

Antipasti

Baked Clams

Clams Breaded with Parmigiano Reggiano Cheese, Breadcrumbs, Parsley and Fresh Garlic
1/2 Dozen 10 | Dozen 20

Calamari Dorati

Lightly Breaded and Fried Calamari 17

Grigliata Mista

Grilled Calamari and Octopus, Roasted Red Peppers, Balsamic Vinaigrette 20

Involtini di Melanzana

Lightly Breaded Eggplant Rolls Stuffed with Fresh Ricotta and Topped with Marinara Served with Crostini 16

Tavolata

Prosciutto di Parma, Soppressata, Imported Italian Cheeses, Italian Olives and Roasted Red Peppers 19

Prosciutto e Burrata

Baby Arugula, Prosciutto di Parma, Burrata Cheese, Cherry Tomatoes, Balsamic Glaze Served with Crostini 18

Fritto Misto

Lightly Battered and Fried Calamari, Shrimp and Octopus 22

Salsiccia e Pepperoni

Sautéed Sausage with Red and Green Peppers in a Light Red Sauce 15

Salsiccia e Rapini

Sausage and Rapini Sautéed in Garlic and E.V.O.O. 16

Zucchini Pazzi

Sautéed Zucchini Cakes Served with Marinara Sauce 11

Arancini

Rice Balls Stuffed with Ground Meat, Mozzarella and Peas, Lightly Breaded and Fried 10

Bruschetta

Toasted Crostini Topped with Fresh Tomatoes, Parmigiana, Red Onion, Basil, and Garlic 9

Funghi Stuffati

Mushroom Caps Filled with Parmigiano, Breadcrumbs, Roasted Red Pepper & Mozzarella 13

Cozze Scoppiate

Sautéed Mussels - **Choice of** Garlic and Oil **or** Light Cherry Tomato Sauce 17

Zuppe e Insalate

Pasta E Fagioli

Ditalini Pasta with Cannellini Beans in a Light Tomato Broth **Cup 4 | Bowl 7**

Mela

Hearts of Romaine, Granny Smith Apples, Dried Cranberries, Walnuts, Gorgonzola Cheese Mela Balsamic Emulsion 14

Orto

Grilled Zucchini, Squash and Eggplant, Goat Cheese, Parmigiano Reggiano, Balsamic 15

Caprese

Sliced Tomato, Fior di Latte Mozzarella, Fresh Basil, Roasted Red Peppers, Olives, House Balsamic 12

Chopped

Chopped Romaine, Red Onions, Tomatoes, Bacon, Gorgonzola Cheese, House Vinaigrette 14

Toscana

Mixed Greens, Cucumbers, Tomatoes, Red Onions, Cannellini Beans, Olives, Croutons, Provolone Cheese, House Vinaigrette 13

Zuppa del Giorno

Soup of the Day **Cup 4 | Bowl 7**

Caesar

Hearts of Romaine, Croutons, Shaved Parmigiano Reggiano, Caesar Dressing 12

Antipasto

Hearts of Romaine, Soppressata, Tomatoes, Olives, Pepperoncini, Provolone and Fresh Mozzarella Cheese, House Vinaigrette 14

Mista

Mixed Greens, Cucumbers, Tomatoes, Red Onions, Olives, House Vinaigrette 12

Arugula

Baby Arugula with Shaved Parmigiano Reggiano, Cherry Tomatoes, House Vinaigrette 13

Tonno

Mixed Greens, Italian Tuna in Olive Oil, Tomatoes, Red Onions, House Vinaigrette 14

Add: Salmon 8 | Calamari 6 | Octopus 6 | Tuna 5 | Scallops 3/each | Shrimp 3/each | Steak 8 | Chicken 4

Pizza a Legna

Margherita

Fior di Latte Mozzarella, Fresh Basil 14

Diavola

Fior di Latte Mozzarella, Spicy Salami, Crushed Red Pepper 15

Prosciutto e Arugula

Fior di Latte Mozzarella, Prosciutto di Parma, Fresh Arugula, Shaved Parmigiano Reggiano 19

Funghi e Salsiccia

Fior di Latte Mozzarella, Sausage, Mushrooms 17

Quattro Stagioni

Fior di Latte Mozzarella, Mushrooms, Prosciutto Cotto, Kalamata Olives 16

Rustica

Fior di Latte Mozzarella, Parmigiano Cheese, Sausage, Capers, Kalamata Olives, Topped with Seasoned Bread Crumbs 17

Ortolana

Fior di Latte Mozzarella, Eggplant, Zucchini, Roasted Red Peppers 16

Bufalina

Imported Mozzarella di Bufala, Fresh Basil 17

Capricciosa

Fior di Latte Mozzarella, Prosciutto Cotto, Mushrooms, Artichoke Hearts, Kalamata Olives 17

Pazza (Build Your Own)

Ground Beef, Pepperoni, Prosciutto Cotto (Ham), Sausage, Soppressata, Anchovies, Artichoke Hearts, Arugula, Basil, Capers, Caramelized Onions, Cherry Tomatoes, Eggplant, Fresh Garlic, Kalamata Olives, Green Peppers, Hot Giardiniera, Mushrooms, Roasted Red Peppers, Ricotta, Spinach Zucchini

\$2 Each Ingredient Listed Below

Prosciutto di Parma, Goat Cheese, Mozzarella di Bufala, Rapini

Pizze Bianche

Quattro Formaggi

Fior di Latte Mozzarella, Provolone, Parmigiano Reggiano, Gorgonzola 17

Bianca Neve

Mozzarella di Bufala, Cherry Tomatoes, Fresh Basil 17

Ciao Roma

Fior di Latte Mozzarella, Ricotta and Spinach 17

Borgata

Fior di Latte Mozzarella, Sausage, Roasted Red Peppers, Caramelized Onions 17

Bufala Bianca

Imported Mozzarella di Bufala, Arugula 18

Rapini e Salsiccia

Fior di Latte Mozzarella, Provolone Cheese, Sausage, Sautéed Rapini 17

**Try Our Specialty Woodfire Pizza
Honey & Soppressata**

Fior di Latte Mozzarella | Spicy Salami | Burrata Cheese | Calabrian Chile Infused Honey | Crushed Red Pepper 21

Pasta

Penne e Melanzane alla Parmigiana

Breaded and Layered Eggplant Baked with Mozzarella and Marinara Sauce Served with Penne Pasta 19

Spaghetti Pumarola

Imported Italian Plum Tomatoes Sautéed with Fresh Basil, Garlic and Onions Topped with Parmigiano Reggiano Cheese 16

Rigatoni Vodka

Tomato Cream Sauce Topped with Cacio Ricotta Cheese 16

Penne Arrabbiata

Spicy Plum Tomato Sauce Sautéed with Basil, Garlic and Onions, Parmigiano Cheese 16

Ravioli Pazzi

Cheese Ravioli with a **Choice of** Vodka **or** Marinara Sauce 18 Pesto or Bolognese Sauce 2.00

Cavatelli di Casa

Homemade Cavatelli **Choice of** Vodka **or** Marinara Sauce 18 Pesto or Bolognese Sauce 2.00

Gnocchi di Casa

Homemade Gnocchi **Choice of** Vodka **or** Marinara Sauce 18 Pesto or Bolognese Sauce 2.00

Tagliatelle Bolognese

Homemade Tagliatelle Pasta, Pazzi's Traditional Bolognese Sauce Topped with Parmigiano Reggiano Cheese 19

Farfalle alla Francesco

Homemade Pesto Sauce, Sun Dried Tomatoes, Walnuts, and Goat Cheese 19

Bucatini Amatriciana

Spicy Plum Tomato Sauce Sautéed with Pancetta, Garlic, Onions, and Basil 18

Orecchiette con Rapini

Rapini Sautéed with Garlic and E.V.O.O., Touch of Anchovy and Pepper Flakes 18

Linguine Gamberi e Broccoli

Shrimp and Broccoli Tossed in your **Choice of** a Garlic and Oil Sauce **or** a Light Cherry Tomato Sauce 21

Linguine Vongole

Littleneck Clams Sautéed in your **Choice of** Garlic and Oil Sauce **or** a Light Cherry Tomato Sauce 26

Zuppa di Pesce

Mussels, Clams, Shrimp and Calamari Served Over Linguine Pasta in your **Choice of** a Garlic and Oil Sauce **or** a Light Cherry Tomato Sauce 31

Add: Salmon 8 | Scallops 3/each | Shrimp 3/each | Steak 8 | Meatballs 5 | Chicken 4 | Sausage (Crumbled or Sliced) 4

Pollo e Vitello

Chicken Entrées 20 | Veal Entrées 29

Al Forno

White Wine, Garlic, and Fresh Herb Sauce | Served with Roasted Potatoes

Parmigiana

Breaded and Baked with Mozzarella and Marinara Sauce | Served with Penne Pasta

Francese

Brushed with Egg Wash and Sautéed in a Lemon White Wine Sauce Served with Spinach

Limone

Sautéed in a Lemon White wine Sauce | Served with Mixed Vegetables

Marsala

Sautéed with Mushrooms in a Marsala Wine Sauce | Served with Roasted Potatoes

Cacciatore

Sautéed with Mushrooms, Bell Peppers, Kalamata Olives, and Onions in a Light Tomato Sauce Served with Mixed Vegetables

Pesce e Carne

Cioppino

Italian Fish Stew with Mussels, Clams, Shrimp, Scallops, and Calamari Served with Garlic Crostini 30

Salmone

Wild Caught Salmon Prepared in a Lemon White Wine Sauce Served with Mixed Vegetables and Roasted Potatoes 26

Braciolo con Rigatoni

Filet Mignon Rolled with Prosciutto Cotto, Provolone Cheese, and a Breadcrumb Mixture, Baked in a Red Sauce | Served with Rigatoni Pasta 30

Skirt Steak Tagliata

Balsamic Marinated Skirt Steak | Porcini Mushroom Risotto Topped with Arugula, White Truffle Oil and Grana Padano 36

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGENS.

105 S. York St, Elmhurst

1 S. Prospect Ave, Park

Prosecco & Champagne

		Glass	Bottle
100	Ti Amo Prosecco "Organic" <i>Light Bodied & Dry, Inviting Crisp Aromas of Tangerine & Apricot</i>	10	30
101	Chandon Brut California <i>Full Body, Slightly Acidic, Green Apple Aroma, Flavor of Pear, & Citrus</i>		45
102	Veuve Clicquot Yellow Label France <i>Crisp & Elegant, Lovely Nose & Refined Finish</i>		85

Rosé

		Glass	Bottle
103	Ruffino Sparkling Rosé Italy <i>Light Bodied, Slightly Sweet, White Fruits</i>	10	30
104	Simi Dry Rosé Italy <i>Dry, Light Bodied, Tart Cherry, Balanced Acidity</i>	10	34
105	Whispering Angel France <i>Rich & Complex with Hints of Strawberry</i>	11	39

Pinot Grigio & Vermentino

		Glass	Bottle
106	Mezzacorona Italy <i>Medium Bodied, Dry, Crisp & Inviting</i>	8	30
107	Ruffino "Lumina" Collio, Italy <i>Medium Bodied, Dry, Tangerine Tasting & Fruity</i>	9	32
108	Antinori Vermentino Bolgheri, Italy <i>Slightly Dry, & Acidic. Mineral Notes</i>		39
109	Santa Margherita Alto Adige, Italy <i>Medium Bodied, Dry, Crisp & Refreshing</i>		46

Sauvignon Blanc

		Glass	Bottle
110	Mason Pomelo California <i>Medium Bodied, Dry, Aromas of Peach, & Apple</i>	8	30
111	Oyster Bay New Zealand <i>Medium Bodied, Dry, Citrus and Tropical flavors</i>	9	32
112	Ferrari Carano California <i>Medium Bodied, Dry, Notes of Melon & Pear</i>		34
113	Trinchero "Mary's Vineyard" <i>Medium Bodied, Dry, Vivacious & Crisp</i>		36
114	Twomey (By Silver Oak) Russian River Valley <i>Medium Bodied, Dry, and Slightly Acidic. Tropical Aromas</i>		44

Riesling

		Glass	Bottle
115	Hirschbach Spatlese Germany <i>Medium Bodied, and Sweet. Forward Fruit Flavors</i>	8	30

Chardonnay

		Glass	Bottle
116	Mezzacorona Italy <i>Full Bodied, & Dry with Flavors of Peach & Pear</i>	8	30
117	Folie a Deux Russian River, California <i>Full Bodied, Buttery & Bright Acidity, Citrus Blossom</i>	9	34
118	Ferrari Carano California <i>Full Bodied and Oak Flavors. Apple and Citrus Fruits</i>		38
119	Antinori Bramito Italy <i>Medium Bodied, Semi Dry, Aromas of Crisp Fruits</i>	11	42
120	Jordan Russian River, California <i>Full Bodied, Semi Dry, Buttery with Elegant Flavors</i>		55
121	Far Niente Napa Valley, California <i>Full Palate wuth Notes of Citrus, Dry</i>		89

Moscato

		Glass	Bottle
122	Mezzacorona Italy <i>Sweet with Flavors of Apricot and Passion Fruit</i>	8	30

Domestic Bottled Beer

Miller Lite • Coors Light
Samuel Adams • Miller High Life • Miller 64

Intriguing Italian Red Wines

		Glass	Bottle
200	Negroamaro Del Salento Puglia, Italy <i>Dry, and Full Bodied & Dark Berry Flavor</i>		30
201	Surani Primitvo Puglia, Italy <i>Bold & Smooth. Light Fruit Flavors</i>		32
202	Lagone "Super Tuscan" Tuscany <i>Full Bodied, Dry. Elegant Notes of Plum & Berry</i>		36
203	Casanova "Baby Brunello" di Neri Rosso <i>Medium Body, Slightly Dry, Hints of Wild Cherry</i>		39
204	Ruffino "Tan Label" Chianti Classico Riserva <i>Medium Bodied, Dry. Black Cherry & Plum Flavors</i>		44
205	Tenuta San Antonio Valpolicella Ripasso <i>Medium Bodied, Slightly Dry, Smoky Aroma</i>		43
206	Torrione Petrolo Toscana <i>Sangiorvese Grapes, Medium Bodied & Dry</i>		49
207	Le Volte dell' Ornellaia <i>Super Tuscan, Medium Bodied, and Dry</i>		50
208	Antinori Bruciato "Super Tuscan" <i>Medium Bodied, Dry, Refined Tannins, Fruity Finish</i>	14	54

Reserve Red Wines

		Bottle
209	The Prisoner Napa Valley Napa Valley, California	75
210	Cesari Amarone Veneto, Italy	75
211	Prunotto Barbaresco Piedmonte, Italy	75
212	Massolino Barolo Piedmonte, Italy	80
213	Stags Leap Artemis Cabernet Napa Valley, California	89
214	Gaja Promis Tuscany, Italy	90
215	Silver Oak Cabernet Sauvignon Alexander Valley, California	110
216	Caymus Cabernet Sauvignon Napa Valley, California	115
217	Antinori Brunello Di Montalcino Tuscany, Italy	120
218	Chimney Rock Cabernet Sauvignon Napa Valley, California	130
219	Far Niente Cabernet Napa Valley, California	180



Mule Menu

Moscow Mule

Sneaky Fox Vodka, Ginger Beer, Lime Juice

Italian Mule

Sneaky Fox Vodka, Limoncello, Ginger Beer Raspberry & Lemon

Mexican Mule

Casamigos Blanco, Ginger Beer, Lime Juice

Irish Mule

Jameson Whiskey, Ginger Beer, Lime Juice

Dutch Mule

Kettle Orange Vodka, Ginger Beer, Lime Juice

Draft Beer

Stella Artois • Blue Moon
Anti Hero IPA • Seasonal Beer

Pinot Noir

		Glass	Bottle
300	Stemmari Sicily, Italy <i>Medium bodied, Dry, Black Cherry & Plum</i>	8	30
301	Napa Cellars Napa Valley, California <i>Medium bodied, Dry & Smooth. Ripened Fruits</i>	9	36
302	Erath Oregon <i>Light Bodied, Dry, Slightly Acidic, Crisp & Elegant</i>		38
303	Meiomi California <i>Medium Bodied, Dry & Smooth with Plum Finish</i>		43
304	La Crema California <i>Light Bodied, Earthiness with Sweet Red Fruit</i>		49

Chianti

		Glass	Bottle
305	Querceto Tuscany, Italy <i>Medium Body, Dry, Fruity Aroma with Herbal Notes</i>	8	30
306	Selvapiana Chianti Rufina Tuscany, Italy <i>Dry Finish, Aroma of Cherry, Flowers, Plum</i>		36

Cabernet Sauvignon

		Glass	Bottle
307	Mezzacorona Italy <i>Dry, Bold with Black Currant Fruit, Smooth Finish</i>	8	30
308	14 Hands Washington <i>Dry, Bold, and Slightly Acidic, Refined Tannins</i>	9	32
309	Alexander Valley Sonoma, California <i>Dry and Bold with a Long Finish, Dark Plum Flavors</i>		35
310	Franciscan Napa Valley, California <i>Full bodied with Generous Aromas of Mocha & Plum</i>		40
311	Charles Krug Napa Valley, California <i>Full Bodied, Slightly Acidic Chocolate Raspberry Flavors</i>		55
312	Simi Sonoma, California <i>Full Bodied, Big Flavor of Black Cherry, & Plum</i>	12	49
313	Ferrari Carano Sonoma, California <i>Full bodied, Great Structure, Mocha & Chocolate</i>		60

Merlot

		Glass	Bottle
314	Mezzacorona Trentino, Italy <i>Slightly Dry, & Bold. Black Cherry & Raspberry Flavors</i>	8	30
315	Josh Cellars California <i>Flavor of Blackberry Chocolate & Smooth Tannins</i>		38

Malbec & Zinfandel

		Bottle
316	Terrazas Malbec Argentina <i>Medium Bodied, Slightly Dry, Hints of Black Cherry & Plum</i>	32
317	Joel Gott Zinfandel California <i>Full Bodied & Elegant, Dry with Smooth Finish</i>	34
318	Saldo Zinfandel (Prisoner Wine) California	45

Montepulciano

		Bottle
319	Poliziano Rosso Tuscany, Italy <i>Medium to Full Body, Dry, Fruity Hints</i>	32
320	Ruffino Lodula Nuova Abruzzo, Italy <i>Ripe Plum Followed by Delicate Clove Notes, Velvety Finish</i>	38

Imported Bottled Beer

Moretti • Peroni • Corona
Corona Light • Heineken • Heineken Light

Let Us Cater Your Next Party