



**crazy about food**

## **Antipasto, Insalate & Zuppa**

Farmers Market Clear Tomato Gazpacho with Brunoise of Veggies, Basil and Chili Oil	8
Eco Farm's Shaved Patti Pan Squash, Zucchini and Cucumber Salad with Feta Cheese, Pine Nuts and Cherry Tomatoes in a Grilled Orange Vinaigrette	10
Classic Caesar Salad with Shaved Parmesan and Focaccia Croutons	8
Crispy Calamari* over Baby Mesclun Greens with a Texas Pete Aioli	11
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 Cornichons	8
Prosciutto Di Parma and Black Truffle Burrata Cheese with a Local Sun Jewel Melon and Arugula Salad & Apple Chutney	16

## **Risotto & Pasta**

Sweet Tea Brined and Hickory Smoked Pork Shoulder over Risotto with Local Corn, and Garden Peas finished with Bread and Butter Pickles and Pickled Red Onion	Appetizer/Entree 12/24
Penne Pasta with a Traditional Tomato Vodka Sauce and Niman Ranch Smoked Bacon	15
Carrboro Farmer's Market Vegetable Primavera over Hand Rolled Angel Hair Pasta in a Local Heirloom Tomato Pomodoro	22
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Three Mushroom and Ricotta Cheese Cannelloni Baked in Roasted Red Pepper-Marinara	18

## **Carne & Pesce**

Pan Seared N.C. Snapper over Tri Colored Couscous with Swiss Chard, Rainbow Baby Carrots & Shiitake Mushrooms on a Sun Gold Tomato-White Balsamic Vinaigrette	26
Grilled Berkshire Double Cut Pork Chop* over Brinkley Farm's Watermelon Salad with Green, Wax and Flat Beans and Manganji Peppers in a Speckled Butter Bean Vinaigrette	24
Brick Oven Roasted Half Chicken with a Yukon Gold Potato, Arugula, Roasted Sweet Corn, Honey Glazed Carrots and Walnut Hash in an Herb Jus	19
21 Dry Aged Black Angus Ribeye* with South Wind Farm's Roasted Amarosa Fingerling Potatoes, Purple Peppers and Callaloo Greens in a Three Pepper Corn-Veal Sauce	28

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

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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*