

SFIZI - Appetizers

- TUSCAN STYLE FLATBREAD \$6
- BOCCONCINI DI SALSICCIA \$8
Sausage bites with parmesan cheese, onions and marinara sauce
- ARANCINI \$8
Saffron risotto balls filled with caciocavallo cheese, mozzarella, peas & meat sauce
- MOZZARELLA IN CARROZZA \$8
Pan fried buffalo mozzarella with garlic-anchovy sauce or spicy tomato sauce
- COZZE ALLA NAPOLETANA* \$11
Prince Edward Island mussels steamed in white wine, chopped tomatoes, & garlic rubbed crostini. House specialty
- CALAMARI FRITTI O ALLA GRIGLIA* \$10
Fried calamari with spicy tomato sauce, or grilled with arugula
- ZUCHINI ALLA SCAPECE \$8
Grilled zucchini with garlic EVOO, mint, and red wine vinegar
- TORTINA RUSTICO NAPOLETANO \$12
Puff pastry stuffed with ricotta, smoked mozzarella, parmesan cheese and cured meat
- POMODORO RIPIENI \$9
Stuffed tomato with saffron risotto, ground trio of meat, mozzarella and peas

INSALATIERA - Salad lady

- INSALATA DI CESARE* \$8
Classic Caesar salad
- INSALATA DELLA CASA \$6
Mixed greens with balsamic vinaigrette dressing
- INSALATA CAPRESE \$9
Fresh mozzarella, vine ripe tomatoes, fresh basil, & extra virgin olive oil with balsamic reduction
- INSALATA PAZZO POMODORO \$14
Boston Bibb chopped salad with eggs, avocado, sliced tomatoes, olives, sweet onions & mozzarella cheese with balsamic vinaigrette
- TRITATO \$12
Chopped salad, tomato, onion, lettuce, speck, baby shrimp in a tangy bleu cheese dressing topped with a crusted shrimp & crumbled bleu cheese
- INSALATA DI BIETOLE \$9
Beets, goat cheese, baby arugula with a balsamic vinaigrette

*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

PAZZO ANTIPASTO

- ASSAGGI DI PROSCIUTTI E FORMAGGI \$16
Prosciutto ham and cheese
- CARPACCIO DI MANZO* \$11
Thinly sliced beef, extra virgin olive oil, arugula, & grana padano
- BRUSCHETTE MISTE* \$9
Mixed bruschettas, smoked salmon, olive spread, tomato & mozzarella & garlic toast
- ANTIPASTO \$16
A tasting selection of veggies, meats and cheeses (varies)
- OLIVE MISTE \$8
Assorted olives with garlic bread

DAL PASTAIO - The Pastamaker

- Gluten free penne pasta available*
- Add meatballs or meat sauce to any dish for \$5
- CAPELLINI AL POMODORO \$11
Angel hair pasta with homemade San Marzano tomato sauce
- AGNOLOTTI CARMELA \$16
Homemade agnolotti filled with spinach and ricotta in a mascarpone sauce
- PENNE AL SALMONE AFFUMICATO \$18
Penne and smoked salmon in a light cream sauce with sun dried tomatoes
- GNOCCHI SORRENTINA \$15
Fresh potato dumpling pasta sautéed with tomato sauce and mozzarella
- 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 \$16
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 \$16
Fresh ricotta cavatelli with sausage, rapini broccoli and ragù
- LASAGNA VEGETARIANA \$17
Homemade spinach lasagna with baby artichokes, spinach, wild mushrooms, and bechamel cream sauce
- LASAGNA ALLA PARTENOPEA \$15
Homemade meat lasagna, tomato, basil, sliced eggs, meatballs and soppressata
- FETTUCINNE ALL’ ISCHITANA \$18
PEI Mussels, chick peas, cherry tomatoes & parsley in a white wine sauce
- ORECCHIETTE DELICATO \$16
House made ear shaped pasta served with shrimp & zucchini in a light pesto cream sauce

CHEF’S SIGNATURE DISHES

- FETTUCINE GAMBERI E PESTO* \$21
Fresh pasta with shrimp and pesto
- FETTUCINE SALSA DI NOCI \$18
Fresh pasta with walnut cream sauce, pine nuts, & garlic topped with roasted chestnuts
- ZUPPA DI PESCE DELLA COSTIERA AMALFITANA* \$26
PEI mussels, clams, fish, calamari & shrimp stew garlic rubbed crostini
- AGNELLO IN CROSTA DI PISTACCHIO* \$25
Sicilian lamb chops crusted with pistachios served with a Madeira wine reduction
- INVOLTINI DI VITELLO \$22
Rolled veal stuffed with prosciutto, fontina cheese, wild mushroom, in a marsala wine sauce

DAL PESCIVENDOLO - Fisherman

- FILETTO DI SOGLIOLA* \$19
Filet of sole with tomatoes, potatoes, sweet onions & basil white wine sauce
- GAMBERONI AL SALMORIGLIO* \$21
Grilled herb crusted jumbo shrimp served with spicy sauce
- TROTA DI FIUME* \$22
Pan seared fresh rainbow trout topped with cherry tomatoes, shrimp, and lobster sauce
- GHIOTTA* \$22
Swordfish steak sauteed with celery, onions, pine nuts, raisins & white wine. A traditional Sicilian dish
- SALMONE AL LIMONCELLO AMALFITANO* \$21
Pan seared salmon with Amalfi Coast limoncello sauce

DAL MACELLAIO - Butcher

- MAIALE ALLA PIZZAIOLA \$18
Double cut pan seared pork chop with chopped tomatoes, garlic, oregano, & basil in a white wine sauce
- PETTO DI POLLO ALLA SORRENTINA \$18
Chicken breast sauteed with homemade mozzarella, parmesan cheese, chopped San Marzano tomatoes, wine and fresh basil
- CONTROFILETTO DI MANZO* \$28
Grilled New York strip marinated in a rosemary garlic olive oil
- PICCATA DI VITELLO \$20
Veal scallopine cooked in a pinot grigio white wine lemon butter sauce with capers
- SALTINBOCCA \$21
Roman style veal scallopine with prosciutto and sage
- TEGAMINO DI POLPETTE \$15
Our special handmade Neapolitan meatballs served in terra cotta with polenta and parmesan cheese

DAL PIZZAIOLO - Pizza Maker

12” pizzas

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MARGHERITA \$12

This Neapolitan classic features our made from scratch tomato sauce with fresh mozzarella & basil

REGINELLA \$15

Buffalo mozzarella, San Marzano tomatoes, fresh garlic & basil

QUATTRO STAGIONI \$15

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

A PICCIRELLA \$14

Italian Ham, pineapple, fresh mozzarella, & cherry tomatoes

PIZZA VEGETARIANA \$14

Grilled eggplant, artichokes, mushrooms, black olives, mozzarella & tomato sauce

CALDO E SPEZIATO \$15

Hot soppressata, mozzarella, capers & tomato sauce

PULCINELLA \$14

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

Fontina, parmesan, sweet gorgonzola, & mozzarella seasoned with garlic & rosemary

CAPICOLLO PICCANTE \$13

Hot capicola, mushrooms, fresh mozzarella, & tomato sauce

PIZZA BIANCA \$12

Fontina, EVOO, garlic and hint of mozzarella

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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.

VINO E BIRRA

Vino

We feature over 120 wines, many in a climate controlled environment. Ask your server for the wine list which includes our house wines by the glass.

Birra

We have 10 beers on tap that change on a regular basis. Additionally, we offer a wide selection of import and domestic bottled beer. Please ask your server.

We offer a Neapolitan inspired menu of made-from-scratch dishes that represent traditional cuisine. These meals pay homage to the memories of Campania, the region of our heritage. The dishes are typical to the working class neighborhoods of Napoli, Salerno, Capri and the dozens of small villages along the prized Amalfi Coast.

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pazzo pomodoro

Pizzeria · Cantina

BUON APPETITO