

## SFIZI - Appetizers

### CALAMARI FRITTI O ALLA GRIGLIA \$10\*

Fried calamari with spicy tomato sauce, or grilled with arugula

### COZZE ALLA NAPOLETANA \$10\*

Prince Edward Island mussels steamed in white wine, chopped tomatoes, & garlic rubbed crostini.

### MOZZARELLA IN CARROZZA \$8

Pan fried buffalo mozzarella with garlic-anchovy sauce or spicy tomato sauce.

### ARANCINI \$8

Saffron risotto balls filled with caciocavallo cheese, mozzarella, peas & meat sauce

### BOCCONCINI DI SALSICCIA \$8

Sausage bites served in a pepper and onion sauce

### TUSCAN STYLE FLATBREAD \$6

## INSALATIERA - Salad lady

### INSALATA TRITATA \$12

Chopped salad with an herb crusted jumbo shrimp, tomatoes, and prosciutto, topped with housemade zesty blue cheese

### INSALATA DI BIETOLE \$9

Beets, goat cheese, baby arugula with a balsamic vinaigrette

### INSALATA CAPRESE \$9

Fresh mozzarella, vine ripe tomatoes, fresh basil, & extra virgin olive oil with balsamic reduction

### INSALATA DI CESARE \$7\*

Classic Caesar salad

### INSALATA DELLA CASA \$6

Mixed greens with balsamic vinaigrette dressing

## PAZZO ANTIPASTI

### ASSAGGI DI PROSCIUTTI E FORMAGGI *for two*

Prosciutto ham and cheese \$14

### ANTIPASTO \$14

A tasting selection of veggies, artichokes, caponata, meats and cheeses (varies)

### CARPACCIO DI MANZO \$10\*

Thinly sliced beef, extra virgin olive oil, arugula, & grana padano

### BRUSCHETTE MISTE \$10

Mixed bruschettas, smoked salmon, olive spread, tomato & mozzarella & garlic toast

## DAL PASTAIO - The Pastamaker

*Gluten free pasta available*

### VERMICELLI CON VONGOLE O COZZE \$17\*

Vermicelli with your choice of the baby clams or mussels served in a white wine sauce or red sauce

### PAPPARDELLE ALLA BOLOGNESE \$14

Pappardelle pasta in a meat ragù

### RAVIOLI DI CARNE \$15

Handmade meat ravioli with tomato sauce

### CAVATELLI DI RICOTTA AL RAGÙ DI

### SALSICCIA E FRIARIELLI \$14

Fresh ricotta cavatelli with sausage, rapini broccoli and ragù

### LASAGNA ALLA PARTENOPEA \$15

Homemade meat lasagna, tomato, basil, sliced eggs, meatballs and soppressata

### LASAGNA VEGETARIANA \$15

Homemade spinach lasagna with baby artichokes, spinach, wild mushrooms with bechamel cream sauce or pomodoro sauce

### AGNOLOTTI CARMELA \$16

Homemade agnolotti filled with spinach and ricotta in a mascarpone sauce with a touch of nutmeg

### GNOCCHI SORRENTINA \$15

Fresh potato dumpling pasta sautéed with tomato sauce and mozzarella

### FETTUCINE ALFREDO \$13

Fresh fettuccine pasta served with alfredo sauce  
*add chicken or shrimp \$6*

### CAPELLINI AL POMODORO \$9

Angel hair pasta with homemade San Marzano tomato sauce



\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please notify your server if you have food allergies  
20% gratuity added to parties of 6 or more, and separate checks

## CHEF'S SIGNATURE DISHES

### GAMBERI REALE \$23

Jumbo shrimp stuffed with mushrooms and crabmeat served with spaghetti marinara

### VITELLO CAPRESE \$21

Veal scallopine topped with fresh tomatoes, mozzarella and basil, served with spaghetti marinara and asparagus

### FETTUCINE GAMBERI E PESTO \$21\*

Fresh pasta with shrimp and pesto

### ZUPPA DI PESCE DELLA COSTIERA AMALFITANA \$24\*

Mussels, clams, fish, calamari, shrimp stew served with garlic rubbed crostini

### MELANZANE ALLA PARMIGIANA \$15

Eggplant parmesan served with spaghetti marinara

### BRACIOLA DI MAIALE \$19

Pork chop stuffed with fresh mozzarella wrapped with speck in a mushroom marsala wine sauce

## DAL PESCIVENDOLO - Fisherman

### CEFALO ALLA GRIGLIA \$20

Grilled rockfish filet served over a risotto cake with vegetables and roasted potatoes

### SALMONE AL LIMONCELLO AMALFITANO \$21\*

Pan seared salmon with Amalfi Coast limoncello sauce served with wilted baby spinach

### GHIOTTA \$21\*

Lightly breaded swordfish steak sauteed with celery, onions, pine nuts, raisins & white wine served with potatoes. A traditional Sicilian dish

### FILETTO DI MERLUZZO \$19\*

Baked cod with tomatoes, sweet onion & basil in a white wine sauce. Served with potatoes

### GAMBERONI AL SALMORIGLIO \$21\*

Grilled herb crusted jumbo shrimp served with spaghetti marinara

## DAL MACELLAIO - Butcher

### VITELLO ALLA PARMIGIANA \$21

Veal parmesan served with spaghetti marinara

### PICCATA DI VITELLO \$20

Veal scallopine cooked in a white wine lemon butter sauce with capers served with vegetables and potatoes

### TEGAMINO DI POLPETTE \$15

Our handmade Neapolitan meatballs served in terra cotta with polenta and parmesan cheese

### SPEZZATINO \$18

Italian beef stew with potatoes, and root vegetables served with risotto cake and parmesan cheese

### PETTO DI POLLO ALLA SORRENTINA \$18

Chicken breast sauteed with homemade mozzarella, parmesan cheese, chopped San Marzano tomatoes, wine and fresh basil served with spaghetti marinara

## DOLCE - Desserts

### BACI DI SOFIA LOREN \$7

~ House Specialty ~

Petite chocolate cups filled with zabaione & fresh berries

### CANNOLI CLASSICO \$6

### TIRAMISU \$8

### TORTA DI RICOTTA CON PISTACCHIO \$8

Pistachio Cheesecake

### TORTINO AL CIOCCOLATO \$8

Warm chocolate cake

### PANNA COTTA \$8

Italian custard

## CIAO TO CIRO!



We proudly introduce you to *Ciro*, our beloved pet pig made from one piece of solid white marble from the Bardiglio mines in Carrara, Italy. These are the same mines from which Michelangelo selected the marble used for the famous David in Florence, and the Pieta in Rome.

Ciro weighs 4,000 lbs and the base he stands on 2,000 lbs. *Ciro* was handcarved in Carrara, Italy by well known sculptor Laurent Guyolot. *Ciro*, pronounced cheer-o, is a typical name from the south of Italy used as a formal first name, or often as an informal slang name, such as "buddy".

*Ciao *Ciro*!*

## DAL PIZZAIOLO - Pizza Maker

### 12" pizzas

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### MARGHERITA \$12

The Neapolitan classic with tomato sauce, fresh mozzarella & basil

### REGINELLA \$14

White pizza with buffalo mozzarella, strips of San Marzano tomatoes, fresh garlic & basil

### QUATTRO STAGIONI \$14

Prosciutto cotto, artichokes, mushrooms, black olives, fresh mozzarella, & tomato sauce

### PIZZA VEGETARIANA \$14

Roasted spicy peppers, artichokes, mushrooms, red onion, black olives, mozzarella & tomato sauce

### CALDO E SPEZIATO \$15

Hot soppressata, mozzarella, capers & tomato sauce

### PULCINELLA \$14

White pizza with Italian sausage, smoked mozzarella, & broccoli rabe

### ANEMA E CORE \$16

Prosciutto, arugula, cherry tomatoes, fresh mozzarella, & parmesan cheese

### CAPRICCIOSA CLASSICA \$14

Cooked Italian ham, mushrooms, black olives, fresh mozzarella, & tomato sauce

### QUATTRO FORMAGGI \$13

White pizza with fontina, parmesan, sweet gorgonzola, & mozzarella seasoned with garlic & rosemary

### LA BELLISSIMA \$12

White pizza with spinach, ricotta cheese & cherry tomatoes

### PIZZA BIANCA \$11

Fontina, EVOO, garlic and mozzarella

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True and traditional our pizzas are wood fired following the time honored tradition using the finest ingredients.

The 6,000 lb pizza oven was hand built in Naples, Italy by Stefano Ferrara, a renowned third generation artisan.

## CARRY OUT

# Pazzo Pomodoro

## Pizzeria · Cantina

12051 Chestnut Branch Way  
Clarksburg, MD 20871

**(301) 916-PAZZO**

Sunday - 12:00-9:00pm  
Mon-Thurs - 4:30-9:00pm  
Friday - 4:30-10:00pm  
Saturday - 12:00-10:00pm

Happy Hour in the bar  
Daily 4:30-7:30pm



[www.PazzoPomodoro.com](http://www.PazzoPomodoro.com)

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