



crazy about food

Antipasti, Insalate & Zuppa

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| Chilled Sugar Snap Soup with Smoked Scottish Salmon | 8 |
| Antipasti of Sopressata , Cappicola, Salami, Burrata Cheese, Manchego Cheese Marinated Olives, Onions and Peppers Agro Dolce and Pazzo's Pickled Vegetables | 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 |
| Carrboro Farmer's Market Lettuces with Honey Crisp Apples, Toasted Walnuts, Carrots and Burrata Cheese in a Charred Vidalia Onion Vinaigrette | 10 |

Risotto & Pasta

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| 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, Rainbow Chard, Asparagus and Roasted Broccoli | 18 |

Carne & Pesce

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| Seared North Carolina Wahoo over Toasted Israeli Couscous with Shaved Asparagus, Cherry Tomatoes, Local Rainbow Chard and a Saffron Aioli | 28 |
| Pork Milanese with a Salad of Local Watercress, Sweet Basil, Cherry Tomatoes, Balsamic Red Onions and Baby Green Beans in a Lemon Vinaigrette | 24 |
| Pimento Spice Rubbed Roasted Half Chicken over a Roasted Yukon Gold Potatoes, Parsnips, Crispy Pancetta, Button Mushrooms and a Herb Jus | 19 |
| Creekstone Farm's Flatiron Steak with Roasted Garlic Whipped Potatoes, Alex's Broccoli Rabe and Honey Glazed Baby Carrots in a Red Wine-Veal Sauce | 28 |

Kitchen: Chef/Owner: Seth Kingsbury Chef of the Food: Thomas Hunter
The Crew: Chris Stinnett, Carlos Gonz ale, Lucia Norman, Steve the Pizza King and Jared

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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