

# PAZZO MMX

## ANTIPASTI

### CALAMARI FRITTI

Fried Calamari served with a side of Marinara Sauce and Lemon Wedge 19

### CARCIOFO RIPIENO

Artichoke stuffed with Panko Bread Crumbs Garlic, Pecorino Romano Cheese & Truffle Oil 15

### CAPRESE DI BUFALA G

Bufala Mozzarella, Roasted Red Peppers, Roasted Tomatoes & Extra Virgin Olive Oil 17

### VONGOLE OREGANATE

Middle neck Clams baked with Bread Crumbs, Extra Virgin Olive Oil, Garlic & Pecorino Romano 15

### COZZE AL BIANCO G

Prince Edward Island Mussels, Garlic, Shallots, White Wine & Fresh Herbs, topped with Garlic Crostini 15

### LIMONCELLO ITALIAN WINGS G

Chicken Wings baked with Lemon, Sliced Garlic, Oregano & Parsley 13

### POLPETTE DAMIANO

Hand-Crafted Meatballs, served over Homemade Tomato Sauce and Ricotta Cheese, topped with Ricotta Salata 13

### CAPE SANTÉ G

Sea Scallops served over Jersey Corn Relish & Pancetta Vinaigrette 19

### ANTIPASTO MISTO G

Selection of Imported and Domestic Meats, Cheeses & Daily Pairings 23

### MELANZANE ALLA NAPOLEONE

Layers of Eggplant topped with Fresh Mozzarella & Tomato Concassé, served with Basil Pesto, Roasted Red Pepper Coulis & drizzled with Balsamic Glaze 13

### JUMBO LUMP CRABCAKES

Two Jumbo Lump Crab Cakes stacked over a Sundried Tomato Beurre Blanc, with Pesto, and Roasted Red Pepper Aioli 19

## ZUPPA & INSALATA

### PASTA E FAGIOLI

Cup 6 Bowl 10

### CAESAR

Hearts of Romaine topped with Traditional Caesar Dressing, Crushed Herbed Croutons & Fried Capers 15

Add Chicken 7 Add Shrimp 13

### BURRATA G

Burrata Mozzarella, Prosciutto Di Parma, Poached Pears Fresh Seasonal Fruit, Honey & Extra Virgin Olive Oil 19

### SEASONAL BABY BEET SALAD G

Purple & Yellow Baby Beets with Pecan Pesto, Arugula, Fresh Figs & Goat Cheese, tossed in a Raspberry Vinaigrette 15

### SPINACI G

Baby Spinach, Toasted Almonds, Granny Smith Apples, Shaved Red Onions & Dried Cranberries Tossed in a Tangy Basil Vinaigrette 15

### ICEBERG WEDGE G

Crisp Wedge topped with Pancetta, Shaved Red Onion, Cherry Tomatoes & Gorgonzola Dressing 13

### PAZZO INSALATA DI CASA G

Mixed Field Greens with Toasted Almonds, Bermuda Onions, Sliced Granny Smith Apples, Maytag Gorgonzola & Balsamic Vinaigrette 15

### CAPRA FORMAGI

Panko Encrusted Goat Cheese, Mixed Greens, Dried Cranberries, Candied Pecans, Poached Pears & Wild Raspberry Vinaigrette 15

## PESCE

### BLOOD ORANGE GLAZED SALMON G

Served over Sautéed Spinach with Oven Roasted Fingerling Potatoes & Citrus Vinaigrette 33

### BRANZINO G

Mediterranean Sea Bass seasoned with Lemon, Extra Virgin Olive Oil, Sea Salt & Parsley, served with String Beans & Cherry Tomatoes 35

### CHILEAN SEA BASS MARECHIARA G

Pan Seared Chilean Sea Bass served in a Light Tomato Broth with Fresh Baby Clams and Mussels 37

### TUNA G

Pan Seared Blackened Ahi Tuna with Wild Mushroom Truffle Risotto, Charred Asparagus & Balsamic Glaze 37

### HALIBUT G

East Coast Halibut, Tuscan White Beans, Sautéed Escarole & Plum Tomatoes in a White Wine Broth 37

### SHRIMP OREGANATA

Roasted Jumbo Shrimp with Seasoned Bread Crumbs & Garlic served over Zucchini & Squash Noodles in a White Wine Butter Sauce 35

## CARNE

### FILETTO DI CASA

Grilled Center-Cut Filet Mignon dressed with Port Wine Reduction served with Mashed Potatoes & Charred Asparagus 43

### SHORT RIBS

Red Wine Braised Beef Short Ribs served with Mashed Potatoes, Baby Carrots & Green Beans, finished with a Burgundy Reduction topped with Crispy Shallots 37

### VITELLO MARSALA

Tender Veal Scallopini with Wild Mushroom Marsala Sauce served with Sautéed Spinach & Potato Croquette 33

### VITELLO PICCATO

Tender Veal Scallopini with Lemon Piccata Caper Sauce served with Sautéed Spinach & Potato Croquette 33

### VITELLO MILANESE

Breaded Boneless Veal Chop served with Mixed Greens, Red Onions & Tomatoes, Red Wine Vinaigrette, Extra Virgin Olive Oil, topped with Grana Padano Cheese & Aged Balsamic Drizzle 38

### PIZZA G ALL PIZZAS CAN BE MADE GLUTEN FREE

### MARGHERITA

Plum Tomatoes, Fresh Mozzarella, Kosher Salt & Basil 19

### BIANCA BROCCOLI RABE

Provolone, Broccoli Rabe, Sweet Italian Sausage & Red Pepper Flakes 21

### PATATINI BIANCO

Mozzarella, Ricotta, Pecorino Romano, Carmelized Onions Topped with Thinly Sliced Crispy Potato & Truffle Oil 19

### FICHI E FORMAGGIO

Black Mission Figs, Goat Cheese, Arugula, Red Onions, Sweet Balsamic Truffle Oil 19

### CLAM PIE

Fresh Clams, White Wine Clam Sauce, Red Pepper Flakes, Extra Virgin Olive Oil, Parsley & Squeeze of Lemon 21

### BEE STING

Mozzarella, San Marzano Tomatoes, Spicy Soppressata, Honey and Red Pepper Flakes 21

### M.O.R.

Hand-Crafted Meatballs, San Marzano Tomatoes, Carmelized Onions, Fresh Ricotta, Mozzarella & Pecorino Romano 21

### VODKA PIE

Fresh Mozzarella, Grated Cheese and Basil with our House Vodka Sauce 19

G GLUTEN FREE AVAILABLE

Consuming raw or undercooked meats, poultry, eggs, and seafood may increase your risk of food-borne illness

\*A fee of \$2 per plate will be applied for all outside pastry

## POLLO

### POLLO ALLA PAZZO

Breaded Bone-In Chicken Breast topped with Roasted Red Peppers, Basil & Mozzarella finished with a Creamy Tomato & Basil Sauce & Potato Croquette 27

### POLLO PARMIGIANA

Breaded Bone in Chicken Breast topped with Melted Cheese, Tomato Sauce & Potato Croquette 27

### POLLO MARSALA

Tender Chicken Scallopini with Wild Mushroom Marsala served with Sautéed Spinach & Potato Croquette 27

### POLLO PICCATO

Tender Chicken Scallopini with Lemon Caper Sauce served with Sautéed Spinach & Potato Croquette 27

### POLLO SALTIMBOCA

Chicken Scallopini, Prosciutto Di Parma, House Made Mozzarella & Fresh Sage, Served over Sautéed Spinach & Mashed Potatoes in a White Wine Sauce 27

## PASTA

### LINGUINE ALLA VONGOLE G

Linguine Pasta with Fresh Baby Clams, Garlic, Extra Virgin Olive Oil, Red Pepper Flakes & Parsley in a White Wine Sauce 25

### PENNE ALLA VODKA G

Penne Pasta in a Homemade Tomato Sauce with Basil & a touch of Cream 23 Add Chicken 7 Add Shrimp 13

### PAPPARDELLE BOLOGNESE

Homemade Pappardelle with a blend of Pork and Beef, San Marzano Tomatoes, Mascarpone Cheese & a Touch of Cream 25

### GAMBERONI FRA DIAVOLO G

Linguine with Jumbo Gulf Shrimp, Roasted Garlic & Oregano in a Spicy Tomato Sauce 30

### BROCCOLI RABE E SALSICCIA

Orrechiette Pasta tossed with Sweet Italian Sausage, Broccoli Rabe, Diced Tomatoes in a White Wine Garlic Sauce 25

### SPAGHETTINI FUNGHI

Spaghettini tossed in a Truffle Cream Sauce with a Mushroom Medley & Grana Padano Cheese 21

### NONNA'S RIGATONI MEZZE

Mezze Rigatoni Pasta with Fried Eggplant in a Roasted Tomato Sauce, Topped with Ricotta Salata 21

## CONTORINI

### ITALIAN LONG HOTS G

Fired-Roasted with Garlic & Extra Virgin Olive Oil 11

### RAPINI G

Broccoli Rabe with Garlic & Extra Virgin Olive Oil 11

### POTATO CROQUETTES

Panko Encrusted, Seasoned Mashed Potatoes with Pecorino Romano 9

### SPINACI SALTATI G

Sautéed Spinach with Garlic & Extra Virgin Olive Oil 11