

Pazzo!

crazy about food

Sample \$45 dinner menu

Smoked Salmon and Baby Arugula Salad with shaved Cucumbers and a Blood Orange Vinaigrette

Brinkley Farm's Spring Onion and Asparagus Soup with Crispy Sweet Potatoes

Caramelized Onion and Local English Pea Risotto with Niman Ranch Smoked Bacon

Grilled Shrimp over Fresh Angel Hair Pasta and Roasted Roma Tomatoes in a Picatta Sauce of Lemon, Capers, Garlic, White Wine and Italian Parsley

Brick Oven Roasted Half Chicken over a Yukon Gold Mashed Potatoes with Garlicky Greens and Grilled Red Onions in a Herb Jus

Grilled Beef Tenderloin over Herb Roasted Potatoes, Sugar Snaps Cipollini Onions and Baby Carrots in a Red Wine Sauce

Graham Farm's Rosemary Roasted Baby Potatoes with a Market Vegetable Ratatouille, Local Silver Queen Corn Salsa, Shaved Ricotta Salata and Crispy Sweet Potatoes

Chocolate Mousse Cake with Sunset Farm's Strawberries

Crème Bruleé with Fresh Berries

Pazzo's Tiramisu