



Antipasto, Insalate & Zuppa

Roasted Broccoli and Caramelized Onion Soup with Parmesan Tuille and Pine Nuts	8
Baby Spinach Salad with Candied Pecans, Pickled Red Onions, Granny Smith Apples, Crumbled Gorgonzola and a Sundried Tomato Vinaigrette	10
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
Prosciutto di Parma with Black Truffle Burrata Cheese, Whole Grain Mustard, House Made Pickles and Focaccia Crostini	14

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 Herb and Ricotta Cheese Gnocchi, David's Baby Kale, Cippolini 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 Toasted Orzo Pasta with Cippolini Onions, Broccoli and Cauliflower Florets and a Shitake Mushroom Sauce	26
Berkshire Farms Bone-In Pork Chop* with Bourbon Mashed Sweet Potatoes, Garlicky Greens, Apple Chutney and Crispy Vidalia Onion Rings	24
Brick Oven Roasted Half Chicken* over Parmesan-Red Pepper Polenta Cakes with Roasted Baby Carrots, Creamed Corn and an Herb Jus	19
Pazzo's Steak Frites of Seared Black Angus NY Strip* with Truffle-Herb-Parmesan Fries, Red Wine-Shallot-Veal Reduction and a Baby Greens Salad	32

Kitchen: Chef/Owner: Seth Kingsbury Chef of the Food: Taylor Halley
Thomas Hunter, John Beall, 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