



Antipasto, Insalate & Zuppa

Butter Poached Chicken Florentine Soup with Toasted Orzo and Chiffonade Spinach	8
Warm Flat Bread with Prosciutto di Parma, Roasted Roma Tomatoes, Caramelized Onions, Basil, Fresh Burrata Cheese, Local Baby Green 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	9
Shaved Brussels Sprout and Local Baby Kale Salad with Manchego Cheese, Watermelon Radish, Toasted Pine Nuts, Granny Smith Apples and an Aged Sherry Vinaigrette	11

Risotto & Pasta

North Carolina White Shrimp Scampi over Risotto with Caramelized Pearl Onions, Roasted Red Peppers and Garden Peas	Appetizer/Entree 13/26
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	16
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Prince Edward Island Mussels Steamed Open in a White Wine and Roasted Garlic Broth with house made Italian Sausage, Roma Tomatoes, Herbs and Fresh Angel Hair Pasta	23

Carne & Pesce

Seared Jumbo Diver Scallops over Cauliflower Rice with Shiitake Mushrooms, Brussel Sprouts, Pine Nuts, Roasted Red Peppers and a Pineapple-White Balsamic Vinaigrette	26
Berkshire Farms Pork Porterhouse * over a Creamy Mashed Potatoes with Southern Style Collard Greens and Crispy Vidalia Onion Rings	24
Brick Oven Roasted Half Chicken* over a Savory Bread Pudding of Portabella Mushrooms, Bacon, Pecans, Cheese and Focaccia with Glazed Baby Carrots	19
White Pepper and Pink Sea Salt Seared Black Angus Beef Tenderloin* over a Beaugard Sweet Potato, Crispy Pancetta and Winter Market Vegetable Hash	32

Kitchen: Chef/Owner: Seth Kingsbury Chef of the Food: Taylor Halley
John Beall, Cason Paulucci and Scottie Clardy

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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