

ANTIPASTI TO SHARE

In Italy, antipastis are not just food – they are a moment before the main meal begins.

OLIVE PAZZO 	8€
house olives	
BURRATA 	6€
olive-sun-dried tomato salsa/chives/olive oil	
BRUSCHETTAS	8€
San Marzano tomatoes/anchovy/basil oil	
C'EST LA VIE 	15€
Italian cheese&salami/olives/artichoke	
FESTA C'EST LA VIE 	59€
Italian cheese&salami/hummus/bruschettas/chicken liver pâté/olives	
MELANZE FRITTE 	12€
fried eggplant/green salsa/pomegranate balsamic/parmesan	

PRIMO PIATTO STARTER

Primi Piatti marks the beginning of an Italian meal – a time when the table fills with aromas, laughter, and conversation.

COTTO TONNATO	15€
cotto ham/tuna aioli/caper salsa/crispy parmesan	
PATÉ DI FEGATO	12€
chicken liver/brioche bread/brandy	
TARTARE DI MANZO	16€
beef tenderloin/parsnip/basil mayonnaise/herb oil	
HUMMUS 	9€
herbs/roasted nuts/pizza bread/olive oil	
COZZE	15€
mussels/leek cream sauce/focaccia	

Ask the server for information about allergens, lactose, and gluten content.

PIZZA ROSSO

Tomato-based pizzas.

MARGHERITA 	11€
Pazzo marinara/mozzarella/parmesan/basil	
CRUDO BURRATA	16€
Pazzo marinara/prosciutto crudo/burrata/rucola/parmesan	
CALABRESE ALLA PAZZO	15€
Pazzo marinara/mozzarella/Salami Inferno/olives/rosemary/garlic	
DIAVOLA 	15€
Pazzo marinara/mozzarella/'nduja/pickled onions/salsa verde	



PIZZA BIANCA

White cheese-based pizzas.

4 FORMAGGI 	14€
gorgonzola/mozzarella/parmesan/pecorino	
MORTADELLA	15€
mozzarella/basil pesto/mortadella/roasted nuts	
TARTUFO FUNGHI 	15€
mascarpone/mozzarella/oyster mushroom/truffle/rucola/Asiago cheese	
AL CAPRINO 	14€
goat cheese/rosemary/chili honey/roasted nuts	

SOUP

ZUPPA DI POMODORO 	7€
tomato cream soup/dried olives/sun-dried tomato/basil oil/focaccia	
ZUPPA DI FRUTTI	13€
mussels/shrimps/venus clams/vegetable noodles/bisque	

RISOTTO

Risotto originates from Northern Italy, specifically the Lombardy region. It comes from the area around Milan, where in the 14th-15th centuries there arose a need for a luxurious yet easily prepared dish.

RISOTTO AI FUNGHI E TARTUFO 	16€
shiitake mushrooms/pickled shimeji mushrooms/Asiago cheese/truffle	
RISOTTO AI GAMBERETTI	17€
tomato sauce/parmesan/shrimps/garlic/nori basil crisp	
RISOTTO ALLA 'NDUJA	15€
'nduja/lemon/pecorino	



PASTA

In Southern Italy, near the city of Naples (and in the Pazzo kitchen), the climate is considered the best in the world for making pasta.

CARBONARA DI PAZZO	16€
guanciale pork cheek/60°C egg/pecorino/black pepper/black parmesan	
PASTA GUANCIA DI MANZO	18€
beef cheek/rigatoni/parmesan foam/chives/parmesan	
AGLIO E OLIO 	14€
garlic/parsley/chili flakes/crispy parmesan	
FRUTTI DI MARE	18€
mussels/shrimps/venus clams/herb-white wine sauce	
TORTELLINI AL TARTUFO	16€
prosciutto crudo/truffle cream sauce/crudo crumble	

SECONDO PIATTO

MAIN COURSE

The main course is called secondo and is usually a meat or fish dish.

GUANCIA DI MANZO	24€
beef cheek/potato cream/dried cabbage/grilled romaine lettuce/red wine sauce	
SPIEDINI DI GAMBERI	21€
shrimp skewers/charred chicory/tomato-seafood broth	
POLLO ALLA MILANESE	20€
breaded chicken/roasted potatoes/romaine lettuce/Caesar mayonnaise/parmesan/egg yolk gel	
FILETTO DI AGNELLO	28€
lamb loin/green salsa/roasted kale/bimi	

CONTORINI SIDES

HERB BUTTER FOCACCIA 	8€
'nduja oil/parmesan	
FLAT BREAD 	4€
olive oil/sea salt flakes	
BREAD BASKET 	3€
focaccia with olives and rosemary	
TRUFFLE POTATO CREAM	5€
ROASTED VEGETABLES	5€
CHARRED CORN WITH PARMESAN	5€

DOLCI

DESSERT

Desserts take you on a journey to Northern Italy, home of tiramisu, and to Southern Italy, where cannoli originate.

MOUSSE AL CIOCCOLATO	9€
chocolate crèmeux/nut cream/olive oil/Maldon salt/tuile	
TIRAMISU	8€
mascarpone/cream/brandy/cocoa	
CANNOLI	8€
with pistachio cream	
GELATO E SORBETTO	3€
ask for today's flavors	