



crazy about food

Antipasto, Insalate & Zuppa

Pergrine Farm's Chilled Snap Pea and Caramelized Onion Soup with Marinated Sun-gold Tomatoes	8
Cross Creek Spring Mix with Radishes, Garden Peas, Shaved Carrots, Candied Pecans, Pickled Red Onions and a Gorgonzola Buttermilk Dressing	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
Elysian Farm's Heirloom Tomato Plate with Silver Cucumbers, Burrata Cheese, Genovese Basil and Ages Balsamic	14

Risotto & Pasta

Butter Poached North Carolina White Shrimp over Risotto with Caramelized Pearl Onions, Roasted Corn and Asparagus	Appetizer/Entree 13/26
Penne Pasta with a Traditional Tomato Vodka Sauce and Niman Ranch Smoked Bacon	15
Baked Eggplant Stack with Fresh Mozzarella, Basil, Marinara and Parmesan Cheese	18
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Carrboro Farmers Market Vegetable Primavera over Fresh Angel Hair Pasta with a Arugula and Almond Pesto	18

Carne & Pesce

Seared North Carolina Black Grouper over Brown Butter Cauliflower Rice with Cippolini Onions, Broccoli Florets and a Shitake Mushroom Sauce	28
Double Cut Berkshire Pork Chop* over a Beaugard Sweet Potato Hash with Asparagus, Baby Spinach and a Smoked Bacon Vinaigrette	24
Brick Oven Roasted Half Chicken* over Ricotta-Herb Gnocchi with Angie's Spigariello, Roasted Corn and Baby Carrots in an Herb Jus	19
Charbroiled Painted Hills Ranch Flat-Iron Steak with Garlicky Greens Truffle-Herb-Parmesan Fries and a Red Wine-Shallot-Veal Reduction	28

Kitchen: Chef/Owner: Seth Kingsbury Chef of the Food: Thomas Hunter
The Crew: Cason Paolucci, Angel Bumarch and John Beall

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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 will be added to parties of 6 or more people