

## Antipasti

### **Baked Clams**

Clams Breaded with Parmigiano Reggiano Cheese, Breadcrumbs, Parsley and Fresh Garlic  
1/2 Dozen 12 | Dozen 24

### **Calamari Dorati**

Lightly Breaded and Fried Calamari 17

### **Grigliata Mista**

Grilled Calamari and Octopus, Roasted Red Peppers, Balsamic Vinaigrette 22

### **Involtini di Melanzana**

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

### **Tavolata**

Prosciutto di Parma, Soppresata, 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, Pine Nut, Breadcrumbs, Roasted 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, Soppresata, 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, Soppresata, 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 & Soppresata*

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

## Pasta

### **Penne e Melanzane alla Parmigiana**

Layered Breaded 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

### **Cavatelli di Casa**

Homemade Cavatelli **Choice of** Vodka **or** Marinara Sauce 18 Pesto or Bolognese Sauce +2

### **Gnocchi di Casa**

Homemade Gnocchi **Choice of** Vodka **or** Marinara Sauce 18 Pesto or Bolognese Sauce +2

### **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 22

### **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 34

*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 22 | Veal Entrées 31*

### **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 Sautéed 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 32

### **Salmone**

Wild Caught Salmon Prepared in a Lemon White Wine Sauce Served with Mixed Vegetables and Roasted Potatoes 28

### **Braciolo con Rigatoni**

Filet Mignon Rolled with Prosciutto Cotto, Provolone Cheese, and a Breadcrumb Mixture, Baked in a Red Sauce | Served with Rigatoni Pasta 32

### **Skirt Steak Tagliata**

Balsamic Marinated Skirt Steak | Porcini Mushroom Risotto Topped with Arugula, White Truffle Oil and Grana Padano 37

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 Ridge**

### Prosecco & Champagne

		Glass	Bottle
100	Ti Amo Prosecco "Organic" <i>Light Bodied &amp; Dry, Inviting Crisp Aromas of Tangerine &amp; Apricot</i>	11	32
101	Chandon Brut   California <i>Full Body, Slightly Acidic, Green Apple Aroma, Flavor of Pear &amp; Citrus</i>		45
102	Veuve Clicquot Yellow Label   France <i>Crisp &amp; Elegant, Lovely Nose &amp; Refined Finish</i>		85

### Rosé

		Glass	Bottle
103	Ruffino Sparkling Rosé   Italy <i>Light Bodied, Slightly Sweet, White Fruits</i>	11	32
104	Simi Dry Rosé   California <i>Dry, Light Bodied, Tart Cherry, Balanced Acidity</i>	11	32
105	Whispering Angel   France <i>Rich &amp; Complex with Hints of Strawberry</i>	12	44

### Pinot Grigio & Vermentino

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

### Sauvignon Blanc

		Glass	Bottle
110	Mason Pomelo   California <i>Medium Bodied, Dry, Aromas of Peach, &amp; 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 &amp; Pear</i>		34
113	Trinchero "Mary's Vineyard" <i>Medium Bodied, Dry, Vivacious &amp; Crisp</i>		36
114	Twomey (By Silver Oak)   Russian River Valley <i>Medium Bodied, Dry, and Slightly Acidic, Tropical Aromas</i>		46

### 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, &amp; Dry with Flavors of Peach &amp; Pear</i>	8	30
117	Folie a Deux   Russian River, California <i>Full Bodied, Buttery &amp; 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	46
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 &amp; Dark Berry Flavor</i>		30
201	Surani Primitvo   Puglia, Italy <i>Bold &amp; Smooth. Light Fruit Flavors</i>		32
202	Lagone "Super Tuscan"   Tuscany <i>Full Bodied, Dry. Elegant Notes of Plum &amp; 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 &amp; 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 &amp; 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 &amp; Plum</i>	8	30
301	Napa Cellars   Napa Valley, California <i>Medium bodied, Dry &amp; Smooth. Ripened Fruits</i>	10	36
302	Erath   Oregon <i>Light Bodied, Dry, Slightly Acidic, Crisp &amp; Elegant</i>		38
303	Meiomi   California <i>Medium Bodied, Dry &amp; 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 &amp; 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, &amp; Plum</i>	12	49
313	Ferrari Carano   Sonoma, California <i>Full bodied, Great Structure, Mocha &amp; Chocolate</i>		60

### Merlot

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

### Malbec & Zinfandel

		Bottle
316	Terrazas Malbec   Argentina <i>Medium Bodied, Slightly Dry, Hints of Black Cherry &amp; Plum</i>	32
317	Joel Gott Zinfandel   California <i>Full Bodied &amp; 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