



Antipasti, Insalate & Zuppa

Caramelized Fennel, Onion and Roasted Garlic Soup with Toasted Pumpkin Seeds and Herb Oil	8
Antipasti of Prosciutto di Parma, Burrata Cheese, Eggplant Agro Dolce, Marinated Olives, Pickled Red Onions and Pesto Mushrooms	12
Classic Caesar Salad with Shaved Parmesan Cheese and Focaccia Croutons	8
Crispy Calamari tossed with Chopped Baby Spinach and a Lemongrass Vinaigrette	11
Roasted Golden and Purple Beet Salad with Goat Cheese, Baby Arugula, Radishes and Toasted Hazelnuts in a Caramelized Shallot-White 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 Honey Crisp Apples, Candied Pecans, Crumbled Gorgonzola Cheese and a Vidalia Onion Vinaigrette	12

Risotto & Pasta

Crispy Berkshire Pork Belly over Risotto with Garden Peas, Sweet Corn and Caramelized Pearl Onions	Appetizer/Entree 12/24
Penne Pasta with a Traditional Tomato Vodka Sauce and Niman Ranch Smoked Bacon	15
Rigatoni Baked in Marinara Sauce with Roasted Shiitake, Cremini and Oyster Mushrooms, House made Italian Sausage, Fresh Mozzarella and Parmesan Cheese	18
Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini	20
Fresh Angel Hair Pasta in a Creamy Alfredo Sauce with Sweet Peas, Baby Spinach, Asparagus and Roasted Broccoli	18

Carne & Pesce

Seared North Carolina Flounder over Shaved Asparagus with Herb Roasted Potatoes, Crispy Pancetta, Cherry Tomatoes, Arugula and a Tuscan Olive Vinaigrette	28
Double Cut Berkshire Pork Chop over an Oven Roasted Butternut Squash and Carrot Puree with Crispy Haricot Vert tossed with Parmesan Cheese and Truffle Oil	24
Pimento Spice Rubbed Roasted Half Chicken over a Winter Vegetable Hash of Baby Carrots, Rutabagas, Parsnips, Turnips and Sweet Potatoes in an Herb Jus	19
Marinated Kobe Flank Steak with Southern Style Collard Green, Yukon Gold Mashed Potatoes and a Red Wine-Veal Sauce	30

Kitchen: Chef/Owner: Seth Kingsbury Chef of the Food: Thomas Hunter
The Crew: Cason Paolucci, Dan Pearce and Anjel Bumarch and STEVE THE PIZZA KING

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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