

PAZZO'S @23

A P P E T I Z E R S

BRUSCHETTA

Lightly toasted French bread topped with marinated tomatoes, caramelized onions, mozzarella cheese, & fresh basil

CAPRESE SALAD

Fresh mozzarella & beefsteak tomatoes with mixed baby greens & roasted peppers drizzled with a sun-dried tomato vinaigrette

POLENTA

Chalice shaped polenta set afloat in a vegetable ragu, overflowing with pesto sauce, sun-dried tomatoes, & roasted eggplant

ANTIPASTO

Sampler platter of salami, prosciutto, fresh mozzarella, & mixed vegetables drizzled with extra virgin olive oil

CALAMARI FRITTE

Tender squid, lightly battered, fried crisp & served with a spicy marinara sauce

FILET MIGNON SLIDERS

Grilled filet on toasted slider rolls with garlic butter & bleu cheese

HUMMUS

Traditional roasted red pepper & pesto hummus served with warm pita & vegetables

MEATBALLS

Two hand-made meatballs topped with Bocconcini mozzarella & spicy marinara sauce

S A L A D S

APPLE & WALNUT SALAD

Spinach, grilled chicken, Granny Smith apples, candied walnuts, dried cranberries, tomatoes, & Gorgonzola cheese in walnut vinaigrette

PAZZO'S CAESAR SALAD

Romaine lettuce with herbed croutons, shaved Parmesan, & Pazzo's homemade creamy Caesar dressing

INSALATA DELLA CASA

Mixed greens, goat cheese, candied walnuts, & Roma tomatoes in a raspberry vinaigrette

ORIENTAL LIME CHICKEN SALAD

Mixed field greens tossed with peanuts & mustard vinaigrette on a bed of fried noodles topped with grilled, oriental-glazed sliced chicken breast

PAZZO'S CHOPPED SALAD

Chopped romaine, red onions, corn, avocado, tomato, Gorgonzola cheese, & grilled chicken tossed in a sweet vinaigrette topped with crispy prosciutto

SOUTHWESTERN STEAK SALAD

Mixed greens, blackened steak, tomato, egg, black bean corn relish, cheddar cheese, tortilla strips, & avocado in a chipotle vinaigrette (substitute chicken on request)

HERB - CRUSTED SALMON SALAD

Mixed greens, zucchini, red onion, asparagus, cucumber, tomatoes, & Feta cheese in a lemon oregano vinaigrette

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S A N D W I C H E S

ANTIPASTO PANINI

Salami, prosciutto, mozzarella, roasted peppers & pepperoncini drizzled with balsamic vinaigrette

CHICKEN VESUVIO

Breast of chicken sautéed in white wine, garlic, olive oil, & spices stuffed in a French roll with Vesuvio potatoes

GRILLED CHICKEN

Grilled chicken breast with Swiss cheese, roasted peppers, & marinated tomatoes

CHICKEN PARMESAN

Breaded chicken breast topped & baked with marinara sauce & mozzarella cheese, served open faced

FILET MIGNON SANDWICH

Sliced grilled filet mignon, Provolone cheese, oven-dried tomatoes, arugula, & sun-dried tomato aioli

PORTABELLA MUSHROOM

Grilled portabella mushroom on Italian bread with arugula, onion confit, roasted tomatoes, & smoked mozzarella

GRILLED MAHI-MAHI

Fillet of grilled mahi-mahi on a Kaiser roll with butter lettuce, red onion, tomato, & dijon aioli

B R I C K O V E N P I Z Z A S

SALSICCIA

Sausage, roasted peppers, black olives, caramelized onions, & mozzarella over a tomato basil sauce

FOUR CHEESE

Four cheeses blended and served with basil tomato sauce

MARGHERITA

Bocconcini mozzarella & fresh basil

PEPPERONI

Mozzarella, pepperoni, & garlic tomato sauce

SOFISTICATA

Mozzarella & creamy goat cheese with basil pesto sauce & sun-dried tomatoes

BARBECUE CHICKEN

Breast of chicken, caramelized onions, mozzarella cheese, & BBQ sauce

FUNGHI

Leeks, peppers, sun-dried tomatoes, garlic, & mozzarella in a basil pesto sauce

SPINACI

Sautéed fresh spinach, fresh tomatoes, & red onions on a parmesan-garlic crust

SMOKED CHICKEN

Chicken strips, pancetta, caramelized onions, Fontina cheese, & sesame seeds

FORMAGGIO/CHEESE PIZZA

CREATE YOUR OWN PIZZA

(Cheese & any two toppings)

Italian sausage, pepperoni, ham, mushroom, green peppers, artichoke, broccoli, sun-dried tomatoes, prosciutto, caramelized onions, black olives, or shrimp (add \$2)

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P A S T A

TORTELLONI BUONGUSTAIO

Mushroom filled tortelloni, tomato, mushroom, Parmesan cream sauce, flavored with prosciutto & tomato

GNOCCHI SALSA ROSA

Potato dumplings sautéed with garlic, tomatoes, & spinach in a creamy marinara sauce

POLLO RIGATONI

Sautéed chicken, rigatoni, roasted peppers, & spinach in a Parmesan cream sauce

LASAGNA AL FORNO

Sheets of pasta layered with ricotta cheese & Béchamel sauce; topped with mozzarella & oven baked; served with your choice of meat or marinara sauce

LINGUINE CAPESANTE

Jumbo sea scallops, sautéed with leeks & sun-dried tomatoes tossed in a white wine saffron cream sauce served over a bed of fresh linguine

TUTTI COLORI PAPPARDELLE

Sautéed chicken, sun-dried tomatoes, peppers, mushrooms, roasted eggplant, & garlic in a white wine sauce with multi-colored pappardelle pasta

ORECCHIETTE WITH ITALIAN SAUSAGE & BROCCOLI

Mini ear-shaped pasta with sautéed broccoli, spicy Italian sausage, & sun dried tomatoes in a garlic & olive oil sauce

MEDITERRANEAN PENNE

Grilled chicken, Kalamata olives, sun-dried tomatoes, garlic with EVOO, & fresh basil garnished with feta cheese

FARFALLE MILANO

Sautéed chicken breast with caramelized onions, green peas, diced Roma tomatoes & pancetta in a garlic cream sauce

SPAGHETTINI

Marinara sauce & extra virgin olive oil (add meat sauce \$1)

CAPELLINI AL POMODORO

Fresh quartered Roma tomatoes marinated with extra virgin olive oil, garlic, & basil

FUSILLI NAPOLETANI

Italian sausage, long fusilli pasta, roasted peppers, & eggplant in a spicy tomato sauce

PENNETTE WITH SALMON & ASPARAGUS

Fresh Atlantic salmon, asparagus, & Roma tomatoes in a light Parmesan cream sauce

PENNETTE ALLA VODKA

Penne with vodka, prosciutto, & peas in a light tomato basil cream sauce

ZEBRA PANZOTTINI

Soft pillows of striped semolina pasta filled with ricotta & spinach on top of a pepper cream sauce

FETTUCCINI AI FRUTTI DI MARE

Shrimp, scallops, clams, roasted garlic, & basil in a light spicy tomato sauce

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ENTRÉES

POLLO DELLA CASA

Pan-fried chicken breast with breadcrumbs, capers, mushrooms, & lemon served with pesto fettuccini

PETTI DI POLLO ALLA GRIGLIA

Rosemary, sage, garlic, & lemon marinated chicken breast served with broccoli sautéed in garlic & olive oil

CHICKEN ALONSO

Boneless chicken breast sautéed in a light spicy lemon white wine cream sauce topped with sun-dried tomatoes, spinach, mushrooms and roasted red peppers served over asparagus

CHICKEN VESUVIO

Breast of chicken sautéed in white wine, garlic, peas, olive oil, & spices with Vesuvio potatoes

CHICKEN PARMESAN

Topped & baked with mozzarella & marinara sauce served over penne

CHICKEN PICCATA

Sautéed breast of chicken with diced Roma tomatoes, mushrooms & garlic in a lemon white wine sauce, served over a bed of capellini

GRILLED SALMON

Grilled Atlantic salmon fillet over baby greens topped with roasted red pepper vinaigrette, served with roasted potatoes & grilled asparagus

PAN-SEARED TUNA

With lemon-cumin oil, served with roasted potatoes & grilled asparagus

TILAPIA FRANCESE

Pan sautéed & served over spinach in a lemon butter sauce with sun-dried tomatoes & served with garlic mashed potatoes

COULOTTE STEAK

10 oz. top sirloin pan-seared with fresh rosemary, sage, oregano, served with roasted rosemary potatoes & grilled seasonal vegetables

FILET MIGNON

Beef tenderloin medallions, drizzled with a balsamic reduction, served on a bed of sautéed seasonal vegetables, & garnished with crispy shredded potatoes