



(Proper, but crazy, attire appreciated.)

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pazzopazzo.com



Bar Menu

Crispy 3 Cheese Polenta

Polenta, lightly fried until golden brown and served over bolognese sauce

♦ Carpaccio

Thinly sliced beef drizzled with truffle oil and shaved parmesan cheese

♦ Grilled Cheese

with provolone, prosciutto & tomato served on our own fabulous bread and accompanied with fries

♦ Melanzane alla Parmigiana

Sliced eggplant baked with layers of fresh mozzarella, tomato & parmesan cheese

Tonno della Riviera

Herb-crusted, sashimi style tuna, seared & served with an herb & lemon aioli

♦ Caprese

Ripe tomato and fresh mozzarella topped with basil and balsamic reduction

♦ Pazzo Fries

Crisp french fries smothered w/ demiglaze & mozzarella cheese

♦ Calamari Fritti

Tender rings of crisp calamari

♦ Pizza

Margherita-tomatoes, mozzarella & oregano

Bianca- fontina cheese, sliced plum tomatoes, basil & olive oil

Selvatica- goat cheese, shiitake mushrooms & red onions

Salsiccia- sweet homemade sausage, tomato & mozzarella



♦ items are available until late



Bar Menu

(continued)

Insalata

♦ Caesar

Romaine hearts and grated parmigiano-reggiano cheese tossed with caesar dressing

Mela & Provolone

Arugula, granny smith apples, aged provolone & daikon with a tangy lemon vinaigrette

♦ Verde

Baby greens & balsamic vinaigrette

Insalata di Songino

Baby mâche & avocado with fresh lemon vinaigrette

Insalata di Gamberoni

Grilled shrimp over arugula & radicchio w/ roasted beets & carrots w/ a raspberry vinaigrette

Insalata Tagliare di Tri Colore


Tri- Colored "CHOPPED" salad w/ chicken & sundried tomatoes, tossed w/ balsamic vinaigrette

Insalata di Pollo

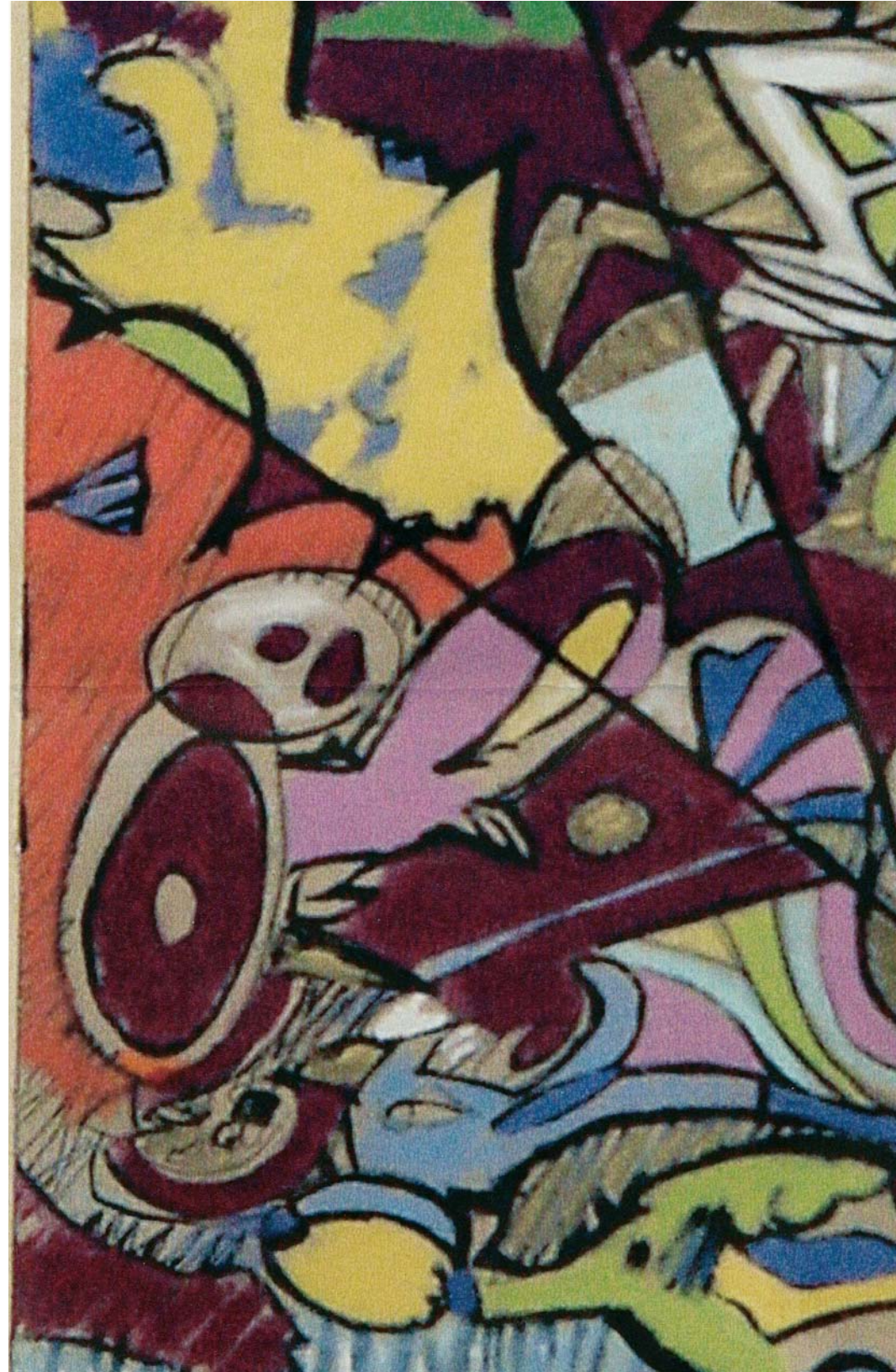
Grilled chicken paillard, avocado, cucumber & tomato over baby greens w/ a balsamic vinaigrette

Verdure alla Griglia

Seasonal grilled vegetables lightly brushed with olive oil



♦ items are available until late



Wine & Beer

Red Wine

Nando, Amarone Valpolicella	\$14.00
Placido, Cabernet	\$7.50
Falesco, Merlot	\$9.00
Placido, Merlot	\$7.50
Monterra, Syrah	\$8.50
Nando, Chianti	\$8.50

White Wine

Citra, White Sangiovese	\$7.50
Placido, Chardonnay	\$7.50
Placido, Pinot Grigio	\$7.50
Santa Marherita, Pinot Grigio	\$14.00

Draft Beer \$4.95

Imported	Domestic
Amstel Light	Bud Light
Bass Ale	Samuel Adams
Boddingtons	Sierra Nevada, Pale Ale
Guinness	Yuenling
Harp	
Killians Red	

Bottled Beer \$4.95

Imported	Domestic
Becks	Budweiser
Heineken	Coors Light
Kaliber	Corona
Moretti	Michelob ultra
Peroni	Miller Lite
	Rolling Rock



PAZZO
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Mixologist?
Bar Chefs?
Tapsters?
Artistas?
Bartenders...

A few homemade creations, a few revivals,
but always a great drink*.

\$9.50

*We take great pride in every cocktail we serve. Not only do we use only the freshest fruit and juices, but our sweet & sour mix, simple syrup and whipped cream are all homemade. Enjoy our craziness.



Featuring...

Cardhu 12 Year	\$7.00	Glenlivet, 12 Year	\$8.00
Century	\$8.00	Glenmorangie, 10 Year	\$9.00
Chivas 12	\$7.50	J & B	\$6.50
Chivas 18	\$8.00	Johnny Walker, Black	\$8.00
Cragganmore 12 Year	\$8.00	Johnny Walker, Blue	\$30.00
Cutty Sark	\$6.50	Johnny Walker, Red	\$7.50
Dalwhinnie, 15 Year	\$8.00	Lagavulin	\$9.00
Dewars	\$6.50	Macallan 12	\$8.00
Glenfiddich, 12 Year	\$8.00	Oban, 14 Year	\$8.00
Glenkinchie, 10 Year	\$8.00	Pinch, 15 Year	\$7.50
		Talisker	\$9.00

Whiskey

Blantons	\$7.00	Jim Beam	\$6.50
Bushmills Irish Whiskey	\$8.00	Knob Creek	\$8.50
Canadian Club	\$7.00	Makers Mark	\$6.50
Crown Royal	\$7.00	Old Grand Dad	\$6.50
Jack Daniels	\$6.50	Seagrams 7	\$6.50
Jameson Irish Whiskey	\$8.00	Seagrams V.O.	\$6.50
		Wild Turkey	\$6.50

Tequila

Cuervo, Gold	\$6.50	Don Julio, Blanco	\$9.00
Cuervo, 1800	\$7.50	Don Julio, Añejo	\$15.00
Patrone, Silver	\$9.00	Don Julio, Reposado	\$12.00



Cognac & Brandy

Cles Des Duos Arms	\$6.50	Lapanto	\$9.00
Courvoissier VS	\$10.50	Martell VSOP	\$9.00
Courvoissier VSOP	\$10.50	Martell XO	\$20.00
Delamain	\$6.50	Poire Williams Eu de Vie	\$8.00
Hardy, Napoleon	\$9.00	Remy VSOP	\$9.00
Hennessey VS	\$6.50	Remy X.O.	\$23.00
Hine Cigar Reserve	\$12.00	Special Reserve Brandy 7y	\$10.00
Hine Rare & Delicate	\$8.00	Vecchia Romagna	\$12.00
Kelt	\$9.00		

Grappa

Alexander	\$22.00	Jacopo Toroclato	\$28.00
Banfi	\$12.00	Jacopo, Cabernet	\$22.00
Berta, Gavi di Gavi	\$12.00	Jacopo, Cherry	\$19.00
Inga Barolo	\$12.00	Jacopo, Merlot	\$22.00
Jacopo Raspberry	\$19.00	Nonino	\$10.00
		Tignanello	\$9.00

Port

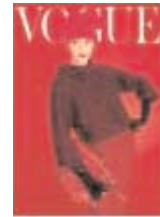
Cockburn, Ruby	\$6.00	Taylor Fladgate 10 yr	\$7.50
Dows 10year	\$6.00	Taylor Fladgate 20 yr	\$14.50

Pazzo Summer Classics



Sake-To-Me

Japanese Sake and Zyr Vodka served with a touch of Triple Sec, sweet & sour mix & club soda garnished with an edible orchid.



Mojito

Bacardi light rum, Triple Sec, lime juice and fresh mint leaves muddled & served on the rocks with a splash of club soda.



Caribbean Cosmo

Malibu Coconut Rum, Banana Liquor & pineapple juice served up with an edible orchid.



Limonatta

Fresh squeezed lemonade, Stolli vodka, and a dash of Cointreau, served on the rocks.



Passionate Martini

Grey Goose L'Orange, Chambord and a splash of pineapple juice served up with a fresh orange slice.

Other Favorites



Appletini

Zyr Vodka & Apple Puree with a dash of Sour Apple Pucker Schnapps served up with a fresh apple slice.



Desperatini

Stoli Razberi, Malibu Coconut Rum, Triple Sec, pineapple and cranberry served up and garnished with a splash of champagne and an edible orchid.



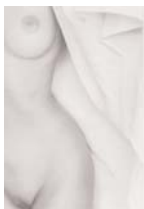
Espresso Martini

1/2 shot of Espresso, Stoli Vanil Vodka, Frangelico, Creme de Cacao & Godiva Cappuccino Liqueur with a touch of half & half.



Coco Loco

Malibu Rum, and Canadian Club served on the rocks with a splash of soda.



Popped Cherry

Malibu coconut rum, Amaretto, pineapple juice & a dash of grenadine, served up with a cherry.

Coffee Drinks



Irish Lady

With Jamesons Irish Whiskey & Bailey's Irish Cream, topped with whipped cream.



Italian Stallion

With Black Sambuca Romana & Amaretto di Saronno, topped with whipped cream.



Latin Lover

With Frangelico, and Licor43, topped with whipped cream.



Mandarin Twist

With Grand Marnier, Cointreau and Brown Creme de Cacao, topped with whipped cream.



Mexican Monk

With Kahlua, Frangelico, and Brown Creme de Cacao, topped with whipped cream.

After Dinner



Chocolatini

Zyr vodka, Godiva Chocolate Liqueur & half & half served up and swirled with chocolate syrup.



Biscotti Martini

Stoli vanil vodka, Frangelico, & a splash of Amaretto Disaronno served with a brown sugar coated rim.



Key Lime Pie

Licor 43, sweet & sour, and half & half served up with a brown sugar coated rim.



Irish Raspberry

Chambord & Bailey's Irish Cream served chilled and shaken into a champagne flute topped with whipped cream.



Banana Split

Stoli vanil, Godiva White Chocolate and Banana Liqueur served up with a drizzle of Strawberry Liqueur and Chocolate syrup.



Pazzo Margarita

Cuervo Gold, Cointreau, Amaretto and Roses Lime Juice served on the rocks with a lime.



Raspberry Martini

Stoli Razberi vodka, Chambord, sweet & sour and a dash of Sprite, chilled and served up with fresh raspberries.



Red Appletini

Crown Royal and Sour Apple Pucker with a splash of cranberry juice served up with a fresh apple slice.



Shittake

Grappa, Zyr vodka, Irish Mist & Harveys Bristol Cream served on the rocks & garnished with a mushroom.



Pazzito

Our Crazy version of the classic Cuban FAVORITE. Served up with a lime twist.



Sexy Sangria

Red wine, fresh fruit, Peach Schnapps Apricot Brandy & Cointreau served on the rocks.



Golden Martini

Stoli vanil vodka, pineapple juice & a touch of Licor 43, chilled & served up with a lime.



Cosmopolitan

A traditional favorite garnished Pazzo style with an edible orchid.



Aphrodisiac

An Ancient Mix of Tropical Flavored Liqueurs and juices served up with a splash of Blue Curacao.



Tango Martini

Bacardi Orange, Chambord, Triple Sec, and a dash of pineapple juice, served up with a fresh orange slice.



Blind Date

Stoli vanil vodka, Triple Sec, Strawberry Liqueur & a touch of sweet & sour mix, served up with a sugar rim & fresh strawberries.



New Yorker

Zyr vodka, Cointreau, Chambord, cranberry juice, Rose's lime juice & a splash of club soda served up with an edible orchid.



Kiss my monkey

Canadian club and Black Sambuca Romana served on the rocks.



Whisper

applejack, sour mix & grenadine. Shaken and served on the rocks with an apple garnish.



White Gold Martini

Malibu Coconut Rum, Godiva White Chocolate Liqueur and a touch of Amaretto served up and swirled with chocolate.



Raspberry Tart

Stoli Razberi, sour mix and a splash of "sunken" Chambord. Served up and garnished with a raspberry.



Simpson

Campari, club & O.J. garnished with a fresh orange slice.