



## Antipasto, Insalate & Zuppa

Creamy N.C. Crab and Potato Chowder with Chive Oil	9
Sesame Seared Yellow Fin Tuna with a Salad of Chickpeas, Flat Leaf Parsley, Carrots Ribbons, Celery, Cucumbers and a Sundried Tomato Vinaigrette	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

Sweet Tea Brined and Hickory Smoked Porchetta over Risotto with Caramelized Pearl Onions, Roasted Corn and Garden Peas	Appetizer/Entree 12/24
Penne Pasta with a Traditional Tomato Vodka Sauce and Niman Ranch Smoked Bacon	15
Red Wine Braised Beef Short Ribs with Roasted Butternut Squash Gnocchi, David's Baby Kale, Cipolini Onions, Mixed Mushrooms and a Sage Mascarpone Crème	24
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Cherry Tomatoes and Burrata Cheese over Fresh Angel Hair Pasta in Homemade Pesto	18

## Carne & Pesce

Seared Diver Scallops over Heeks' Farm Purple Pinecone Potatoes, Flower Sprouts, Shiitake Mushrooms, Cauliflower Florets, Italian Salsa Verde and a Pineapple Vinaigrette	26
Berkshire Farms Bone-In Pork Chop* 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 Beauregard Sweet Potato, Crispy Pancetta Roasted Corn and Baby Spinach Hash with a Red Wine-Shallot-Veal Reduction	32

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

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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*