



crazy about food

Antipasto, Insalate & Zuppa

Roasted Corn, Leek and Potato Chowder with a Parmesan-Pancetta Crisp	8
Warm Flat Bread with Prosciutto di Parma, Roasted Roma Tomatoes, Caramelized Onions, Basil, Fresh Burrata Cheese, Speckled Radicchio Salad and Balsamic Reduction	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 Manchego Cheese, Watermelon Radish, Toasted Pine Nuts, Granny Smith Apples and an Aged Sherry Vinaigrette	11

Risotto & Pasta

Apple Cider Braised Berkshire Pork Shoulder over Risotto with 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, Muenster, N.Y. Sharp Cheddar and Parmesan Macaroni and Cheese with Focaccia Breadcrumbs, Herbs and White Truffle Oil	18
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Rabbit Cacciatore over Hand Rolled Sage Pappardelle Pasta with Eco Farm's Fairytale Eggplant, Escarole, Pearl Onions and Cherry Tomatoes	24

Carne & Pesce

Herb Seared N.C. Red Drum over Butternut Squash Gnocchi in a Sherry Cream Sauce with Elysian Farm's Cauliflower, Baby Flower Sprouts and Shitake Mushrooms	26
Berkshire Farms Pork Tenderloin* over a Roasted Beauregard Sweet Potato Hash with Asparagus, Pears, Crispy Pancetta and a Portabella Mushroom Sauce	24
Brick Oven Roasted Half Chicken* over Creamy Mashed Potatoes with Local Lacinato Kale, Leeks, Buttered Baby Turnips and Thyme Roasted Baby Carrots with a Herb Jus	19
Dry Aged New York Strip* Florentine with South Wind Farms Broccolini, Balsamic Roasted Red Onions, Parmesan-Herb Roasted Steak Fries 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