

Pazzo!

crazy about food

Antipasto, Insalate & Zuppa

Zuppa di Giorno	\$6.75
Cured Capicola and Salami with Onions and Peppers Agro Dolce, Marinated Olives, Fresh Mozzarella, Stuffed Peppers and a Balsamic Reduction	\$8.95
Classic Caesar Salad with Shaved Parmesan and Focaccia Croutons	\$6.50
Roasted Golden Beet Salad with Goat Cheese, Baby Arugula, Toasted Hazelnuts and a Caramelized Shallot-Balsamic Vinaigrette	\$9.00
Brandied Chicken Liver Pate with Red Onion-Garlic Jam, Cornichons, Mustard and Fresh Black Pepper Crackers	\$8.00
Crispy Calamari over Baby Mesclun Greens with a Smoked Paprika Aioli	\$8.50
Beef Tenderloin Carpaccio with a Baby Arugula Salad in a Red Wine Vinaigrette with Shaved Parmesan Cheese and Fried Capers	\$9.00

Risotto & Pasta

White Shrimp and Asparagus Risotto with Roasted Corn Caramelized Vidalia Onions and Allen Benton's Crispy Prosciutto	Appetizer/Entrée \$11 / \$19
N.C. Jumbo Lump Crabmeat in an Herb Cream Sauce with Baby Spinach, Marinated Artichoke Hearts, Broccoli Florets and Ricotta-Parmesan Cheese Gnocchi	Appetizer/Entrée \$12/ \$23
North Carolina Littleneck Clams steamed open in a White Wine and Clam Broth with Hand Rolled Linguine and Pesto	\$19
Penne Pasta with a Traditional Tomato Vodka Sauce and Niman Ranch Smoked Bacon	\$13
Pazzo's Three Meat Bolognese (veal, beef, pork) with Orecchiette Pasta	\$17

Carne & Pesce

Roasted N.C. Rainbow Trout over a warm salad of Baby Arugula, Local Sweet Potatoes, Grilled Red Onions and Shiitake Mushrooms in a Walnut Brown Butter Sauce	\$18.00
Veal Osso Buco over Yukon Gold Mashed Potatoes with Womble Farm's Braised Mustard Greens and a Pine Nut-Mint Gremolata	\$27.00
Brick Oven Roasted Half Chicken over a Baby Butter Bean Succotash with Silver Queen Corn, Roma Tomatoes and Apple Wood Smoked Bacon	\$18.00
Grilled 12oz Center Cut Pork Chop with Baked Four Cheese Macaroni, Sautéed Spinach and a Roasted Portabella Mushroom Sauce	\$23.00
Grilled Scottish Salmon over Tuscan White Beans with Balsamic Red Onions, Sundried Tomatoes, Swiss Chard and a Green Olive-Red Pepper Tapenade	\$21.00

*Kitchen: Chef/Owner Seth Kingsbury, CDC Thomas Hunter
Thomas Fish, Sean Delaney, Eric Motta and Ben "little chef" Braxton*

*Pazzo is committed to supporting local farmers and
farms which use sustainable and organic methods*

Please let your server know of any allergy or dietary restrictions
Kids Pizza and Pasta available for ages 10 and under
20 % gratuity will be added to parties of six or more