



Antipasti, Insalate & Zuppa

Caramelized Onion, Sweet Potato and Roasted Garlic Soup with a Green Tomato and Citrus Relish	8
Antipasti of Sopressata, Cappelletti, Salami, Burrata and Manchego Cheese, Eggplant Agro Dolce, Marinated Olives, Pickled Red Onions and Tomato Pesto Mushrooms	14
Classic Caesar Salad with Shaved Parmesan Cheese and Focaccia Croutons	8
Crispy Calamari tossed with Mixed Spring Greens and a Texas Pete Aioli	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
Local Watercress Salad with Gala Apples, Candied Pecans, Sugar Snap Peas, Burrata Cheese and a Vidalia Onion Vinaigrette	10

Risotto & Pasta

Garlic Butter Poached N.C. Shrimp over Risotto with Garden Peas, Sweet Corn and Caramelized Pearl Onions	Appetizer/Entree 14/28
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, Basil, 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 Yellow Tail Snapper over Red Lentils with Shaved Asparagus Cherry Tomatoes, Local Rainbow Chard and a Saffron Aioli	28
Double Cut Berkshire Pork Chop over a Butternut Squash and Sweet Potato Hash with Balsamic Red Onions, Baby Green Beans and Berni's Fig Compote	24
Pimento Spice Rubbed Roasted Half Chicken over a Roasted Yukon Gold Potatoes, Sugar Snap Peas, Parsnips, Crispy Pancetta, Mushrooms and a Herb Jus	19
Dry Aged 12oz Creekstone Ribeye with Roasted Garlic Whipped Potatoes, Sautéed Baby Spinach and Honey Glazed Baby Carrots in a Red Wine-Veal Sauce	30

Kitchen: Chef/Owner: Seth Kingsbury Chef of the Food: Thomas Hunter
The Crew: Chris Stinnett, Tyler Walker, Lucia Norman 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