



antipasti APPETIZERS

BAKED CLAMS baked clams breaded with parmigiano reggiano cheese, parsley and fresh garlic	1/2 dozen 14 1 dozen 28
CALAMARI DORATI lightly breaded and fried calamari	19
GRIGLIATA MISTA grilled calamari, octopus and roasted red peppers with balsamic vinaigrette	23
FUNGHI STUFFATI mushroom caps filled with parmigiano reggiano cheese, pine nuts, and bread crumbs, topped with roasted red peppers and mozzarella cheese	16
PROSCIUTTO E 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 5 / Bowl 9
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 5 / Bowl 9
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)	12
ADD Filet (50Z)	12



traditional PIZZA

TRADITIONAL THIN CRUST cheese	14" medium 18.00	16" large 20.00	18" family 23.00
DEEP DISH PIZZA cheese	22.00	24.00	-
layer of dough, cheese and toppings, additional layer of dough, sauce on top. 10" and 12" available upon request			

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
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specialty styles

medium 26.00 large 29.00 party 35.00	
PAZZI SPECIAL sausage, mushrooms, green pepper, onion	MARGHERITA plum tomato, basil, olive oil, romano
PAZZI DI CARNE sausage, hot giardiniera, pepperoni, bacon	VEGGIE mushroom, green pepper, onion, spinach
BBQ CHICKEN bbq sauce, chicken, red onion	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	
PESTO grilled chicken, fresh mozzarella and tomato topped with pesto sauce	18
PARMA prosciutto di parma, fresh mozzarella, arugula, tomato, evoo	16
RUSTICA marinated grilled filet mignon, grilled onions and provolone	24
POLPETTE ground sirloin meatballs, tomato sauce and provolone cheese	16
POLLO PARMIGIANA breaded chicken breast topped with tomato sauce and mozzarella cheese	18
ITALIAN SUBMARINE ham, soppressata, provolone, lettuce, tomato, vinaigrette	16
EGGPLANT PARMIGIANA breaded eggplant topped with tomato sauce and mozzarella cheese	17
BURRATA MILANESE breaded chicken, burrata, arugula, roasted red peppers and balsamic glaze	19
GRILLED CAPRESE mozzarella cheese, bruschetta tomato, and basil pesto	16



pizze a legna WOODFIRE PIZZA

MARGHERITA fior di latte mozzarella, fresh basil	16	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	17	BUFALINA imported mozzarella di buffalo, fresh basil	18
PROSCIUTTO E ARUGULA fior di latte mozzarella, prosciutto di parma, fresh arugula, shaved parmigiano reggiano	21	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	
QUATTRO STAGIONI fior di latte mozzarella, sautéed mushrooms, prosciutto cotto, kalamata olives	19	\$2 each ingredient listed below prosciutto di parma, goat cheese, mozzarella di bufala, rapini	
ORTOLANA fior di latte mozzarella, grilled eggplant, zucchini and roasted red peppers	18		

pizze bianche NO RED SAUCE

HONEY & SOPPRESSATA fior di latte mozzarella, spicy salami, burrata cheese, calabrian chile infused honey, crushed red pepper	23	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
CIAO 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

TIRAMISU lady fingers, espresso and mascarpone cream cheese	CANNOLI mini cannoli with dolce ricotta filling, chocolate chips and peanut/pistachio mix
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 parmigiano cheese	17	TAGLIATELLE BOLOGNESE tagliatelle pasta, ground beef, pork and veal sautéed with carrots, celery, peas, onions and garlic in a tomato sauce	22
RIGATONI VODKA rigatoni pasta in a tomato cream sauce topped with cacio ricotta	18	FARFALLE ALLA FRANCESCO bowtie pasta, homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts	21
ORECCHIETTE CON RAPINI ear shaped pasta, broccoli rabe, touch of anchovy, garlic and extra virgin olive oil	19	BUCATINI AMATRICIANA tubular spaghetti, pancetta (italian bacon), fresh basil, hot pepper flakes and plum tomato sauce	20
RAVIOLI DI PAZZI homemade cheese ravioli with marinara sauce	18	PENNE ARRABBIATA penne pasta in a spicy plum tomato sauce	18
GNOCCHI TOSCANO homemade gnocchi sautéed with crumbled sausage, spinach, and mushroom in a vodka sauce	25	GAMBERI E BROCCOLI linguine pasta, shrimp and broccoli sautéed in a light cherry tomato sauce	26
SPAGHETTI CACIO E PEPE Pecorino Romano and Cracked Black Pepper	18	LINGUINE ZUPPA DI PESCE mussels, clams, shrimp and calamari served over linguine pasta with your choice of garlic & oil or light cherry tomato sauce substitute risotto	38 42
ADD: 5oz salmon 12 shrimp 3/each 5oz filet 12 meatballs 7 chicken 5 sausage 5			

ENTREE

POLLO PARMIGIANA lightly breaded and topped with tomato sauce and mozzarella cheese, served with penne marinara	28	CIOPPINO italian fish stew with mussels, clams, shrimp, and calamari served with garlic crostini	36
POLLO FRANCESE dipped in egg batter, sautéed in a white wine lemon sauce, served with spinach	26	SALMONE filet mignon rolled with prosciutto cotto, provolone cheese, and a breadcrumb mixture, baked in a red sauce served with rigatoni pasta	42
POLLO LIMONE sautéed in a white wine lemon sauce, served with vegetables	26	BRACIOLE CON RIGATONI filet mignon rolled with prosciutto cotto, provolone cheese, and a breadcrumb mixture, baked in a red sauce served with rigatoni pasta	42
POLLO MARSALA sautéed with mushrooms in a marsala wine sauce, served with potatoes	26	PENNE E MELANZANE ALLA PARMIGIANA eggplant parmigiana served with a side of penne marinara	24
VEAL CHOP MILANESE Bone-In Breaded and Pan Fried Arugula & Balsamic Glaze	48	SKIRT STEAK TAGLIATA balsamic marinated skirt steak porcini mushroom risotto topped with arugula, white truffle oil and grana padano	44

catering menu

<i>antipasti</i> APPETIZERS	HALF PAN 8-10	FULL PAN 16-20
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 (20 HALF/40 FULL)	40.00	80.00
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)	45.00	90.00
ZUCCHINI PAZZI sauteed zucchini cakes with marinara sauce (12 half/24 full)	36.00	72.00
INVOLTINI DI MELENZANA eggplant rolls stuffed with fresh ricotta cheese (12 half/24 full)	42.00	82.00
BAKED CLAMS clams breaded with parmigiano reggiano cheese, parsley and garlic (6 half/12 full)	14.00	28.00
TAVOLATA prosciutto di parma, sopressata, assorted imported cheeses, olives and roasted red peppers	48.00	96.00

<i>insalate</i> SALADS		
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
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, oilives and house vinaigrette	36.00	72.00
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	37.00	73.00
ANTIPASTO hearts of romaine, sopressata, tomatoes, olives, pepperoncini, provolone cheese, mozzarella cheese and house vinaigrette	38.00	74.00

catering menu

<i>entrées</i> ENTRÉES	HALF PAN 12	FULL PAN 24
all entrées are served a la carte		
POLLO VESUVIO white wine, green peas and fresh herb sauce	66.00	130.00
POLLO PARMIGIANA lightly breaded, topped with tomato sauce and mozzarella cheese	72.00	140.00
POLLO FRANCESE dipped in egg batter, sautéed in a white wine lemon sauce	72.00	140.00
POLLO LIMONE sauteed in a white wine lemon sauce	66.00	130.00
POLLO ALLA MARSALA sautéed with mushrooms in a marsala wine sauce	72.00	140.00
POLLO ALLA CACCIATORE sautéed with mushrooms, peppers, kalamata olives and onions in a light tomato sauce	72.00	140.00
VEAL veal prepared any style: al forno, parmigiana, francese, limone, marsala or cacciatore	90.00	180.00
SAUSAGE & PEPPERS italian sausage sautéed with red and green peppers in garlic and extra virgin olive oil	46.00	92.00
MELENZANA ALLA PARMIGIANA pan fried eggplant, layered with marinara and mozzarella cheese	50.00	98.00

<i>primi piatti</i> PASTA		
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	MKT	MKT
ZUPPA DI PESCE Mussels, Clams, Calamari and Shrimp sautéed in choice of white wine garlic or cherry tomato sauce	MKT	MKT

<i>contorni</i> SIDES		
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

<i>sandwich</i> 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
PARMA prosciutto di parma, fresh mozzarella, arugula, tomato and extra virgin olive oil
SUBMARINE ham, soppressata, provolone, lettuce, tomato and vinaigrette
POLPETTE ground sirloin meatballs, tomato sauce and provolone cheese
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
POLLO GRIGLIATO grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil
MELENZANA pan seared eggplant parmigiana with a light red sauce
GRILLED CAPRESE mozzarella, bruschetta tomato with pesto sauce

<i>service</i> ITEMS	
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

<i>desserts</i>	
MASSA FRITTA 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

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