



antipasti APPETIZERS

|                                                                                     |           |    |
|-------------------------------------------------------------------------------------|-----------|----|
| BAKED CLAMS                                                                         |           |    |
| baked clams breaded with parmigiano reggiano cheese, parsley and fresh garlic       | 1/2 dozen | 18 |
| CALAMARI FRITTI                                                                     |           |    |
| lightly breaded and fried calamari                                                  |           | 19 |
| GRIGLIATA MISTA                                                                     |           |    |
| grilled calamari, shrimp, octopus and roasted red peppers with balsamic vinaigrette |           | 25 |
| PROSCIUTTO & BURRATA                                                                |           |    |
| arugula, prosciutto, burrata cheese, cherry tomatoes, balsamic glaze, crostini      |           | 22 |

insalate SALADS zuppe SOUPS

|                                                                                                                                               |                 |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------|-----------------|----|
| PASTA E FAGIOLI                                                                                                                               |                 |    |
| ditalini pasta with cannellini beans in a tomato broth                                                                                        | Cup 6 / Bowl 11 |    |
| MELA                                                                                                                                          |                 |    |
| hearts of romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic                                             |                 | 14 |
| CHICKEN CHOPPED                                                                                                                               |                 |    |
| chicken, avocado, cherry tomato, bacon, red onion, gorgonzola cheese and house vinaigrette                                                    |                 | 19 |
| CAESAR                                                                                                                                        |                 |    |
| hearts of romaine, crutons, shaved parmigiano reggiano and caesar dressing                                                                    |                 | 12 |
| MISTA                                                                                                                                         |                 |    |
| mixed greens, cucumber, tomato, red onion, olives and house vinaigrette                                                                       |                 | 12 |
| SALMON ARUGULA                                                                                                                                |                 |    |
| grilled salmon, arugula, cherry tomato, chickpeas, feta and house vinaigrette                                                                 |                 | 24 |
| INSALATA MERCADO                                                                                                                              |                 |    |
| spinach, romaine, avocado, cherry tomato, cucumber, red onion, corn, dried fig, toasted pine nuts, ricotta salata and lemon-honey vinaigrette |                 | 18 |



traditional PIZZA

|                                                                                                           |            |           |
|-----------------------------------------------------------------------------------------------------------|------------|-----------|
| TRADITIONAL THIN CRUST cheese                                                                             | 14" medium | 16" large |
|                                                                                                           | 18.00      | 20.00     |
| 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 26.00   large 29.00                                   |                                                     |
| PAZZI SPECIAL<br>sausage, mushrooms, green pepper, onion     | MARGHERITA<br>plum tomato, basil, olive oil, romano |
| PAZZI DI CARNE<br>sausage, hot giardiniera, pepperoni, bacon | VEGGIE<br>mushroom, green pepper, onion, spinach    |

panini SANDWICHES

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| all sandwiches served with fries                                                              |    |
| PESTO<br>grilled chicken, fresh mozzarella and tomato topped with pesto sauce                 | 18 |
| POLLO PARMIGIANA<br>breaded chicken breast topped with tomato sauce and mozzarella cheese     | 18 |
| ITALIAN SUBMARINE<br>ham, soppressata, provolone, lettuce, tomato, vinaigrette                | 16 |
| EGGPLANT PARMIGIANA<br>breaded eggplant topped with tomato sauce and mozzarella cheese        | 17 |
| BURRATA MILANESE<br>breaded chicken, burrata, arugula, roasted red peppers and balsamic glaze | 19 |
| GRILLED CAPRESE<br>mozzarella cheese, bruschetta tomato, and basil pesto                      | 16 |



pizze a legna WOODFIRE PIZZA

|                                                                                                                                |    |                                                                                                                  |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------|----|
| MARGHERITA<br>fior di latte mozzarella, fresh basil                                                                            | 16 | PROSCIUTTO E ARUGULA<br>fior di latte mozzarella, prosciutto di parma, fresh arugula, shaved parmigiano reggiano | 21 |
| DIAVOLA<br>fior di latte mozzarella, spicy salami, crushed red pepper                                                          | 17 | CAPRICIOSSA<br>fior di latte mozzarella, prosciutto cotto, sautéed mushrooms, artichoke hearts, kalamata olives  | 20 |
| pizze bianche NO RED SAUCE                                                                                                     |    |                                                                                                                  |    |
| HONEY SOPPRESSATA<br>fior di latte mozzarella, spicy salami, burrata cheese, calabrian chile infused honey, crushed red pepper | 24 | BORGATA<br>fior di latte mozzarella, sausage, roasted red peppers, caramelized onions                            | 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

|                                                                                                                                                  |                                                                                                                                                          |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|
| NONNA'S TIRAMISU<br>layers of espresso-soaked ladyfingers and italian mascarpone cream, finished with cocoa powder                               | DUBAI CHOCOLATE PASTRY<br>five-layer chocolate cake layered with silky almond mousse and a crunchy pistachio kataifi filling                             |
| LIMONCELLO LOVER<br>limoncello-soaked sponge cake layered with italian mascarpone and finished with white chocolate curls and lemon cream gelato | BISCOFF CHEESECAKE<br>new york style cheesecake with a graham cracker crust, swirled with biscoff cookie butter and finished with a crisp biscoff cookie |



primi piatti PASTA

|                                                                                                                                              |    |                                                                                          |    |
|----------------------------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------|----|
| PACCHERI VODKA<br>tomato cream, ricotta salata                                                                                               | 20 | ORECCHIETTE RAPINI<br>crumbled sausage, rapini, anchovy with touch of crushed red pepper | 24 |
| PAPPARDELLE BOLOGNESE<br>pappardelle pasta, ground beef, pork and veal sautéed with carrots, celery, peas, onions and garlic in tomato sauce | 23 | RAVIOLI DI RICOTTA<br>cheese ravioli, marinara sauce                                     | 20 |
| SPAGHETTI CACIO E PEPE<br>pecorino romano, grana padano and cracked black pepper                                                             | 19 | SPAGHETTI DIAVOLA<br>shrimp, spinach, garlic, cherry tomato, crushed red pepper          | 28 |
| GNOCCHI TOSCANO<br>crumbled sausage, spinach, mushroom with vodka cream                                                                      | 25 | ZUPPA DI PESCE<br>linguine pasta, shrimp, mussels, clams, calamari, cherry tomato sauce  | 40 |
| TROFIE CON PISTACCHIO<br>creamy basil pesto, pistachio, topped with burrata                                                                  | 26 | RAVIOLI ARAGOSTA<br>lobster ravioli, cherry tomato, with light tomato cream              | 28 |

ADD: 5oz salmon 12 | shrimp 3/each | meatballs 8 | chicken 5 | sausage 5

ENTREE

|                                                                                                                                |    |                                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------------------------------|----|
| POLLO PARMIGIANA<br>lightly breaded and topped with tomato sauce and mozzarella cheese, served with penne marinara             | 28 | PORK CHOP CALABRESE<br>pork chop milanese, calabrian cherry peppers, parmigiano reggiano, lemon garlic reduction, served with roasted potatoes | 32 |
| POLLO FRANCESE<br>dipped in egg batter, sautéed in a white wine lemon sauce, served with spinach                               | 26 | PARMIGIANA DI MELANZANE<br>layered eggplant, tomato sauce, mozzarella, parmigiano, served with a side of penne marinara                        | 24 |
| POLLO MARSALA<br>sautéed with mushrooms in a marsala wine sauce, served with potatoes                                          | 26 | SALMONE ALLA MEDITERRANEA<br>cherry tomato, sun-dried tomato, kalamata olives, feta, served over orzo                                          | 32 |
| BRACIOLE CON ORECCHIETTE<br>rolled beef tenderloin, ham, provolone, breadcrumb, tomato sauce, and side of orecchiette marinara | 42 | SKIRT STEAK TAGLIATA<br>arugula, shaved parmigiano reggiano, aged balsamic, served with roasted potatoes                                       | 45 |

SIDES: cacio e pepe orzo 10 | roasted potatoes 9 | rapini 10 | sautéed spinach 9 | meatballs 8

# catering menu

| antipasti APPETIZERS                                                                                               |          |          |  |
|--------------------------------------------------------------------------------------------------------------------|----------|----------|--|
|                                                                                                                    | HALF PAN | FULL PAN |  |
| BRUSCHETTA                                                                                                         | 8-10     | 16-20    |  |
| toasted crostini topped with fresh tomatoes, red onion, basil, garlic and extra virgin olive oil (12 half/24 full) | 26.00    | 50.00    |  |
| ARANCINI                                                                                                           | 40.00    | 80.00    |  |
| mini rice balls lightly battered and fried                                                                         |          |          |  |
| CHOICE OF:                                                                                                         |          |          |  |
| TRADITIONAL - stuffed with ground sirloin beef, veal and peas                                                      |          |          |  |
| OR                                                                                                                 |          |          |  |
| SAUSAGE & BROCCOLINI - stuffed with sausage and broccolini (20 half/40 full)                                       |          |          |  |
| CALAMARI FRITTI                                                                                                    | 55.00    | 110.00   |  |
| lightly battered and fried calamari                                                                                |          |          |  |
| GRIGLIATA MISTA                                                                                                    | 70.00    | 140.00   |  |
| grilled calamari, shrimp, octopus and roasted red peppers in a balsamic vinaigrette                                |          |          |  |
| POLPETTE                                                                                                           | 45.00    | 90.00    |  |
| mini ground sirloin meatballs in marinara sauce (30 half/60 full)                                                  |          |          |  |
| BAKED CLAMS                                                                                                        | 18.00    | 36.00    |  |
| clams breaded with parmigiano reggiano cheese, parsley and garlic (6 half/12 full)                                 |          |          |  |
| SHRIMP DE JONGHE                                                                                                   | 90.00    | 180.00   |  |
| jumbo butterflied shrimp, breadcrumbs, garlic, white wine, lemon (20 half/40 full)                                 |          |          |  |

| insalate SALADS                                                                                                                               |       |       |  |
|-----------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--|
| all dressings are served on the side                                                                                                          |       |       |  |
| MELA                                                                                                                                          | 38.00 | 74.00 |  |
| hearts of romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic                                             |       |       |  |
| CHICKEN CHOPPED                                                                                                                               | 48.00 | 96.00 |  |
| chicken, avocado, cherry tomato, bacon, red onion, gorgonzola 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, oilives and house vinaigrette                                                                      |       |       |  |
| ARUGULA                                                                                                                                       | 37.00 | 73.00 |  |
| baby arugula with shaved parmigiano reggiano, cherry tomatoes and extra virgin olive oil                                                      |       |       |  |
| INSALATA MERCATO                                                                                                                              | 48.00 | 96.00 |  |
| spinach, romaine, avocado, cherry tomato, cucumber, red onion, corn, dried fig, toasted pine nuts, ricotta salata and lemon-honey vinaigrette |       |       |  |

# catering menu

| entrées ENTRÉES                                                                                                       |          |          |  |
|-----------------------------------------------------------------------------------------------------------------------|----------|----------|--|
| all entrees are served a la carte                                                                                     | HALF PAN | FULL PAN |  |
| POLLO VESUVIO                                                                                                         | 12       | 24       |  |
| white wine, green peas and fresh herb sauce                                                                           | 66.00    | 130.00   |  |
| POLLO PARMIGIANA                                                                                                      | 72.00    | 140.00   |  |
| lightly breaded, topped with tomato sauce and mozzarella cheese                                                       |          |          |  |
| POLLO FRANCESE                                                                                                        | 72.00    | 140.00   |  |
| dipped in egg batter, sautéed in a white wine lemon sauce                                                             |          |          |  |
| POLLO LIMONE                                                                                                          | 72.00    | 140.00   |  |
| sautéed in a white wine lemon sauce                                                                                   |          |          |  |
| POLLO MARSALA                                                                                                         | 72.00    | 140.00   |  |
| sautéed with mushrooms in a marsala wine sauce                                                                        |          |          |  |
| SAUSAGE & PEPPERS                                                                                                     | 46.00    | 92.00    |  |
| 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                                                       |          |          |  |
| primi piatti PASTA                                                                                                    |          |          |  |
| CHOOSE A PASTA...                                                                                                     |          |          |  |
| spaghetti, penne, rigatoni, orecchiette, trofie, tagliatelle, linguine, *ravioli, gnocchi, 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                                                                                                                | 58.00    | 114.00   |  |
| broccoli rabe, crumbled sausage, 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                |          |          |  |
| ARRABBIATA                                                                                                            | 48.00    | 92.00    |  |
| spicy plum tomato sauce                                                                                               |          |          |  |
| LASAGNA                                                                                                               | 52-58    | 100-114  |  |
| choice of cheese, meat or vegetable                                                                                   |          |          |  |
| ZUPPA DI PESCE                                                                                                        | MKT      | MKT      |  |
| mussels, clams, calamari and shrimp sautéed in choice of white wine garlic or cherry tomato sauce                     |          |          |  |
| TOSCANO                                                                                                               | 60.00    | 120.00   |  |
| crumbled sausage, spinach, mushroom and vodka cream sauce                                                             |          |          |  |
| PISTACCHIO PESTO                                                                                                      | 65.00    | 130.00   |  |
| creamy basil pesto, pistacchio, topped with burrata                                                                   |          |          |  |

| contorni SIDES                                                   |       |       |  |
|------------------------------------------------------------------|-------|-------|--|
| 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                                          |       |       |  |
| MIXED SEASONAL VEGETABLES                                        | 36.00 | 70.00 |  |
| sautéed with fresh garlic and extra virgin olive oil             |       |       |  |

# catering menu



ALL CATERING ORDERS ARE SERVED WITH OUR HOMEMADE BREAD

| sandwich BASKETS serves 16-20                                                             |  |
|-------------------------------------------------------------------------------------------|--|
| each basket contains 8 sandwiches and chips 88.00   add 9.00 for each additional sandwich |  |
| PESTO                                                                                     |  |
| grilled chicken, fresh mozzarella and tomato topped with pesto sauce                      |  |
| SUBMARINE                                                                                 |  |
| ham, soppressata, provolone, lettuce, tomato and vinaigrette                              |  |
| BURRATA MILANESE                                                                          |  |
| breaded chicken, buurrata cheese, arugula, roasted red peppers and balsamic glaze         |  |
| POLLO PARMIGIANA                                                                          |  |
| breaded chicken breast topped with tomato sauce and provolone cheese                      |  |
| MELENZANA                                                                                 |  |
| pan seared eggplant parmigiana with a light red sauce                                     |  |
| GRILLED CAPRESE                                                                           |  |
| mozzarella, bruschetta tomato with pesto sauce                                            |  |

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

| desserts                        |                                                                                                                |
|---------------------------------|----------------------------------------------------------------------------------------------------------------|
| MASSA FRITTA CON NUTELLA        | TIRAMISU                                                                                                       |
| half Pan • full Pan             | half Pan • full Pan                                                                                            |
| fried dough topped with nutella | layers of lady finger cookies dipped in espresso coffee liquor, mascarpone cheese and topped with cocoa powder |

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

pazzi

T R A T T O R I A

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LUNCH & DINNER

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