

Antipasti

Baked Clams

Clams Breaded with Parmigiano Reggiano Cheese, Breadcrumbs, Parsley and Fresh Garlic
1/2 Dozen 14 | 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

Prosciutto e Burrata

Baby Arugula, Prosciutto di Parma, Burrata Cheese, Cherry Tomatoes, Balsamic Glaze
Served with Crostini 19

Fritto Misto

Lightly Battered and Fried Calamari, Shrimp and Octopus 22

Sausage and Peppers

Sautéed Sausage with Red and Green Peppers in a Light Red Sauce 16

Zucchini Pazzi

Sautéed Zucchini Cakes Served with Marinara Sauce 12

Arancini

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

Bruschetta

Toasted Crostini Topped with Fresh Tomatoes, Parmigiano, Red Onion, Basil, and Garlic 10

Funghi Stuffed

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

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

Add: *Salmon 10 | Calamari 8 | Octopus 8 | Shrimp 3/each | Steak 10 | Chicken 5*

Pizza a Legna

Margherita

Fior di Latte Mozzarella, Fresh Basil 15

Diavola

Fior di Latte Mozzarella, Spicy Salami, Crushed Red Pepper 16

Prosciutto e Arugula

Fior di Latte Mozzarella, Prosciutto di Parma, Fresh Arugula, Shaved Parmigiano Reggiano 20

Funghi e Salsiccia

Fior di Latte Mozzarella, Sausage, Mushrooms 18

Quattro Stagioni

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

Rustica

Fior di Latte Mozzarella, Parmigiano Cheese, Sausage, Capers, Kalamata Olives, Topped with
Seasoned Bread Crumbs 18

Ortolana

Fior di Latte Mozzarella, Eggplant, Zucchini, Roasted Red Peppers 17

Bufalina

Imported Mozzarella di Bufala, Fresh Basil 18

Capricciosa

Fior di Latte Mozzarella, Prosciutto Cotto, Mushrooms, Artichoke Hearts, Kalamata Olives 18

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 18

Bianca Neve

Mozzarella di Bufala, Cherry Tomatoes, Fresh Basil 18

Ciao Roma

Fior di Latte Mozzarella, Ricotta and Spinach 18

Borgata

Fior di Latte Mozzarella, Sausage, Roasted Red Peppers, Caramelized Onions 18

Bufala Bianca

Imported Mozzarella di Bufala, Arugula 19

Rapini e Salsiccia

Fior di Latte Mozzarella, Provolone Cheese, Sausage, Sautéed Rapini 18

Try Our Specialty Woodfire Pizza

Fior di Latte Mozzarella | Spicy Salami | Burrata Cheese | Calabrian Chile Infused Honey | Crushed Red Pepper 22

Pasta

Spaghetti Pummarola

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

Tagliatelle Bolognese

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

Gnocchi di Casa

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

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 Sautéed in a Light Cherry Tomato Sauce

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 | Sub Risotto +2

Add: *Salmon 10 | Shrimp 3/each | Steak 10 | Meatballs 5 | Chicken 5 | Sausage (Crumbled or Sliced) 4*

Secondi

Penne e Melanzane alla Parmigiana

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

Pollo Parmigiana

Breaded and Baked with Mozzarella and Marinara Sauce
Served with Penne Marinara 24

Pollo Francese

Brushed with Egg Wash and Sautéed in a Lemon White Wine Sauce
Served with Sautéed Spinach 24

Pollo Limone

Sautéed in a Lemon White Wine Sauce | Served with Mixed Vegetables 24

Pollo Marsala

Sautéed with Mushrooms in a Marsala Wine Sauce
Served with Roasted Potatoes 24

Cioppino

Italian Fish Stew with Mussels, Clams, Shrimp, 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 30

Braciole con Rigatoni

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

Skirt Steak Tagliata

Balsamic Marinated Skirt Steak | Porcini Mushroom Risotto
Topped with Arugula, White Truffle Oil and Grana Padano 38

Veal Chop Milanese

14oz Bone-In | Breaded and Pan Fried | Arugula Salad | Balsamic Glaze 45



PROSECCO & CHAMPAGNE

	GLS	BTL
Ti Amo Prosecco “Organic” Italy	12	34
Mionetto Lux Prosecco Valdobbiadene, Italy		42
Chandon Brut California		50
Veuve Clicquot Yellow Label France		98
Dom Perignon France		350

ROSÉ

	GLS	BTL
Ruffino Sparkling Rosé Italy	12	32
Calafuria Rosé Puglia, Italy	12	46
Whispering Angel France	14	54

PINOT GRIGIO

	GLS	BTL
Mezzacorona Italy	8	30
Ruffino “Lumina” Collio, Italy	9	32
Santa Margherita Alto Adige, Italy		48

INTRIGUING ITALIAN WHITE WINES

	GLS	BTL
Gavi La Scolca Piemonte, Italy		38
Antinori Guado al Tasso Bolgheri, Italy		44
Villa Matilde Falanghina Campania, Italy		46
Tornatore Etna Bianco Sicily, Italy		48

SAUVIGNON BLANC

	GLS	BTL
Mason Pomelo California	8	30
Oyster Bay New Zealand	9	32
Ferrari Carano California		34
Quattro Theory Napa Valley		50
Cakebread Cellars North Coast, California		60

RIESLING

	GLS	BTI
Hirschbach Spätlese Germany	8	32

CHARDONNAY

	GLS	BTL
Mezzacorona Italy	8	30
Folie à Deux Russian River, California	9	34
Ferrari Carano California		38
Sonoma-Cutrer Russian River, California	14	54
Rombauer Carneros, California		80
Far Niente Napa Valley, California		100

MOSCATO

	GLS	BTL
Mezzacorona Italy	8	30

INTRIGUING ITALIAN RED WINES

	GLS	BTL
Negroamaro Del Salento Puglia, Italy		35
Lagone “Super Tuscan” Tuscany		38
Surani Primitivo Puglia, Italy		38
Tenuta San Antonia Valpolicella Ripasso, Italy		43

Casanova “Baby Brunello”
di Neri | Montalcino, Italy 46

Ruffino “Tan Label”
Chianti Classico | Tuscany, Italy 48

Cipressi Barbera | Piedmont, Italy 50

Antinori Bruciato
Super Tuscan | Tuscany, Italy

Le Volte dell'Ornellaia | Tuscany, Italy 65

PINOT NOIR

	GLS	BTL
Stemmari Sicily, Italy	8	30
Erath Oregon		40
Meiomi California		43
Napa Cellars Napa Valley, California	12	46
Belle Gloss Santa Maria Valley		50

CHIANTI

	GLS	BTL
Querceto Tuscany, Italy	8	30
Selvapiana Chianti Rufina Tuscany, Italy		43
Antinori Peppoli Chianti Classico Italy	15	60
Monsanto Chianti Classico Italy		65

CABERNET SAUVIGNON

	GLS	BTL
Mezzacorona Italy	8	30
Imagery Cabernet California	9	34
Simi Sonoma, California	12	46
Alexander Valley Sonoma, California		48
Franciscan Napa Valley, California		48
Ferrari Carano Sonoma, California		60
Post & Beam by Far Niente Napa Valley, California		75
Faust Napa Valley, California		85

MERLOT

	GLS	BTL
Mezzacorona Trentino, Italy	8	30
Josh Cellars California		38

MALBEC & ZINFANDEL

	GLS	BTL
Colores del Sol Mendoza, Argentina		34
Joel Gott Zinfandel California		39
Saldo Zinfandel (Prisoner Wine) California		56

MONTEPULCIANO

	GLS	BTL
Poliziano Rosso Tuscany, Italy		38
Nevio Abruzzo, Italy		44

RESERVE RED WINES

	BTL		BTL		BTL
The Prisoner Napa Valley, California	79	Gaja Promis Tuscany, Italy	95	Antinori Brunello Di Montalcino Tuscany, Italy	120
Prunotto Barbaresco Piedmonte, Italy	82	Tenuta San Guido Guidalberto Bolgheri, Italy	95	Caymus Cabernet Sauvignon Napa Valley, California	122
Lion Tamer, The Hess Collection Napa Valley, California	85	Il Pino Di Biserno Tuscany, Italy	100	Chimney Rock Cabernet Sauvignon Napa Valley, California	140
Cesari Amarone Veneto, Italy	88	Silver Oak Cabernet Sauvignon Alexander Valley, California	115	Far Niente Cabernet Napa Valley, California	180
Jordan Cabernet Sauvignon Alexander Valley, California	95	Stags Leap Artemis Cabernet Napa Valley, California	120	Antinori Tignanello Tuscany, Italy	210
				Tenuta San Guido Sassicaia Bolgheri, Italy	350

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