APPETIZERS

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

TORRE DE MELANZANE
Layers of seared eggplant, fresh tomato, fresh mozzarella with arugula, & balsamic reduction

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 FLIGHT
Traditional hummus, baba ganoush & roasted red pepper hummus served with warm pita and vegetables

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

SALADS

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
PAZZO’S @311

SANDWICHES

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

SALMON BURGER
Sprouts, tomatoes, Boston lettuce, avocado, and dill tartar on a pretzel bun

ENTREES

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

CHICKEN ALONSO
Boneless 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 FRANCAISE
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 WITH TRUFFLED MUSHROOM RAGOUT
Topped with Portobello and white mushrooms in a light red wine cream sauce, drizzled with truffle oil and served with garlic mashed potatoes and sautéed spinach
PASTA

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 & Bechamel 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

ZEBA 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