



crazy about food

Antipasto, Insalate & Zuppa

Eco Farm's Roasted Butternut Squash Soup with a Honey Crème Fraiche	8
Roasted Cauliflower Salad with Prosciutto di Parma, Meslun Greens, Crispy Haricot Verts and a Feta Cheese Dressing	13
Classic Caesar Salad with Shaved Parmesan and Focaccia Croutons	8
Crispy Calamari over Mixed 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
Baby Spinach Salad with Burrata Cheese, Pickled Red Onion, Cherry Tomatoes, Spiced Nuts, Honey-Crisp Apples and a Vidalia Onion Vinaigrette	14

Risotto & Pasta

Fried Brussel Sprouts with Bacon, Roasted Red Pepper and Parmesan over Risotto with Sweet Corn and Caramelized Pearl Onions	Appetizer/Entree 12/24
Penne Pasta with a Traditional Tomato Vodka Sauce and Niman Ranch Smoked Bacon	15
Herb-Ricotta Gnocchi baked in a Béchamel Sauce with Italian Sausage, Roasted Broccoli, Shitake Mushrooms and Parmesan Cheese	18
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Cremini, Shiitake and Oyster Mushrooms in a Marsala Cream Sauce With Baby Spinach, Asparagus and Garden Peas with Fresh Angel Hair	21

Carne & Pesce

Seared North Carolina Red Drum over Shaved Asparagus with Herb Roasted Potatoes, Crispy Pancetta, Cherry Tomatoes, Arugula and Saffron Aioli	28
Double Cut Berkshire Pork Chop over a Baby Butterbean Succotash with Local Eggplant, Sun Gold Tomatoes, Roasted Corn with Crispy Onion Fries	24
Brick Oven Roasted Half Chicken over Sautéed Zucchini, Yellow Squash, Tuscan Kale and Baby Carrots with an Herb Jus	19
8oz Painted Hills Ranch Beef Tenderloin with Yukon Gold Potato-Parmesan-Herb Fries, Baby Mesclun Greens in a Gorgonzola Cheese-Buttermilk Dressing and Veal Sauce	32

Kitchen: Chef/Owner: Seth Kingsbury Chef of the Food: Thomas Hunter
The Crew: Cason Paolucci, Anjel Bumarch, Miyah Worley and David Zhivkovich

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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