

pazzidi pizza

W O O D F I R E

Party Events

Call To Plan Your Party
Phone (630) 279-2323
pazzidipizza.com

Event Package No.1

40.00 Per Person

Your Choice Of One Appetizer, One Salad, One Pasta, One Entrée and Dessert

Appetizers

Bruschetta

Toasted crostini bread topped with fresh tomatoes, basil, garlic and E.V.O.O

Zucchini Pazzi

Sautéed zucchini cakes with marinara sauce

Crocche di Patate

Whipped and seasoned potato, lightly golden fried

Involtini di Melanzana

Eggplant rolls with ricotta and goat cheese

Woodfire Pizza

Our authentic neapolitan pizza baked in our woodfire oven

Salsiccia Pazza

Italian sausage, rapini, fresh garlic E.V.O.O.

Caprese

Sliced tomato, Fior di latte mozzarella, fresh basil, roasted peppers, olives, balsamic reduction,

Calamari

Golden lightly battered fried calamari

Grigliata Mista

Grilled calamari, octopus, roasted peppers in a balsamic vinaigrette

Tavolata

Prosciutto crudo di Parma, sopressata, assorted imported cheese, olives and roasted red peppers

Salads

Mista

Mixed greens, cucumber, tomato, red onion, olives, house vinaigrette

Caesar

Hearts of romaine, toasted garlic crostini, shaved parmigiano reggiano, Caesar dressing

Arugula

Baby arugula with shaved parmigiano reggiano, cherry tomatoes, E.V.O.O

Mela

Hearts of romaine, Granny Smith apple, cranberries, walnuts, gorgonzola cheese, house balsamic

Orto

Arugula, roasted peppers, zucchini, squash, eggplant, radicchio, goat cheese, parmigiano reggiano, house balsamic

Pastas

Spaghetti Pumarola

Imported Italian plum tomato, fresh basil, garlic, onion, pecorino cheese, E.V.O.O.

Tagliatelle Bolognese

Homemade pasta, ground sirloin beef-pork, carrots, celery, peas, Onions and garlic

Rigatoni Vodka

Homemade tubular pasta, cream tomato sauce, cacio ricotta

Penne Arrabiatta

Mostaccioli, hot spicy plum tomato sauce

Orecchiette con Rapini

Ear shaped pasta, broccoli rabe, touch of anchovy, garlic, E.V.O.O.

Farfalle alla Francesco

Bow tie pasta, pesto sauce, sun dried tomato, goat cheese, walnuts

Bucatini Amatriciana

Tubular spaghetti, pancetta (Italian Bacon), fresh basil, hot pepper flakes, plum tomato sauce

Cavatelli di Casa

Homemade pasta with your choice of (Vodka, Marinara, Meat or Pesto sauce)

Entrées

Pollo al Forno

Boneless chicken breast, fresh herbs, white wine and roasted potatoes

Pollo Limone

Sauteed chicken breast in a lemon and white wine sauce served with vegetables

Pollo alla Marsala

Pan seared chicken breast in a mushroom Marsala sauce served with potatoes

Pollo alla Parmigiana

Boneless chicken breast lightly breaded and topped with tomato sauce and mozzarella cheese

Our Family Style Menu Includes Our Homemade Bread, Fountain Drinks, Ice Tea, Regular and Decaf American Coffee Prices Do Not Include Additional Beverages, Tax or Gratuity

Event Package No.2

45.00 Per Person

Your Choice Of Two Appetizer, One Salad, Two Pasta, One Entrée and Dessert

Appetizers

Bruschetta

Toasted crostini bread topped with fresh tomatoes, basil, garlic and E.V.O.O

Zucchini Pazzi

Sautéed zucchini cakes with marinara sauce

Crocche di Patate

Whipped and seasoned potato, lightly golden fried

Involtini di Melanzana

Eggplant rolls with ricotta and goat cheese

Woodfire Pizza

Our authentic neapolitan pizza baked in our woodfire oven

Salsiccia Pazza

Italian sausage, rapini, fresh garlic E.V.O.O.

Caprese

Sliced tomato, Fior di latte mozzarella, fresh basil, roasted peppers, olives, balsamic reduction,

Calamari

Golden lightly battered fried calamari

Grigliata Mista

Grilled calamari, octopus, roasted peppers in a balsamic vinaigrette

Tavolata

Prosciutto crudo di Parma, sopressata, assorted imported cheese, olives and roasted red peppers

Salads

Mista

Mixed greens, cucumber, tomato, red onion, olives, house vinaigrette

Caesar

Hearts of romaine, toasted garlic crostini, shaved parmigiano reggiano, Caesar dressing

Arugula

Baby arugula with shaved parmigiano reggiano, cherry tomatoes, E.V.O.O

Mela

Hearts of romaine, Granny Smith apple, cranberries, walnuts, gorgonzola cheese, house balsamic

Orto

Arugula, roasted peppers, zucchini, squash, eggplant, radicchio, goat cheese, parmigiano reggiano, house balsamic

Pastas

Spaghetti Pummarola

Imported Italian plum tomato, fresh basil, garlic, onion, pecorino cheese, E.V.O.O.

Tagliatelle Bolognese

Homemade pasta, ground sirloin beef-pork, carrots, celery, peas, Onions and garlic

Rigatoni Vodka

Homemade tubular pasta, cream tomato sauce, cacio ricotta

Penne Arrabiatta

Mostaccioli, hot spicy plum tomato sauce

Orecchiette con Rapini

Ear shaped pasta, broccoli rabe, touch of anchovy, garlic, E.V.O.O.

Farfalle alla Francesco

Bow tie pasta, pesto sauce, sun dried tomato, goat cheese, walnuts

Bucatini Amatriciana

Tubular spaghetti, pancetta (Italian Bacon), fresh basil, hot pepper flakes, plum tomato sauce

Cavatelli di Casa

Homemade pasta with your choice of (Vodka, Marinara, Meat or Pesto sauce)

Entrées

Pollo al Forno

Boneless chicken breast, fresh herbs, white wine and roasted potatoes

Pollo Limone

Sauteed chicken breast in a lemon and white wine sauce served with vegetables

Pollo alla Marsala

Pan seared chicken breast in a mushroom Marsala sauce served with potatoes

Pollo alla Parmigiana

Boneless chicken breast lightly breaded and topped with tomato sauce and mozzarella cheese

Our Family Style Menu Includes Our Homemade Bread, Fountain Drinks, Ice Tea, Regular and Decaf American Coffee Prices Do Not Include Additional Beverages, Tax or Gratuity

Event Package No.3

50.00 Per Person

Your Choice Of Two Appetizer, One Salad, Two Pasta, One Entrée and Dessert

Appetizers

Bruschetta

Toasted crostini bread topped with fresh tomatoes, basil, garlic and E.V.O.O

Zucchini Pazzi

Sautéed zucchini cakes with marinara sauce

Crocche di Patate

Whipped and seasoned potato, lightly golden fried

Involtini di Melanzana

Eggplant rolls with ricotta and goat cheese

Woodfire Pizza

Our authentic neapolitan pizza baked in our woodfire oven

Salsiccia Pazza

Italian sausage, rapini, fresh garlic E.V.O.O.

Caprese

Sliced tomato, Fior di latte mozzarella, fresh basil, roasted peppers, olives, balsamic reduction,

Calamari

Golden lightly battered fried calamari

Grigliata Mista

Grilled calamari, octopus, roasted peppers in a balsamic vinaigrette

Tavolata

Prosciutto crudo di Parma, sopressata, assorted imported cheese, olives and roasted red peppers

Salads

Mista

Mixed greens, cucumber, tomato, red onion, olives, house vinaigrette

Caesar

Hearts of romaine, toasted garlic crostini, shaved parmigiano reggiano, Caesar dressing

Arugula

Baby arugula with shaved parmigiano reggiano, cherry tomatoes, E.V.O.O

Mela

Hearts of romaine, Granny Smith apple, cranberries, walnuts, gorgonzola cheese, house balsamic

Orto

Arugula, roasted peppers, zucchini, squash, eggplant, radicchio, goat cheese, parmigiano reggiano, house balsamic

Pastas

Spaghetti Pummarola

Imported Italian plum tomato, fresh basil, garlic, onion, pecorino cheese, E.V.O.O.

Tagliatelle Bolognese

Homemade pasta, ground sirloin beef-pork, carrots, celery, peas, Onions and garlic

Rigatoni Vodka

Homemade tubular pasta, cream tomato sauce, cacio ricotta

Penne Arrabiatta

Mostaccioli, hot spicy plum tomato sauce

Orecchiette con Rapini

Ear shaped pasta, broccoli rabe, touch of anchovy, garlic, E.V.O.O.

Farfalle alla Francesco

Bow tie pasta, pesto sauce, sun dried tomato, goat cheese, walnuts

Bucatini Amatriciana

Tubular spaghetti, pancetta (Italian Bacon), fresh basil, hot pepper flakes, plum tomato sauce

Cavatelli di Casa

Homemade pasta with your choice of (Vodka, Marinara, Meat or Pesto sauce)

Entrées

Tilapia alla Sorrento

Sauteed tilapia with cherry tomato, black olives and capers in a white wine sauce

Salmone Picatta

Salmon with Capers and Pine Nuts in a Lemon Butter Wine Sauce and Vegetables

Our Family Style Menu Includes Our Homemade Bread, Fountain Drinks, Ice Tea,
Regular and Decaf American Coffee Prices Do Not Include Additional Beverages, Tax or Gratuity

Event Package No.4

55.00 Per Person

Your Choice Of Two Appetizer, One Salad, Two Pasta, One Entrée and Dessert

Appetizers

Bruschetta

Toasted crostini bread topped with fresh tomatoes, basil, garlic and E.V.O.O

Zucchini Pazzi

Sautéed zucchini cakes with marinara sauce

Crocche di Patate

Whipped and seasoned potato, lightly golden fried

Involtini di Melanzana

Eggplant rolls with ricotta and goat cheese

Woodfire Pizza

Our authentic neapolitan pizza baked in our woodfire oven

Salsiccia Pazza

Italian sausage, rapini, fresh garlic E.V.O.O.

Caprese

Sliced tomato, Fior di latte mozzarella, fresh basil, roasted peppers, olives, balsamic reduction,

Calamari

Golden lightly battered fried calamari

Grigliata Mista

Grilled calamari, octopus, roasted peppers in a balsamic vinaigrette

Tavolata

Prosciutto crudo di Parma, sopressata, assorted imported cheese, olives and roasted red peppers

Salads

Mista

Mixed greens, cucumber, tomato, red onion, olives, house vinaigrette

Caesar

Hearts of romaine, toasted garlic crostini, shaved parmigiano reggiano, Caesar dressing

Arugula

Baby arugula with shaved parmigiano reggiano, cherry tomatoes, E.V.O.O

Mela

Hearts of romaine, Granny Smith apple, cranberries, walnuts, gorgonzola cheese, house balsamic

Orto

Arugula, roasted peppers, zucchini, squash, eggplant, radicchio, goat cheese, parmigiano reggiano, house balsamic

Pastas

Spaghetti Pummarola

Imported Italian plum tomato, fresh basil, garlic, onion, pecorino cheese, E.V.O.O.

Tagliatelle Bolognese

Homemade pasta, ground sirloin beef-pork, carrots, celery, peas, Onions and garlic

Rigatoni Vodka

Homemade tubular pasta, cream tomato sauce, cacio ricotta

Penne Arrabiatta

Mostaccioli, hot spicy plum tomato sauce

Orecchiette con Rapini

Ear shaped pasta, broccoli rabe, touch of anchovy, garlic, E.V.O.O.

Farfalle alla Francesco

Bow tie pasta, pesto sauce, sun dried tomato, goat cheese, walnuts

Bucatini Amatriciana

Tubular spaghetti, pancetta (Italian Bacon), fresh basil, hot pepper flakes, plum tomato sauce

Cavatelli di Casa

Homemade pasta with your choice of (Vodka, Marinara, Meat or Pesto sauce)

Entrées

Viletto Marsala

Veal Medallions Sautéed with E.V.O.O.
Mushrooms in a Marsala Wine

Filetto Al Funghetto

Grilled filet mignon topped with a red wine mushroom sauce and roasted potatoes

**Our Family Style Menu Includes Our Homemade Bread, Fountain Drinks, Ice Tea,
Regular and Decaf American Coffee Prices Do Not Include Additional Beverages, Tax or Gratuity**

Woodfire Pizza

Margherita

Fior di latte mozzarella, fresh basil

Diavola

Fior di latte mozzarella, spicy salami, crushed red pepper

Ortolana

Fior di latte mozzarella, grilled eggplant, zucchini, roasted peppers

Prosciutto e Arugula

Fior di latte mozzarella, prosciutto di parma, fresh arugula, shaved parmigiano reggiano

Napoletana

Fior di latte mozzarella, anchovies

Funghi e Salsiccia

Fior di latte mozzarella, sausage, mushrooms

Quattro Stagioni

Fior di latte mozzarella, sautéed mushrooms, prosciutto cotto, gaeta olives

Capricciosa

Fior di latte mozzarella, prosciutto cotto, sautéed mushrooms, artichoke hearts, gaeta olives

Pizze Bianche / White Pizza

Quattro Formaggi

Fior di latte mozzarella, provolone, parmigiano reggiano, gorgonzola

Bianca Neve (Snow White)

Mozzarella di buffalo, cherry tomatoes, fresh basil

Bella Nonna

Fior di latte mozzarella, cherry tomatoes, marinated mushrooms, parmigiano reggiano

Borgata

Fior di latte mozzarella, sausage, roasted red peppers, caramelized onions

Bufala Bianca

Mozzarella di buffalo, arugula

Ciao Roma

Fior di latte mozzarella, ricotta

Limited Host Bar

A limited host bar allows your guests to order from a specific selection of wines, beer and spirits that you have selected prior to the start of the event. The final bar tab is based on consumption and is paid by event host at the conclusion of the event.

Host Bar

A host bar allows your guests to order from the array of wines, beer and spirits available at Pazzi Di Pizza. The final bar tab is based on consumption and is paid by event host at the conclusion of the event.