

PAZZO!

CUCINA ITALIANA

PRIMI

Aperitivos

Small bites to share!
Your server will inform you of tonight's selections

Scampi

grilled giant prosciutto wrapped tiger prawns
with sauteed broccoli rapini, sweet peppers and "holy oil"

Puro

simple pasta of heirloom tomatoes, angel hair pasta, and
single vineyard olive oil with kalamata olives, chili flake,
tuscan white beans and sweet basil
add clams add crab add shrimp add portobello mushroom

Penne ai Gamberi

lemon pepper penne pasta, shrimp, arugula, sun-dried tomatoes,
fresh basil-citrus sauce and grated romano cheese

Calamari

fried calamari, shrimp, zucchini, cherry peppers, spiced marinara and "Tre Aiolis"

Tonno

seared peppercorn tuna tossed with Sicilian caponata,
young arugula and citrus jus

Essicato

seared ahi tuna with hearts of artichoke, cucumber and micro greens
Served with extra virgin olive oil, citrus and white truffle balsamic

Ravioli di Casa

homemade ravioli stuffed with roasted butternut squash,
in a sauce of sauteed prosciutto, tomato and lemon
topped with fresh basil mascarpone and toasted walnuts

Cozze Nero

black mussels, roma tomatoes, garlic, parsley and hearts of artichoke
in a slightly spicy broth, accented with fresh chives

Bruschetta "Fresche"

toasted Tuscan bread with vine ripe tomatoes, drizzled with extra virgin olive oil and fresh basil

ZUPPE E INSALATE

Zuppa di Giorno

Ask your server for tonight's soup of the day

Vongole Fresche

tuscan bean soup with fresh littleneck clams, tomato, cannelloni beans, garlic and escarole

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Cucina

mixed greens, garden picked herbs, heirloom tomatoes, cucumbers, sun-dried cherries, red onions, ricotta salata and toasted pumpkin seeds
served with your choice of dressing

il "Zeppa"

wedge of iceberg lettuce, imported gorgonzola cheese, bacon, heirloom tomatoes and blue cheese ranch dressing

Caesar

crisp romaine tossed with roasted garlic croutons, classic Caesar dressing and grana padano cheese

Citro

fresh orange, grapefruit, apple, thinly sliced fennel and black mission fig. Tossed with fresh arugula in a citrus dressing

Pomodoro

stacked heirloom tomatoes with roasted onions, mixed greens, gorgonzola cheese, roasted pine nuts and balsamic dressing

Rucola

salad of young arugula, frisee, roasted fresh beets, ricotta salata, tomatoes and crushed smoked almonds in a fresh lemon and olive oil dressing

Caprese

fresh buffalo mozzarella, beefsteak tomatoes, basil and extra virgin olive oil

Please Alert Your Server To Any Food Allergies You May Have

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.
There is a risk associated with consuming raw oysters. If unsure of your risk, consult a physician PZDinner08.20.13

PASTA

Scampi Tagliolini

sauteed shrimp with garlic, white wine and lemon tossed with homemade tagliolini pasta and parsley

Pappardelle Ragu Alla Bolognese

homemade pappardelle pasta tossed with slow roasted ground veal and beef, arugula, peeled cherry tomatoes, crushed red pepper, pine nuts and freshly grated parmesan cheese

Wild Boar Bolognese

Capellini Pomodoro

angel hair pasta tossed with a fresh citrus butter sauce, sautéed tomatoes, garlic, homemade mozzarella bocconcini and basil

Linguine e Vongole

sauteed fresh little neck clams, "Verdi" single vineyard olive oil, chili flake, garlic and linguine choice of red or white

Freddo!

fettucini tossed in a classic sauce of reduced cream and black pepper finished with parmesan cheese and fresh chopped parsley
add prosciutto & peas add chicken add shrimp

Linguine e Crabe

Jumbo lump blue crab, king crab and linguine tossed in a spiced marinara with jalapeño and fresh basil
Topped with toasted ciabatta bread crumb

Pollo Vodka Penne

grilled chicken tossed with penne pasta, crispy prosciutto and hearts of artichoke in a cream and fresh basil pesto finished with a vodka kissed tomato sauce

Rigatoni Arrabbiata

rigatoni tossed in a spicy "Sunday gravy" with pulled beef, basil and parmesan

CLASSICS

Maccheroni "Polpettine"

spaghettini with tiny homemade veal and beef meatballs tossed in a roasted tomato sauce and finished with locatelli cheese

Parmigiano

breaded farm raised breast of chicken parmesan, fresh basil pomodoro and baked ziti

Porchetta di Famiglia

14oz. Berkshire pork chop with rosemary, lemon and cherry peppers served with crispy potatoes, sauteed spinach and Marsala demi

Tortelloni

sweet sausage, roasted peppers and homemade meatballs tossed in a homemade marinara with beef, veal and ricotta stuffed pasta and parmesan cheese

POLLO E VITELLO E CONIGLIO

Aqua Limone

scallopini of chicken, cherry peppers and citrus with parmesan whipped potatoes and crispy onion hay

Vitello Marsala

sauteed medallions of veal with Marsala wine-mushroom demi served with tossed linguine, sauteed tomatoes, garlic and grated parmesan cheese

Vitello "del Prete"

sauteed veal scallopini with Italian long peppers, sweet fennel sausage and broccoli rabe over homemade strozzapreti pasta

Vitello Piccata

classic scallopini of veal with a Pinot Grigio-lemon butter sauce and tossed linguine

Coniglio Canto Della Terre

crispy fried rabbit braised in a fresh tomato "cacciatore" with Sicilian castelvetro olives, sweet sausage and handmade ricotta cheese raviolis

PESCE

Grouper Piccata

fresh Florida black grouper sauteed with lemon, garlic, capers and white wine. Served with "three garlic" linguine and roasted tomatoes

Salmone Dolcé

sweet and spicy orange glazed grilled salmon
Served with oven roasted fingerling potatoes and topped with shaved fennel, fresh fruit "salsina", chives and a drizzle of a warm citrus vinaigrette

Tonno Puttanesca

grilled tuna in a light spiced tomato-basil and citrus sauce with crushed red pepper and lemon infused extra virgin olive oil
Tossed with linguine

GRILL

Pollo Gusto

grilled breast of chicken marinated in herbs and olive oil, topped with a lemon-caper-citrus oil and served with crispy potatoes "Dominick"

Filetto

7oz. filet of beef with a gorgonzola parmesan cheese crust, black pepper demi, whole roasted garlic and broccolini "Freshe"

Toscano

espresso seared 12oz. NY strip steak with sauteed portobellos, Marsala wine sauce and drizzled balsamic
Served with Pazzo! potatoes and grilled red onions

Pesce

Pazzo! offers a selection of fresh fish from our local waters and from around the world.
Grilled simply over an open fire and served with fresh lemon, a drizzle of olive oil and your choice of side

SIDES

Potatoes "Dominick" • Nonna's Meatballs

Sauteed Escarole with fresh garlic, spiced cherry peppers and pine nuts • Vine Ripe Tomatoes with single vineyard olive oil

Broccoli Rabe with crushed red pepper, locatelli cheese, toasted garlic and extra virgin olive oil

Sauteed Spinach with garlic and infused citrus oil • Fresh Vegetables of the Night