


## STARTERS

PRIMI PIATTO

**OLIVE PAZZO**  8€  
house olives/citrus/rosemary

**MINI ROMAINE LETTUCE**   7€  
romaine lettuce/nduja oil/nuts' crumble

**BRUSCHETTAS**  3€/PC  
tomatosalsa/anchovy  
marinated zucchini/burrata

**PICCANTE CUCUMBER**  7€  
cucumber/chilli/asian dressing

**BEEF TARTARE** 16€  
beef tenderloin/parsnip/basil  
mayonnaise/herb oil


**FRIED EGGPLANT**  12€  
breaded eggplant/green salsa/  
pomegranate balsamico/parmesan





**MUSHROOM-TRUFFLE ARANCINI**  12€  
porcini/arborio rice/truffle-cream  
sauce

**FRITTO MISTO** 16€  
calamari/shrimps/mussel meat/smoky  
cale mayo/lemon

**LOADED CARBONARA FRIES** 13€  
french fries/guanciale/carbonara  
sauce/black pepper/parmesan

**BURRATA SALAD**  14€  
burrata/tomato/basil oil/dried  
olives/balsamico

**C'EST LA VIE**  17€  
Italian cheese&salami/olives/  
artichoke

**FESTA C'EST LA VIE**     59€  
Italian cheese&salami/olives/  
artichoke/bruschettas/mushroom-  
truffle arancinis/piccante cucumber

## MAIN COURSE

SECONDO PIATTO

**SHRIMP RISOTTO** 17€  
tomato sauce/parmesan/shrimps/  
garlic/nori basil crisp

**PESTO-BURRATA RISOTTO**  16€  
burrata/basil pesto/roasted  
nuts/lemon peel

**PAZZO CARBONARA** 17€  
pasta/guanciale/60°egg/  
pecorino/black pepper/parmesan

**FRUTTI DI MARE** 18€  
pasta/mussels/shrimps/venus clams/  
herb-white wine sauce

**TRUFFLE TORTELLINIS** 16€  
pasta/prosciutto crudo/truffle cream  
sauce/crudo crumble

**MUSSELS & SHRIMPS** 18€  
mussels/shrimps/herb-white wine sauce  
Add french fries + 4€.

**KARILATSI TROUT** 24€  
trout/asparagus/butter kale/  
caviar sauce


**BEEF STEAK** 32€  
beef steak/herb fries/truffle sauce

**CHICKEN MILANESE** 22€  
breaded chicken/roasted  
potatoes/romaine lettuce/Caesar  
mayonnaise/parmesan/egg yolk gel

## SIDE DISH

CONTORINI

**HERB BUTTER FOCACCIA**    8€  
focaccia/nduja oil/parmesan


**BREAD BASKET**  3€  
focaccia with olives and rosemary

## PIZZA ROSSO

**MARGHERITA**  11€  
Pazzo marinara/mozzarella/parmesan/  
basil

**CRUDO BURRATA** 17€  
Pazzo marinara/prosciutto crudo/  
burrata/rucola/parmesan

**CALABRESE ALLA PAZZO** 16€  
Pazzo marinara/mozzarella/Salami  
Inferno/olives/rosemary/garlic

**DIAVOLA**  16€  
Pazzo marinara/mozzarella/'nduja/  
pickled onions/salsa verde

## PIZZA BIANCA

**4 FORMAGGI**  15€  
gorgonzola/mozzarella/  
parmesan/pecorino

**CARBONARA** 16€  
mozzarella/guanciale/carbonara  
sauce/black pepper/parmesan

**TARTUFO FUNGHI**  15€  
mascarpone/mozzarella/oyster  
mushroom/truffle/rucola/Asiago cheese

**MORTADELLA** 16€  
mozzarella/basil pesto/mortadella/  
roasted nuts



## SOUP

ZUPPA

**TOMATO SOUP**  8€  
tomato cream soup/dried olives/  
sun-dried tomato/basil oil/focaccia

**SEAFOOD SOUP** 13€  
mussels/shrimps/venus clams/  
vegetable noodles/bisque

## DESSERT

DOLCI

**TIRAMISU** 8€  
mascarpone/cream/amaretto/  
ladyfingers/cocoa

**RHUBARB & PANNA COTTA** 8€  
panna cotta/sous vide rhubarb/  
biscoff

**CHOCOLATE CRÉMEUX** 9€  
chocolate cremeux/marinated  
rasperry and cherry/meringue

**GELATO** 3€/SCOOP  
ask for today's flavors

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