



Antipasto, Insalate & Zuppa

Sweet Potato and Leek Soup topped with Crème Fraiche, Toasted Pecans, and Herb	8
Oil Shaved Prosciutto di Parma and Fresh Burrata Cheese with a Balsamic Roasted Portabella Mushroom and Pesto Salad	14
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
Alex's Baby Red Jem Lettuce with Shaved Asparagus, Roasted Red Peppers, Crumbled Feta Cheese, Toasted Pine Nuts and an Aged Sherry Vinaigrette	12

Risotto & Pasta

North Carolina White Shrimp* Risotto with a Corn Chow-Chow, Caramelized Onions, Roasted Red Peppers and Garden Peas	Appetizer/Entree 12/24
Penne Pasta with a Traditional Tomato Vodka Sauce and Niman Ranch Smoked Bacon	15
Baked Smoked Gouda, N.Y. Sharp Cheddar and Parmesan Macaroni and Cheese topped with Focaccia Breadcrumbs, Herbs and White Truffle Oil	18
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Seared N.C. Jumbo Lump Crab Cake* with Bacon and Corn over Sautéed Local Escarole and Cherry Tomatoes in a Lemon White-Wine Butter Sauce with Fresh Angel Hair Pasta	26

Carne & Pesce

Herb Seared Organic Scottish Salmon over a White Bean Succotash with Yellow Squash, Zucchini, Shittake Mushrooms and a Tuscan Olive-Roasted Red Pepper Tapenade	26
Berkshire Double Cut Pork Chop* over a Roasted Beauregard Sweet Potato Hash with Red Delicious Apples, Asparagus, Sweet Plums and Crispy Pancetta	24
Brick Oven Roasted Half Chicken* over a Creamy Mashed Potatoes with Local Lacinato Kale, Leeks, Buttered Baby Turnips and Thyme Roasted Baby Carrots with a Herb Jus	19
21 Dry Aged Black Angus N.Y. Strip* with Parmesan and Herb Roasted Steak Fries, Roasted Southwind Farms Broccolini, 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

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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