

catering menu

| <i>antipasti</i> APPETIZERS | HALF PAN | FULL PAN |
|--|---------------|----------------|
| SALSICCIA e RAPINI italian sausage, rapini and fresh garlic sautéed in extra virgin olive oil | 8-10 42.00 | 16-20 82.00 |
| BRUSCHETTA toasted crostini topped with fresh tomatoes, red onion, basil, garlic and extra virgin olive oil (12 half/24 full) | 26.00 | 50.00 |
| ARANCINI mini rice balls, stuffed with ground sirloin beef, veal and peas, lightly battered and fried (12 half/24 full) | 36.00 | 72.00 |
| CALAMARI DORATI lightly battered and fried calamari | 55.00 | 110.00 |
| GRIGLIATA MISTA grilled calamari, octopus and roasted red peppers in a balsamic vinaigrette | 65.00 | 125.00 |
| POLPETTE mini ground sirloin meatballs in marinara sauce (30 half/60 full) | 36.00 | 72.00 |
| ZUCCHINI PAZZI sautéed zucchini cakes with marinara sauce (12 half/24 full) | 42.00 | 82.00 |
| INVOLTINI DI MELENZANA eggplant rolls stuffed with fresh ricotta cheese (12 half/24 full) | 14.00 | 24.00 |
| BAKED CLAMS clams breaded with parmigiano reggiano cheese, parsley and garlic (6 half/12 full) | 44.00 | 86.00 |
| FUNGHI STUFFATI mushroom caps filled with parmigiano reggiano cheese and bread crumbs, topped with roasted red peppers and mozzarella cheese (12 half/24 full) | 42.00 | 82.00 |
| TAVOLATA prosciutto di parma, sopressata, assorted imported cheeses, olives and roasted red peppers | | |

| <i>insalate</i> SALADS | HALF PAN | FULL PAN |
|---|--------------|--------------|
| all dressings are served on the side | | |
| MELA hearts of romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic | 38.00 | 74.00 |
| ORTO arugula, roasted red peppers, grilled zucchini, grilled squash, grilled eggplant, radicchio, goat cheese, parmigiano reggiano and house balsamic | 39.00 | 76.00 |
| CAPRESE sliced tomato, fior di latte mozzarella, fresh basil, roasted red peppers, olives and house balsamic | 36.00 | 72.00 |
| CHOPPED chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese and house vinaigrette | 38.00 | 74.00 |
| CAESAR hearts of romaine, croutons, shaved parmigiano reggiano and caesar dressing | 36.00 | 72.00 |
| MISTA mixed greens, cucumber, tomato, red onion, olives and house vinaigrette | 37.00 | 73.00 |
| ARUGULA baby arugula with shaved parmigiano reggiano, cherry tomatoes and extra virgin olive oil | 37.00 | 73.00 |
| TOSCANA mixed greens, cucumber, tomato, red onion, cannellini beans, olives, croutons, provolone cheese and house vinaigrette | 38.00 | 74.00 |
| ANTIPASTO hearts of romaine, sopressata, tomatoes, olives, pepperoncini, provolone cheese, mozzarella cheese and house vinaigrette | (5pcs) 18.00 | (8pcs) 32.00 |
| ADD CHICKEN | | |

catering menu

| <i>entrées</i> ENTRÉES | HALF PAN | FULL PAN |
|---|-------------|--------------|
| all entrées are served a la carte | 12 52.00 | 24 102.00 |
| POLLO VESUVIO white wine, green peas and fresh herb sauce | 55.00 | 108.00 |
| POLLO PARMIGIANA lightly breaded, topped with tomato sauce and mozzarella cheese | 52.00 | 102.00 |
| POLLO FRANCESE dipped in egg batter, sautéed in a white wine lemon sauce | 52.00 | 102.00 |
| POLLO LIMONE sauteed in a white wine lemon sauce | 55.00 | 108.00 |
| POLLO ALLA MARSALA sautéed with mushrooms in a marsala wine sauce | 55.00 | 108.00 |
| POLLO ALLA CACCIATORE sautéed with mushrooms, peppers, kalamata olives and onions in a light tomato sauce | 86.00 | 172.00 |
| VEAL veal prepared any style: al forno, parmigiana, francese, limone, marsala or cacciatore | 44.00 | 84.00 |
| SAUSAGE & PEPPERS italian sausage sautéed with red and green peppers in garlic and extra virgin olive oil | 50.00 | 98.00 |
| MELENZANA ALLA PARMIGIANA lightly breaded pan fried eggplant, layered with marinara and mozzarella cheese | | |

| <i>primi piatti</i> PASTA | HALF PAN | FULL PAN |
|---|----------|----------|
| CHOOSE A PASTA... spaghetti, penne, rigatoni, orecchiette, farfalle, tagliatelle, bucatini, linguine, *ravioli, gnocchi, cavatelli are available upon request | | |
| CHOOSE A SAUCE... | | |
| PUMMAROLA imported italian plum tomato, fresh basil, garlic, onion and extra virgin olive oil | 48.00 | 92.00 |
| VODKA tomato cream sauce topped with cacio ricotta | 48.00 | 92.00 |
| RAPINI broccoli rabe, touch of anchovy, garlic and extra virgin olive oil | 50.00 | 98.00 |
| BOLOGNESE ground sirloin beef, pork and veal sautéed with carrots, celery, peas, onions, garlic and tomato sauce | 52.00 | 100.00 |
| ALLA FRANCESCO homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts | 52.00 | 100.00 |
| AMATRICIANA pancetta (italian bacon) fresh basil, hot pepper flakes and spicy plum tomato sauce | 50.00 | 98.00 |
| ARRABBIATA spicy plum tomato sauce | 48.00 | 92.00 |
| LASAGNA choice of cheese, meat or vegetable | 52-58 | 100-114 |
| VONGOLE Littleneck clams sautéed in choice of white wine garlic or cherry tomato sauce | 60.00 | 118.00 |
| ZUPPA DI PESCE Mussels, Clams, Calamari and Shrimp sautéed in choice of white wine garlic or cherry tomato sauce | 70.00 | 138.00 |

| <i>contorni</i> SIDES | HALF PAN | FULL PAN |
|--|----------|----------|
| RAPINI broccoli rabe and fresh garlic sautéed in extra virgin olive oil | 40.00 | 78.00 |
| ROASTED POTATOES roasted seasoned potato | 32.00 | 62.00 |
| MIXED SEASONAL VEGETABLES sautéed with fresh garlic and extra virgin olive oil | 36.00 | 70.00 |

catering menu



ALL CATERING ORDERS ARE SERVED WITH OUR HOMEMADE BREAD

sandwich BASKETS serves 16-20

each basket contains 8 sandwiches and chips 75.00 | add 9.00 for each additional sandwich

| |
|---|
| PESTO grilled chicken, fresh mozzarella and tomato topped with pesto sauce |
| PARMA prosciutto di parma, fresh mozzarella, arugula, tomato, evoo |
| SUBMARINE ham, sopressata, provolone, lettuce, tomato, vinaigrette |
| POLPETTE ground sirloin meatballs, tomato sauce and provolone cheese |
| POLLO PARMIGIANA breaded chicken breast topped with tomato sauce and mozzarella cheese |
| POLLO GRIGLIATO grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil |
| MELENZANA pan seared eggplant parmigiana with a light red sauce |

service ITEMS

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| FULL HEATING KIT reusable rack pan with 2 sternos | PLASTIC SERVING FORK & SPOON SET |
| SINGLE-USE CANNED HEAT | TABLEWARE SETUP FOR 10 plastic ware, plates and napkins |

desserts

| | |
|--|--|
| MASSA FRITA CON NUTELLA half Pan • full Pan fried dough topped with nutella | TIRAMISU half Pan • full Pan layers of lady finger cookies dipped in espresso coffee liquor, mascarpone cheese and topped with cocoa powder |
| CHOCOLATE CAKE chocolate layered cake | |

We reserve the right to correct printing errors. Prices subject to change without notice. No checks please. 4/19

pazzi di pizza

W O O D F I R E



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antipasti APPETIZERS

| | |
|--|---------------------------|
| BAKED CLAMS baked clams breaded with parmigiano reggiano cheese, parsley and fresh garlic | 1/2 dozen 14 1 dozen 24 |
| CALAMARI DORATI lightly breaded and fried calamari | 17 |
| GRIGLIATA MISTA grilled calamari, octopus and roasted red peppers with balsamic vinaigrette | 22 |
| FUNGHI STUFFATI mushroom caps filled with parmigiano reggiano cheese, pine nuts, and bread crumbs, topped with roasted red peppers and mozzarella cheese | 13 |
| PROSCIUTTO E BURRATA arugula, prosciutto, burrata cheese, cherry tomatoes, balsamic glaze, crostini | 19 |

insalate SALADS zuppe SOUPS

| | |
|--|----------------|
| PASTA E FAGIOLI ditalini pasta with cannellini beans in a tomato broth | Cup 4 / Bowl 7 |
| MELA hearts of romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic | 14 |
| CAPRESE sliced tomato, mozzarella, fresh basil, roasted red peppers, olives, house balsamic | 12 |
| CHOPPED chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese and house vinaigrette | 14 |
| TOSCANA mixed greens, cucumber, tomato, red onion, cannellini beans, olives, croutons | 13 |
| CAESAR hearts of romaine, crutons, shaved parmigiano reggiano and caesar dressing | 12 |
| ZUPPA DEL GIORNO soup of the day | Cup 4 / Bowl 7 |
| ANTIPASTO hearts of romaine, sopressata, tomatoes, olives, pepperoncini, provolone cheese, mozzarella cheese and house vinaigrette | 14 |
| MISTA mixed greens, cucumber, tomato, red onion, olives and house vinaigrette | 12 |
| ARUGULA baby arugula, cherry tomatoes, shaved parmigiano reggiano and extra virgin olive oil | 13 |
| ADD CHICKEN | 5 |
| ADD SHRIMP | 3 EACH |
| ADD CALAMARI (50Z) | 8 |
| ADD OCTOPUS (50Z) | 8 |
| ADD SALMON (50Z) | 10 |
| ADD TUNA | 6 |
| ADD STEAK (50Z) | 10 |



traditional PIZZA

| | | | |
|---|------------------------|-----------------------|------------------------|
| TRADITIONAL THIN CRUST cheese | 14" medium 17.00 | 16" large 19.00 | 18" family 21.00 |
| DEEP DISH PIZZA cheese | 20.00 | 22.00 | - |

layer of dough, cheese and toppings, additional layer of dough, sauce on top. 10" and 12" available upon request

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| INGREDIENTS anchovies • artichokes • black olives • broccoli • eggplant • sausage • pepperoni • mushrooms • onion green pepper • fresh garlic • capers • seasoned ground beef • spinach • ricotta • bacon • hot giardiniera sliced tomato • zucchini • roasted red peppers DOUBLE CHARGE FOR INGREDIENTS BELOW char-broiled chicken • prosciutto cotto • prosciutto parma • arugula • goat cheese |
|--|

specialty styles

| |
|---|
| medium 24.00 large 28.00 party 32.00 |
| PAZZI SPECIAL sausage, mushrooms, green pepper, onion |
| MARGHERITA plum tomato, basil, olive oil, romano |
| VEGGIE mushroom, green pepper, onion, spinach |
| BURRATA + BASIL olive oil, fresh garlic, mozzarella, burrata, fresh basil, sliced tomatoes, pesto, pancetta |
| HAWAIIAN prosciutto cotto, pineapple |

panini SANDWICHES

| | |
|---|----|
| all sandwiches served with fries | |
| mixed vegetables 4 potatoes 2 rapini 5 pasta 5 house salad 4 | |
| PESTO grilled chicken, fresh mozzarella and tomato topped with pesto sauce | 16 |
| PARMA prosciutto di parma, fresh mozzarella, arugula, tomato, evoo | 16 |
| RUSTICA marinated grilled filet mignon, grilled onions and provolone | 19 |
| POLPETTE ground sirloin meatballs, tomato sauce and provolone cheese | 15 |
| POLLO PARMIGIANA breaded chicken breast topped with tomato sauce and mozzarella cheese | 16 |
| ITALIAN SUBMARINE ham, sopressata, provolone, lettuce, tomato, vinaigrette | 15 |
| POLLO GRIGLIATO grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil | 16 |
| MELENZANA PARMIGIANA breaded eggplant topped with tomato sauce and mozzarella cheese | 16 |



pizze a legna WOODFIRE PIZZA

| | | | |
|---|----|---|----------------------------------|
| MARGHERITA fior di latte mozzarella, fresh basil | 15 | RUSTICA fior di latte mozzarella, parmigiano cheese, sausage, capers, gaeta olives, topped with seasoned bread crumbs | 18 |
| DIAVOLA fior di latte mozzarella, spicy salami, crushed red pepper | 16 | BUFALINA imported mozzarella di buffalo, fresh basil | 18 |
| PROSCIUTTO E ARUGULA fior di latte mozzarella, prosciutto di parma, fresh arugula, shaved parmigiano reggiano | 20 | CAPRICIOSA fior di latte mozzarella, prosciutto cotto, sautéed mushrooms, artichoke hearts, kalamata olives | 18 |
| FUNGHI E SALSICCIA fior di latte mozzarella, sausage, mushrooms | 18 | PAZZA (build your own) ground beef, pepperoni, prosciutto cotto (ham), sausage, sopressata, 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 |
| QUATTRO STAGIONI fior di latte mozzarella, sautéed mushrooms, prosciutto cotto, kalamata olives | 17 | ORTOLANA fior di latte mozzarella, grilled eggplant, zucchini and roasted red peppers | 17 |

pizze bianche NO RED SAUCE

| | | | |
|---|----|---|----|
| HONEY & SOPPRESSATA fior di latte mozzarella, spicy salami, burrata cheese, calabrian chile infused honey, crushed red pepper | 22 | QUATTRO FORMAGGI fior di latte mozzarella, provolone, parmigiano reggiano, gorgonzola | 18 |
| BIANCA NEVE (Snow White) mozzarella di bufala, cherry tomatoes, fresh basil | 18 | BORGATA fior di latte mozzarella, sausage, roasted red peppers, caramelized onions | 18 |
| BUFALA BIANCA mozzarella di bufala, arugula | 19 | RAPINI E SALSICCIA fior di latte mozzarella and provolone with sausage and rapini | 18 |
| CAIO ROMA fior di latte mozzarella, ricotta, spinach | 18 | | |

woodfire PIZZA SUPPLIES

MAKE YOUR OWN PIZZA AT HOME
12" or 14" dough ball | 12" or 14" stretched dough | quart of sauce | 1lb fresh mozzarella

dolce DESSERTS

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|--|
| TIRAMISU lady fingers, espresso and mascarpone cream cheese |
| LIMONCELLO MASCARPONE CAKE sicilian lemon sponge cake, italian mascarpone, white chocolate curls |
| CHOCOLATE CAKE chocolate layered cake |
| CANNOLI mini cannoli with dolce ricotta filling, chocolate chips and peanut/pistachio mix |
| MASSA FRITTA CON NUTELLA fried dough topped with nutella |



primi piatti PASTA

| | | | |
|--|----------|--|----|
| SPAGHETTI PUMMAROLA imported italian plum tomatoes, fresh basil, garlic, onion, extra virgin olive oil and parmigiano cheese | 16 | TAGLIATELLE BOLOGNESE tagliatelle pasta, ground beef, pork and veal sautéed with carrots, celery, peas, onions and garlic in a tomato sauce | 19 |
| RIGATONI VODKA rigatoni pasta in a tomato cream sauce topped with cacao ricotta | 16 | FARFALLE ALLA FRANCESCO bowtie pasta, homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts | 19 |
| ORECCHIETTE CON RAPINI ear shaped pasta, broccoli rabe, touch of anchovy, garlic and extra virgin olive oil | 18 | BUCATINI AMATRICIANA tubular spaghetti, pancetta (italian bacon), fresh basil, hot pepper flakes and plum tomato sauce | 18 |
| RAVIOLI DI PAZZI cheese rolled ravioli with a choice of vodka or marinara sauce | 18 20 | PENNE ARRABBIATA penne pasta in a spicy plum tomato sauce | 16 |
| GAMBERI E BROCCOLI linguine pasta, shrimp and broccoli sautéed in a light cherry tomato sauce | 24 | LINGUINE ZUPPA DI PESCE mussels, clams, shrimp and calamari served over linguine pasta with your choice of garlic & oil or light cherry tomato sauce | 34 |

ADD: salmon 10 | shrimp 3/each | steak 10 | meatballs 5 | chicken 5 | sausage 4

ENTREE

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|---|----|--|----|
| POLLO PARMIGIANA lightly breaded and topped with tomato sauce and mozzarella cheese, served with penne marinara | 24 | CIOPPINO italian fish stew with mussels, clams, shrimp, and calamari served with garlic crostini | 32 |
| POLLO FRANCESE dipped in egg batter, sautéed in a white wine lemon sauce, served with spinach | 24 | SALMONE wild caught salmon white wine lemon roasted potatoes and vegetables | 30 |
| POLLO LIMONE sautéed in a white wine lemon sauce, served with vegetables | 24 | BRACIOLE CON RIGATONI filet mignon rolled with prosciutto cotto, provolone cheese, and a breadcrumb mixture, baked in a red sauce served with rigatoni pasta | 32 |
| POLLO MARSALA sautéed with mushrooms in a marsala wine sauce, served with potatoes | 24 | PENNE E MELANZANE ALLA PARMIGIANA eggplant parmigiana served with a side of penne marinara | 19 |
| VEAL CHOP MILANESE 14oz breaded and pan fried, arugula salad, balsamic glaze | 45 | SKIRT STEAK TAGLIATA balsamic marinated skirt steak porcini mushroom risotto topped with arugula, white truffle oil and grana padano | 38 |