

# PAZZO

## Antipasta *Appetizers*

### Zucchini Fritti 8

Thinly sliced and battered, cooked to a golden brown, served with Marinara

### Cozze di Pazzo 14

Fresh mussels cooked in a delicate tomato sauce with a touch of garlic, clams and basil

### Peppers Ripieni 10

Banana peppers filled with our blend of sausage and cheese, topped with Marinara

### Provolone Fritti 8

Housemade provolone wedges, breaded in our seasoned crumbs, fried golden brown and served with Marinara

### Vongole 13

Steamed clams cooked in white wine sauce with fresh garlic and basil

### Bruschetta 8

Fresh tomatoes, basil, onions, and shaved cheese on a crostini

### Calamari Fritti 10

Deep fried calamari served with Marinara

### Mozzarella Caprese 10

Fresh mozzarella with sliced tomato and basil finished with a Balsamic reduction

### Breaded Clam Strips 7

Lightly breaded clam strips cooked until golden brown and served with cocktail sauce

### Mini Arancini 9

Three risotto balls stuffed with fresh mozzarella cheese breaded and fried until golden brown served with Marinara sauce

### **GF** Mini Crab Cakes 10

Three mini crab cakes served with a orange aioli

## Zuppa *Soup*

### Italian Wedding Zuppa 5

### Zuppa del Giorno 5

## Insalata *Salads*

### Classic Caesar *Large 9 Small 5*

Crisp Romaine leaves, shaved Parmesan and garlic herb croutons tossed in our Housemade Caesar dressing

### Insalata del Casa *Large 8 Small 5*

Crisp Romaine and Iceberg lettuce tossed with fresh vegetables, black olives and goat cheese

### **GF** Italian Chopped Salad 11

Romaine lettuce, red bell peppers, salami, sundried tomatoes, cucumbers, diced provolone cheese

### Panzanella Salad 10

Mixed lettuce, diced tomatoes, onion, basil, fresh mozzarella, cucumbers, crostini

### **Add grilled protein to any salad:**

#### Pollo (chicken) 4

#### Gamberi (shrimp) 6

#### Salmone 6

### Housemade Dressings:

Balsamic Vinaigrette

Bleu Cheese

**GF** Caesar

Creamy Parmesan Ranch

**GF** Lemon Basil

**GF** Oil & Vinegar

Raspberry Vinaigrette

Spicy Ranch

Zesty Italian

**GF = Available as Gluten Free**

*Ask your server how these dishes can be prepared Gluten Free*

**All entrees are served with a complimentary salad and fresh bread (excludes pizzas)**

## **Pazzo Pasta**

**GF Spaghetti Con Polpette 17**

Spaghetti and meatballs tossed in fresh plum tomato sauce, garlic, fresh herbs and our Housemade meatballs

**GF Harry's Bar 16**

Penne pasta in Marinara with garlic, oil, spinach, sun-dried tomatoes and pine nuts

**GF Gamberetti Fra Diablo 18**

Champanelle pasta tossed with shrimp in a spicy tomato cream sauce topped with banana peppers

**GF Rigatoni Catania 18**

Rigatoni with sweet Italian sausage, mushrooms and Marinara sauce

**Fettuccini Alfredo 16**

Fettuccini in a classic Alfredo cream sauce tossed with spinach, and topped with toasted pine nuts

**GF Linguini Vongole 18**

Fresh clams over linguini in a red or white sauce

**GF Rigatoni Bolognese 18**

Our Bolognese is a slow cooked, flavorful meat sauce

**GF Penne a la Vodka 17**

Penne pasta with Prosciutto, onion, fresh basil in a vodka tomato cream sauce Delforno

**Fettuccini Pescatore Shrimp and Crab 22**

Sautéed shrimp and crab with cream sauce, white wine and fresh squeezed lemon juice served over fettuccini

**Manicotti 18**

Four cheese filled crepes baked and topped with Marinara, Alfredo, basil cream and meat sauce

**Cheese Ravioli 16**

Large mezzelune-shaped ravioli filled with creamy cheese between two layers of thin pasta dough

**Cheese Tortellini 16**

Cheese filled tortellini pasta served in our Housemade basil cream sauce

## **Del Forno** *From the Oven*

**Lasagna 14**

Our special Home-style, three cheese lasagna

**Melanzane Parmesan 15**

Breaded eggplant topped with tomato sauce and mozzarella then baked to a bubbly perfection with side of pasta Marinara

**GF Penne Del Forno 15**

Housemade Marinara, tossed with penne pasta, topped with our three cheese blend, baked golden brown and delicious

**Pollo Broccoli Alfredo 19**

Penne pasta, marinated chicken, broccoli tossed in Alfredo sauce and baked with or without mixed cheese

**Eggplant Caprese 17**

Breaded eggplant fried until golden brown and topped with fresh tomatoes, mozzarella, basil and drizzled with Balsamic glaze served over linguini Marinara

**GF Polpette del Forno 18**

Penne pasta tossed with meatballs and Marinara sauce topped with mozzarella cheese and baked until golden brown

### **Add a protein to any Entrée:**

Chicken	4	Sausage (mild)	4
Salmon	6	Stuffed Banana Pepper	3
Shrimp	6	Meat Sauce	3
Meatballs (two)	4	Gluten Free Meatballs	5

## **Pesce** *Seafood*

### **GF** **Salmone con Miele Noccioline 20**

Fresh salmon topped with a honey roasted nut mixture, drizzled with a light honey glaze served with vegetable or starch

### **Blackened Seafood Pasta 18**

Fresh scallops and shrimp tossed in an Alfredo sauce with fettuccine pasta and blackening seasoning

### **Salmone Fra Diablo 18**

Cajun dusted pan seared salmon served over Champanelle pasta tossed in a spicy tomato cream sauce topped with banana peppers

### **GF** **Crab Cake 26**

A Homemade lump baked crab cake served with Remoulade sauce and choice of starch or vegetable

### **Seafood Scampi 20**

Scallops and shrimp, in a lemon white wine sauce served over spaghetti pasta

### **Crab and Shrimp Mac n Cheese 19**

Crab and shrimp sautéed in a Housemade Asiago cheese sauce with penne pasta and baked until golden brown

## **Pollo** *Chicken*

### **GF** **Pollo Sorrentino 21**

Breast of chicken lightly breaded with panko crumbs topped with fresh mozzarella, sliced tomatoes and Balsamic glaze served over linguini Alfredo

### **Pollo Parmesan 18**

Breast of chicken lightly breaded, topped with melted mozzarella cheese and tomato sauce served over linguini

### **Pollo Marsala 18**

Fresh chicken sautéed with mushrooms in a sweet Marsala wine sauce served with vegetable or starch

### **Pollo Piccata 18**

Fresh chicken breasts pan seared in a lemon, white wine caper sauce served with vegetable or starch

### **Pollo Milanese 18**

Italian breaded chicken sautéed until golden brown served with vegetable or starch

### **Chicken Milano 20**

Chicken breast sautéed with sundried tomatoes, spinach with white wine and a hint of cream served with vegetable of the day

### **Pollo alla Valdostana 20**

Fresh chicken sautéed in a white wine sauce with a hint of garlic topped with Prosciutto and Fontina cheeses, served with starch of the day

## **Carni** *Meats*

### **Vitello Milanese 20**

Tender veal cutlet seasoned, breaded and pan seared to a golden brown, served with vegetable or starch

### **Vitello Marsala 22**

Veal sautéed with mushrooms in a sweet Marsala wine sauce served with vegetable or starch

### **Vitello Parmesan 21**

Breaded veal cutlet, pan seared and topped with tomato sauce and mozzarella cheese, served with pasta Marinara

### **Vitello & Peppers 22**

Veal sautéed with roasted red peppers and banana peppers in a sweet Marsala sauce served with vegetable or starch

### **Veal Pesto Caprese 22**

Veal sautéed in Marsala wine with pesto roasted tomatoes and melted Fontina cheese served with starch of the day

*\*The entire menu is cooked to order; therefore, consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

# PAZZO

## Specialty Pizzas

***Our pizzas are 14" in diameter with a thin crust perfectly crisped and browned in our 800 degree brick oven***

### **Margherita 16**

San Marzano tomatoes, fresh Mozzarella di Bufala and basil

### **El Diablo 18**

This pizza is sure to add spice to your life! Italian sausage, red onion and sliced banana peppers over spicy pizza sauce covered with melted Grande cheese

### **Pizza con Polpette 18**

Mini meatballs piled with fresh Grande cheese and sauce

### **Quattro Formaggi 18**

Pizza sauce topped with mozzarella, provolone, Romano and goat cheese

### **Godfather 19**

Pizza sauce topped with Ricotta cheese, Prosciutto, sausage, banana peppers and roasted red bell pepper

### **BBQ Bacon Chicken Pizza 18**

BBQ sauce, grilled chicken, red onion and bacon, topped with Mozzarella cheese

## Make Your Own Pizza

**Start with our traditional cheese pizza and make it your own!**

**Choose either pizza sauce or roasted garlic sauce.**

### **Traditional Pizza 15**

**Toppings \$2 each**

***Pepperoni, mild Italian sausage, banana peppers, green olives, bacon, black olives, mushrooms, onions, tomatoes, double cheese, goat cheese, chicken, meatballs, red peppers, spinach***

## Flatbreads

### **Garlic Cheese Bread 7**

Fresh garlic and oil topped with melted Mozzarella and Provolone cheese, baked until golden brown and served with a side of warmed pizza sauce

### **Pazzo Flatbread 10**

Crispy flatbread with Prosciutto, diced tomatoes, fresh mozzarella and Balsamic glaze

### **Meat Lovers Flatbread 12**

Crispy flatbread with pepperoni, sausage and bacon and topped with pizza sauce and cheese, baked until golden brown

### **Seafood Flatbread 12**

Scallops, shrimp and crab baked on our flatbread with mozzarella cheese

### **Vegetariano Flatbread 12**

Alfredo sauce, zucchini, onion, mushroom, red onion and roasted red bell peppers drizzled with Balsamic glaze

## Sandwiches & more ***Sandwiches are served with French Fries***

### **Chicken Parmesan Sandwich 12**

Fresh chicken breast lightly breaded and cooked to perfection then topped with Marinara sauce and melted cheeses

### **Meatball Sandwich 12**

Housemade meatballs topped with Marinara and melted cheeses

### **Sausage Sandwich 12**

Mild sausage with onion, peppers, Marinara and melted cheese

### **Italiano 13**

Salami, pepperoni, Prosciutto, fresh mozzarella slices, roasted peppers Italian dressing and lettuce served on the side

### **Pesto Chicken 12**

Fried chicken strips, basil pesto, mozzarella cheese and tomatoes