



crazy about food

Antipasto, Insalate & Zuppa

Caramelized Fennel, Sweet Onion and Potato Soup with Tarragon Crème Fraiche and House Cured Salmon Gravlax	8
Peregrine Farm's Red Summer Crisp Lettuce with Pickled Watermelon Radish, Toasted Walnuts, Haricot Vert, Cherry Tomatoes and a Honey-Champagne Vinaigrette	9
Classic Caesar Salad with Shaved Parmesan and Focaccia Croutons	7
Crispy Calamari* over Baby Mesclun Greens with a Texas Pete Aioli	10
Roasted Golden and Purple Beet Salad with Goat Cheese, Baby Arugula and Toasted Hazelnuts in a Caramelized Shallot-Balsamic Vinaigrette	10
Pazzo's Brandied Chicken Liver Pate with Red Onion-Garlic Jam, Fresh Black Pepper Crackers, Dijon Mustard and Pickled Vegetables	8
Crispy Duck Confit with a wilted Salad of Granny Smith Apples, Feta Cheese, Toasted Pecans and Baby Kale in a Blueberry Vinaigrette	14

Risotto & Pasta

North Carolina Shrimp Scampi over Risotto with Sweet Corn, Garden Peas, Roasted Red Peppers, Caramelized Onions and Baby Spinach	Appetizer/Entree 12/24
Penne Pasta with a Traditional Tomato Vodka Sauce and Niman Ranch Smoked Bacon	15
Hand Rolled Mushroom and Ricotta Ravioli in a Creamy Broccoli Sauce with Brussels Sprouts and Onions and Peppers Agro Dolce	21
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Brick Oven Baked Eggplant Stacks with Basil, Marinara, Parmesan and Fresh Mozzarella	18

Carne & Pesce

Sesame Crusted N.C. Yellow Fin Tuna with a Salad of Baby Arugula, Watermelon Radishes, Cherry Tomatoes, Crispy Potato Chips, Spicy Aioli and Salsa Verde	26
Grilled Berkshire Pork Tenderloin over Smoked Gouda Mac and Cheese with Baby Green Beans, Grilled Corn on the Cob and an Herb Jus	24
Brick Oven Roasted Half Chicken* over Creamy Mashed Potatoes and a Portabella Mushroom stuffed with Sundried Tomatoes, Peppers and Kalamata Olives	19
Steak Frites of Grilled Dry Aged N.Y. Strip* with Hand Cut Fries, Roasted Cauliflower, Rainbow Carrots and a Red Wine Veal Sauce	28

Kitchen: Chef/Owner: Seth Kingsbury
Keith McAndrews, Taylor Halley, and Ben Braxton

*Some of the Carrboro Farmers Market Vendors we use a lot but don't always mention in our menu descriptions:
Peregrine, Heeks, Lyon, Brinkley, Eco, McAdams, Elysian Fields, Wild Hare, Chapel Hill Creamery,
Millarakee, Just Be Airy, Castlemaine, Laughing Spirit and Hickman Seafood*

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Please let your server know of any allergy or dietary restrictions
and we will try to accommodate your requests but Pazzo will assume no liability based on those requests

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

.20% Gratuity added to parties of 6 or more people