

Antipasti

TONNO della RIVIERA 9.95
Herb-crusted, seared sashimi tuna with herbed lemon aioli

VERDURE alla GRIGLIA 7.95
Seasonal grilled vegetables lightly brushed with olive oil

CRISPY 3 CHEESE POLENTA 6.95
Polenta lightly fried until golden brown over bolognese sauce

INSALATA di CANESTRELLI 11.95
Arborio crusted sea scallops with baby spinach tossed with a roasted tomato vinaigrette

CARPACCIO 8.95
Thinly sliced beef drizzled with truffle oil & shaved Parmesan cheese

MELANZANE alla PARMIGIANA 6.95
Sliced eggplant baked with layers of fresh mozzarella, tomato & Parmesan cheese

CAPRESE 8.50
Ripe tomato, fresh mozzarella & basil

CALAMARI FRITTI 9.95
Tender rings of crisp calamari

Pizza

BIANCA 10.95
Fontina cheese, sliced plum tomatoes, basil & olive oil

SALSICCIA 11.95
Sweet homemade sausage, tomatoes & mozzarella

PROSCIUTTO 11.95
Fresh tomatoes, mozzarella, prosciutto & olive oil

SELVATICA 11.95
Goat cheese, shiitake mushroom and red onions

MARGHERITA 10.95
Tomatoes, mozzarella & oregano

Insalata

INSALATA DI SPINACI 6.95
Baby spinach with dried cranberries, honey roasted walnuts & hearts of palm tossed with a champagne vinaigrette

CAESAR 5.95
Romaine hearts, grated parmigiano-reggiano cheese tossed with caesar dressing

MELA & PROVOLONE 6.95
Arugula, granny smith apples, aged provolone, & daikon with a tangy lemon vinaigrette

VERDE 5.95
Baby greens & balsamic vinaigrette

INSALATA di GAMBERONI 13.95
Grilled shrimp over arugula & radicchio with roasted beets & carrots with a raspberry vinaigrette

INSALATA TAGLIARE di TRI COLORE 11.95
Tri-colored "chopped" salad with chicken and sundried tomatoes tossed with balsamic vinaigrette

INSALATA di POLLO 10.95
Grilled chicken paillard, avocado, cucumber and tomato over baby greens with balsamic vinaigrette

An 18% Gratuity is requested on parties of 8 or more.

Panini

PROSCIUTTO & MOZZARELLA 8.95

Prosciutto di Parma, fresh mozzarella, basil & roasted peppers

PANINO AL'BISTECCA 10.95

Grilled tenderloin with arugula, goat cheese, & caramelized onions

POLLO CON PEPERONI 8.95

Grilled chicken, roasted peppers, pesto & sautéed spinach

Primi

CAVATAPPI con SALSICCIA e CAVOLO 9.95

Corkscrew pasta with homemade sausage, tomatoes, pine nuts & savoy cabbage

PAPPARDELLE alla BOLOGNESE 9.95

Broad noodles with our classic homemade meat sauce

GEMELLI con RUCOLA e GAMBERI 12.95

Sautéed shrimp, sundried tomatoes & arugula

GEMELLI coi POMODORI al FORNO 9.95

Chunky oven roasted tomato sauce with parmigiano-reggiano

RIGATONI alla VODKA CON POLLO 9.95

Diced chicken & snow peas in a vodka cream sauce

FETTUCCINE al POMODORO e BASILICO 9.95

Handmade fettuccine tossed with grape tomatoes, sliced garlic, basil and olive oil

RAVIOLI di SPINACI 9.95

Handmade ravioli filled with spinach, prosciutto and ricotta cheese with a light tomato cream sauce

SPAGHETTI al GAMBERI e PEPERONI ARROSTO 12.95

Shrimp with red and yellow roasted peppers in a light cream sauce

Secondi

ZUPPA di PESCE 19.95

Adriatic seafood stew with mussels, clams, lobster, shrimp, sea scallops & calamari

COSTOLETTA di VITELLINO alla MILANESE 17.95

Pounded & breaded veal chop with tri-colore salad

GAMBERI all'ADRIATICA 17.95

Basil and mint marinated grilled shrimp served over orzo pasta salad

RISOTTO al DIA priced daily

Created daily with the freshest ingredients

Visit us on the web at pazzopazzo.com