Sauce, Mozzarella, Seasonal Veggies

### SAUSAGE | \$16

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

### PEPPERONI | \$16

Plum Tomato Sauce, Pepperoni, Mozzarella, Parmesan, Basil

### SPICY SOPPRESSATA | \$18

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

### CARNE | \$17

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

### BBQ CHICKEN | \$17

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

### MEATBALL | \$16

Plum Tomato Sauce, Mozzarella, Housemade Meatballs

### BOLOGNESE | \$17

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

### SCAMPI | \$18

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

### ARUGULA | \$15

Plum Tomato Sauce, Mozzarella, Parmesan, Arugula, aged Balsamic

\*add Prosciutto \$18

### PESTO | \$15

Pesto, Mozzarella, Cherry Tomatoes, Red Onions

### POTATO | \$15

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

### GORG | \$16

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

### SHROOM | \$15

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

### ROSSA | \$13

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

### FORMAGGIO | \$16

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

### 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

|                                                                    |    |    |
|--------------------------------------------------------------------|----|----|
| Bertani “Velante” Pinot Grigio Venezia Giulia                      | 10 | 32 |
| A to Z, Riesling Oregon                                            | 11 | 32 |
| Pine Ridge, Chenin/Viognier California                             | 9  | 28 |
| Kate Arnold, Sauvignon Blanc California                            | 10 | 32 |
| Mon Frere, Chardonnay California                                   | 10 | 32 |
| J. Lohr “October Night” Chardonnay Arroyo Seco, California         | 14 | 46 |
| 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                                    | 10 | 32 |
| Goldschmidt “Katherine” Cabernet Sauvignon Alexander Valley                | 14 | 46 |
| Piazzo, Barbera Piemonte, Italy                                            | 10 | 30 |
| Rocca delle Macie, Chianti Classico Riserva Tuscany                        | 14 | 46 |
| Illuminati, Montepulciano d’Abruzzo “Riparosso” Italy                      | 10 | 32 |
| Bertani, Valpolicella Corvina/Rondinella Veneto                            | 10 | 32 |
| TreRose, Rosso di Montepulciano Sangiovese, Merlot, Cabernet Tuscany       | 11 | 35 |
| Pza. del Castello, “Super Tuscan” Blend Sangiovese/Cabernet/Merlot Tuscany | 12 | 34 |
| Umberto Cesari “Liano” Sangiovese/Cabernet Emilia, Italy                   |    | 39 |
| Planeta “La Segreta” Nero d’Avola Sicily                                   |    | 29 |
| Seghesio “Sonoma” Zinfandel California                                     |    | 46 |
| 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

RESERVE ITALIAN REDS

Castellani, Valpolicella Ripasso “Baby Amarone” Veneto40

Travaglini, Gattinara Nebbiolo Piedmont58

Fontanafredda, “Silver” Barbaresco Nebbiolo, Piedmont64

Il Borro “Polissena” Super Tuscan Sangiovese, Tuscany64

Castiglion del Bosco, Brunello di Montalcino Tuscany85

## NON-ALCOHOLIC

San Pellegrino | Soda | Juices

## DESSERTS

Rotating Cannoli Flavors