



**crazy about food**

## **Antipasto, Insalate & Zuppa**

Peregrine Farm's Heirloom Tomato Gazpacho with Pickled Cucumbers	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
Caprese Salad of Carrboro Framers' Market Heirloom Tomatoes with Silver Cucumbers, Burrata Cheese, Sweet Basil and Aged 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
Summer Lasagna of Local Heirloom Tomato Pomodoro with Zucchini and Yellow Squash Noodles and Ricotta filling with Provolone, Mozzarella and Parmesan Cheeses	18
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Locally Foraged Chanterelle and Oyster Mushrooms in a Marsala Cream Sauce with South Wind Farm's Tuscan Kale, Sugar Snaps and Garden Peas with Fresh Angel Hair	24

## **Carne & Pesce**

Seared North Carolina Black Grouper* over Brown Butter Cauliflower Rice with Cippolini Onions, Broccoli Florets and a Shiitake Mushroom Sauce	28
Double Cut Berkshire Pork Chop over a Baby Butterbean Succotash with Local Fairytale Eggplant, Sun Gold Tomatoes, Roasted Corn and Fried Okra	24
Brick Oven Roasted Half Chicken over Roasted Heirloom Tomato Gnocchi with Brinkley Farm's Zucchini, Yellow Squash and Baby Carrots in an Herb Jus	19
Charbroiled 10oz USDA Prime Hanger Steak* with a Sautéed Baby Spinach, Parmesan-Herb Yukon Gold Potato Fries and a Red Wine-Shallot-Veal Reduction	30

Kitchen: Chef/Owner: Seth Kingsbury Chef of the Food: Thomas Hunter  
The Crew: Cason Paolucci, Anjel 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*