

SALSICCIA E RAPINI
italian sausage, rapini and fresh garlic sautéed in extra virgin olive oil

BRUSCHETTA	26.00	50.00
toasted crostini topped with fresh tomatoes, red onion, basil, garlic and extra virgin olive oil (12 half/24 full)		
ARANCINI	36.00	72.00
mini rice balls, stuffed with ground sirloin beef, veal and peas, lightly battered and fried (20half/40full)		
CALAMARI DORATI	55.00	110.00
lightly battered fried calamari		
GRIGLIATA MISTA	65.00	125.00
grilled calamari, octopus and roasted red peppers in a balsamic vinaigrette		
POLPETTE	38.00	74.00
mini ground sirloin meatballs in marinara sauce (30 half/60 full)		
ZUCCHINI PAZZI	36.00	72.00
sauteéd zucchini cakes with marinara sauce (12 half/24 full)		
INVOLTINI DI MELENZANA	42.00	82.00
eggplant rolls stuffed with fresh ricotta cheese (12 half/24 full)		
BAKED CLAMS	14.00	24.00
clams breaded with parmigiano reggiano cheese, parsley and garlic (1/2 dozen/Full dozen)		
TAVOLATA	42.00	82.00
prosciutto di parma, sopressata, assorted imported cheeses, olives and roasted red peppers		

all dressings are served on the side

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

ALL CATERING ORDERS ARE SERVED WITH OUR HOMEMADE BREAD

all entrées are served a la carte

POLLO VESUVIO	52.00	102.00
white wine, green peas, and fresh herb sauce		
POLLO PARMIGIANA	55.00	108.00
lightly breaded, topped with tomato sauce and mozzarella cheese		
POLLO FRANCESE	52.00	102.00
dipped in egg batter, sautéed in a white wine lemon sauce		
POLLO LIMONE	52.00	102.00
sautéed in a white wine lemon sauce		
POLLO ALLA MARSALA	55.00	108.00
sautéed with mushrooms in a marsala wine sauce		
POLLO ALLA CACCIATORE	55.00	108.00
sautéed with mushrooms, peppers, kalamata olives and onions in a light tomato sauce		
VEAL	86.00	172.00
veal prepared any style: al forno, parmigiana, francese, limone, marsala or cacciatore		
SAUSAGE & PEPPER	44.00	84.00
italian sausage sautéed with red and green peppers in garlic and extra virgin olive oil		
MELENZANA ALLA PARMIGIANA	50.00	98.00
pan fried eggplant, layered with marinara and mozzarella cheese		

CHOOSE A PASTA...

spaghetti, penne, rigatoni, orecchiette, farfalle, tagliatelle, bucatini, linguine		
*ravioli, gnocchi, cavatelli are available upon request		
CHOOSE A SAUCE...		
PUMMAROLA	48.00	92.00
imported Italian plum tomato, fresh basil, garlic, onion and extra virgin olive oil		
VODKA	48.00	92.00
tomato cream sauce topped with cacio ricotta		
RAPINI	50.00	98.00
broccoli rabe, touch of anchovy, garlic and extra virgin olive oil		
BOLOGNESE	52.00	100.00
ground sirloin beef, pork and veal sautéed with carrots, celery, peas, onions, garlic and tomato sauce		
ALLA FRANCESCO	52.00	100.00
homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts		
AMATRICIANA	50.00	98.00
pancetta (italian bacon) fresh basil, hot pepper flakes and spicy plum tomato sauce		
ARRABIATA	48.00	92.00
spicy plum tomato sauce		
LASAGNA	52-58	100-114
choice of cheese, meat or vegetable		
VONGOLE	60.00	118.00
baby clams in your choice of a garlic and oil sauce or a light cherry tomato		
ZUPPA DI PESCE	80.00	160.00
mussels, clams, shrimp and calamari served over linguine pasta in your choice of a garlic and oil sauce or a light cherry tomato sauce		

RAPINI	40.00	78.00
broccoli rabe and fresh garlic sautéed in extra virgin olive oil		
ROASTED POTATOES	32.00	62.00
roasted seasoned potato		
GREEN BEANS OR SEASONAL VEGETABLES	36.00	70.00
sautéed with fresh garlic and extra virgin olive oil		

each basket contains 16 half sandwiches and chips 75.00
add 9.00 for each additional sandwich

PESTO
grilled chicken, fresh mozzarella and tomato topped with pesto

PARMA
prosciutto di parma, fresh mozzarella, arugula, tomato, evoo

SUBMARINE
ham, soppressata, provolone, lettuce, tomato, vinaigrette

POLPETTE
ground sirloin meatballs, tomato sauce and provolone cheese

POLLO PARMIGIANA
breaded chicken breast topped with tomato sauce and mozzarella

POLLO GRIGLIATO
grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil

MELENZANA
pan seared eggplant parmigiana with a light red sauce

FULL HEATING KIT

reusable rack pan with 2 sternos
SINGLE-USE CANNED HEAT
PLASTIC SERVING

MASSA FRITA CON NUTELLA

Half Pan • Full Pan fried dough topped with nutella CHOCOLATE CAKE chocolate layered cake	Half Pan • Full Pan layers of lady finger cookies dipped in espresso coffee liquor, mascarpone cheese
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DRINK SPECIALS MONDAY-THURSDAY

<u>MONDAY:</u> \$3.50 Draft Beers \$6 Absolut Cocktails	<u>TUESDAY:</u> \$10 Off Any Bottle of Wine \$8 Casamigos Margaritas
<u>WEDNESDAY:</u> \$6 Glass of House Wines \$8.00 Maker's Mark Old Fashion	<u>THURSDAY:</u> \$9 Martinis

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

WOOD FIRE



**OPEN FOR
LUNCH & DINNER**

**PRIVATE PARTIES
AVAILABLE!**

1 S. Prospect Ave. • Park Ridge, IL 60068

847.696.7744

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DINE-IN • TAKE-OUT • DELIVERY • CATERING



BAKED CLAMS
baked clams breaded with parmigiano reggiano cheese, parsley and fresh garlic
1/2 dozen 14 | 1 dozen 24

CALAMARI DORATI
lightly battered fried calamari 17

GRIGLIATA MISTA
grilled calamari, octopus and roasted red peppers with balsamic vinaigrette 22

FRITTO MISTO
lightly battered fried calamari, shrimp and octopus 22

INVOLTINI DI MELENZANA
eggplant rolls with fresh ricotta 16

ZUCCHINI PAZZI
sautéed zucchini cakes with marinara sauce 12

ARANCINI
rice balls stuffed with ground sirloin beef, veal and peas, lightly battered and fried 10

BRUSCHETTA
toasted crostini topped with fresh tomatoes, red onion, basil, garlic and extra virgin olive oil 10

SALSICCIA E PEPERONI
sausage sautéed with red and green peppers in a light red sauce 16

VONGOLE SCOPPIATE
baby clams sautéed in your choice of a white wine garlic sauce or a light cherry tomato sauce 17

COZZE SCOPPIATE
mussels sautéed in your choice of a white wine garlic sauce or a light cherry tomato sauce 17

PROSCIUTTO E BURRATA
baby Arugula, Prosciutto di Parma, Burrata Cheese, Cherry Tomatoes, Balsamic Glaze
Served with Crostini 19

zuppe SOUP

PASTA E FAGIOLI
ditalini pasta with cannellini beans in a tomato broth cup 4 | bowl 7

ZUPPA DEL GIORNO
soup of the day cup 4 | bowl 7

insalate SALADS

MELA
hearts of romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic 14

CAPRESE
sliced tomato, fior di latte mozzarella, fresh basil, roasted red peppers, olives, house balsamic and extra virgin olive oil 12

CHOPPED
chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese and house vinaigrette 14

TOSCANA
mixed greens, cucumber, tomato, red onion, cannellini beans, olives, toasted garlic crostini, provolone cheese and house vinaigrette 13

CAESAR
hearts of romaine, toasted garlic crostini, shaved parmigiano reggiano and caesar dressing 12

ADD CHICKEN 5

ADD SHRIMP 3 EACH

ADD CALAMARI (50Z) 8

ADD OCTOPUS (50Z) 8

ADD SALMON (50Z) 10

ADD STEAK (50Z) 10



pizza ROMANA

Pizza Romana uses Pinsa flour to create a crunchy outside and an airy, soft inside, for a healthier and more digestible crust. 8" x 24" • Feeds 4-5 People

SIGNATURE STYLES:

MARGHERITA 23

SAUSAGE AND MUSHROOM 24

PROSCIUTTO COTTO, ROSEMARY & MOZZARELLA 24

VEGETALI: 24

mozzarella, roasted red peppers, artichoke, kalamata olives, basil

PUGLIESE: 31

bufala mozzarella, prosciutto di parma, cherry tomato, arugula

CHEESE: 20

Additional Ingredient (each) 2

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 • arugula

DOUBLE CHARGE INGREDIENTS: char-broiled chicken • prosciutto cotto • prosciutto parma • goat cheese

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 15

PARMA
prosciutto di parma, fresh mozzarella, arugula, tomato, evoo 15

RUSTICA
marinated grilled filet mignon, grilled onions and provolone 18

POLPETTE
ground sirloin meatballs, tomato sauce and provolone cheese 14

POLLO PARMIGIANA
breaded chicken breast topped with tomato sauce and mozzarella cheese 15

POLLO GRIGLIATO
grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil 15

MELENZANA
pan seared eggplant parmigiana with a light red sauce 15

ITALIAN SUBMARINE
ham, soppressata, provolone, lettuce, tomato, vinaigrette 15

woodfire PIZZA SUPPLIES

MAKE YOUR OWN PIZZA AT HOME

12" Dough Ball | 12" Dough Stretched | 1 Quart of Pizza Sauce | 1 lb. Fresh Mozzarella

pazzis DELICIOUS SAUCES

1 QUART MARINARA SAUCE
imported italian tomato, fresh basil, garlic and onion

1 QUART VODKA SAUCE
cream tomato, fresh basil and garlic

1 QUART PUMMAROLA SAUCE
imported italian plum tomato, fresh basil, garlic and onion

1 QUART AMATRICIANA SAUCE
pancetta (italian bacon), fresh basil, hot pepper flakes and plum tomato sauce

1 QUART BOLOGNESE SAUCE
ground sirloin beef, pork, veal, carrots, celery, peas, onions, garlic and tomato sauce

1 QUART ARRABIATA SAUCE
spicy plum tomato sauce



pizze a legna WOODFIRE PIZZA

WHAT IS WOODFIRE PIZZA?
Our signature Neapolitan dough – light, thin and soft with a high crust. Made from four fine ingredients: non-gmo double zero Neapolitan flour, water, sea salt and yeast. Hand stretched and served 12"

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, mushroms, prosciutto cotto, kalamata olives 17

ORTOLANA
fior di latte mozzarella, grilled eggplant, zucchini and roasted red peppers 17

RUSTICA
fior di latte mozzarella, parmigiana reggiano, sausage, capers, kalamata olives, topped with seasoned bread crumbs 18

BUFLINA
imported mozzarella di bufala, fresh basil 18

CAPRICCIOSA
fior di latte mozzarella, prosciutto cotto, mushrooms, artichoke hearts, kalamata olives 18

PAZZA (Build Your Own)

sausage, spicy salami, pepperoni, prosciutto cotto (ham), mushrooms, kalamata olives, artichoke hearts, eggplant, zucchini, roasted red peppers, cherry tomatoes, caramelized onions, capers, rapini, spinach, green peppers, hot giardiniera, arugula, anchovies, ricotta cheese, shaved parmigiano

Double Charge for Ingredients below:
chicken, prosciutto parma, bufala mozzarella, goat cheese

pizze bianche NO RED SAUCE

QUATTRO FORMAGGI
fior di latte mozzarella, provolone, parmigiano reggiano, gorgonzola 18

BIANCA NEVE (Snow White)
mozzarella di bufala, cherry tomatoes, fresh basil 18

CIAO ROMA
fior di latte mozzarella, ricotta, spinach 18

BORGATA
fior di latte mozzarella, sausage, roasted red peppers, caramelized onions 18

BUFLA BIANCA
mozzarella di bufala, arugula 19

RAPINI E SALSICCIA
fior di latte mozzarella and provolone with sausage and rapini 18

SPECIALTY PIZZA ROMANA

HONEY & SOPPRESSATA
fior di latte mozzarella, spicy salami, burrata cheese, calabrian chile infused honey, crushed red pepper 22

dolce DESSERTS

TIRAMISU
lady fingers, espresso and mascarpone cheese

CHOCOLATE CAKE
chocolate layered cake

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 pecorino cheese 16

RIGATONI VODKA
rigatoni pasta in a tomato cream sauce topped with cacio ricotta 16

ORECCHIETTE CON RAPINI
ear shaped pasta, broccoli rabe, touch of anchovy, garlic and extra virgin olive oil 18

RAVIOLI DI PAZZI
cheese filled ravioli with a choice of vodka or marinara sauce 18
substitute pesto or bolognese sauce 2

GNOCCHI TOSCANO
homemade gnocchi sautéed with crumbled sausage, spinach, and mushroom in a vodka sauce 24

SPAGHETTI CACIO E PEPE
pecorino romano and cracked black pepper 18

TAGLIATELLE BOLOGNESE
homemade tagliatelle pasta, ground beef, pork and veal sautéed with carrots, celery, peas, onions and garlic in a tomato sauce 19

FARFALLE ALLA FRANCESCO
bowtie pasta, homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts 19

BUCATINI AMATRICIANA
tubular spaghetti, pancetta (italian bacon), fresh basil, hot pepper flakes and plum tomato sauce 18

PENNE ARRABIATA
penne pasta in a spicy plum tomato sauce 16

LINGUINE GAMBERI E BROCCOLI
linguine pasta, shrimp and broccoli sautéed in a light cherry tomato sauce 24

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 38
Sub Risotto +2

entree

POLLO PARMIGIANA
lightly breaded and topped with tomato sauce and mozzarella cheese, served with penne marinara 24

POLLO FRANCESE
dipped in egg batter, sautéed in a white wine lemon sauce, served with spinach 24

POLLO LIMONE
sautéed in a white wine lemon sauce, served with vegetables 24

POLLO MARSALA
sautéed with mushrooms in a marsala wine sauce, served with potatoes 24

CIOPPINO
italian fish stew with mussels, clams, shrimp, calamari, served with garlic crostini 34

PENNE E MELANZANE ALLA PARMIGIANA
eggplant parmigiana served with a side of penne marinara 19

VEAL CHOP MILANESE
bone-in | breaded and pan fried | arugula & balsamic glaze 48

BRACIOLE CON RIGATONI
filet mignon rolled with prosciutto cotto, provolone, garlic, breadcrumbs & parsley, prepared in a red sauce served with rigatoni pasta 36

SKIRT STEAK TAGLIATA
marinated skirt steak | porcini mushroom risotto topped with arugula, white truffle oil and grana padano 42

SALMONE
10oz wild catch salmon prepared in a white wine lemon sauce, served with mixed vegetables and roasted potatoes 32