



## Antipasto, Insalate & Zuppa

Butter Poached Chicken Florentine Soup with Toasted Orzo and Spinach	8
Octopus Salad with Mediterranean Spiced Chickpeas, Flat Leaf Parsley, Carrots Ribbons, Celery, Cucumbers and a Sun Dried Tomato Vinagrette	12
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 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 Corn and Garden Peas	Appetizer/Entree 13/26
Penne Pasta with a Traditional Tomato Vodka Sauce and Niman Ranch Smoked Bacon	15
"Veal Parmesan" Veal Scaloppini with a Focaccia Bread Crumb and Parmesan Crust, Mozzarella and Provolone Cheeses over Roasted Garlic Marinara and Fresh Linguini	24
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Prince Edward Island Mussels steamed open in a Saffron and White Wine Broth with Cherry Tomatoes, Herbs and Fresh Angel Hair Pasta	21

## Carne & Pesce

Crispy Skin Organic Scottish Salmon over Heeks Farm's Flower Sprouts with Cauliflower Rice, Shiitake Mushrooms, Pine Nuts, Roasted Red Peppers and an Italian Salsa Verde	26
Berkshire Farms Pork Porterhouse *with a Carrboro Farmer's Market Green Cabbage and Collard Green Slaw, Apple Chutney, Crispy Vidalia Onion Rings and an Herb Jus	24
Brick Oven Roasted Half Chicken* over a Savory Bread Pudding of Portabella Mushrooms, Bacon, Pecans, Cheese and Focaccia with Glazed Baby Carrots	19
Seared Black Angus Beef Tenderloin* over a Beaugard Sweet Potato, Crispy Pancetta Roasted Corn and Baby Spinach Hash with a Red Wine-Shallot-Veal Reduction	32
Duck Confit over Potato Gnocchi and Braised Greens with Sweet Cipollini Onions, Truffle Balsamic Glaze and a Sunny Side Up Egg	26

Kitchen: Chef/Owner: Seth Kingsbury Chef of the Food: Taylor Halley  
John Beall, Cason Paolucci 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*