



## Antipasto, Insalate & Zuppa

Shaved Prosciutto di Parma and Fresh Burrata Cheese with a Balsamic Roasted Portabella Mushroom and Pesto Salad	14
Chicken Cacciatore Soup with Toasted Orzo Pasta, Fried Sage and Fried Italian Parsley	8
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
Shaved Asparagus Salad with Local Cherry Tomatoes, Baby Greens, Feta Cheese, Toasted Pine Nuts and an Aged Sherry Vinaigrette	12

## Risotto & Pasta

Hickory Smoked Creekstone Farm's Porchetta over Risotto with Roasted Local Corn, Caramelized Onions and Garden Peas	Appetizer/Entree 12/24
Penne Pasta with a Traditional Tomato Vodka Sauce and Niman Ranch Smoked Bacon	15
Baked Smoked Gouda and Parmesan Macaroni and Cheese topped with Italian Style Breadcrumbs	18
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
North Carolina Seared Jumbo Lump Crabcake with Bacon, Corn, Cherry Tomatoes, Spinach and a Lemon White-Wine Butter Sauce with Fresh Angel Hair Pasta	26

## Carne & Pesce

Herb Seared Organic Scottish Salmon over Brinkley Farm's Eggplant, Yellow Squash, Cherry Tomatoes, Shittake Mushrooms & a Tuscan Olive-Roasted Red Pepper Tapenade	26
Berkshire Double Cut Pork Chop* over Creamy Mashed Potatoes with Fried Okra and Fried Manganji Peppers in a Whole Grain Mustard-Cider Sauce	24
Brick Oven Roasted Half Chicken over a Basil Polenta Cake with a sauté of Italian Leaf Broccoli, Thyme Roasted Fairytale Eggplant and Baby Carrots with an Herb Jus	19
Charbroiled 21 Dry Aged Black Angus N.Y. Strip* with Parmesan and Herb Roasted Steak Fries, Asparagus, Onions Argo Dolce and a Red Wine Veal Sauce	28

Kitchen: Chef/Owner: Seth Kingsbury  
Taylor Halley, Keith McAndrews, Elgin Laws, John Beall and Cason Paulucci

*Like Pazzo on Facebook for News and Specials*

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*