



Pazzo's

Menu Prices — August 21, 2026

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Starters

ITEM	PRICE
Bruschetta garlic toast, heirloom tomato, basil, and fresh mozzarella.	\$8.00
Calamari Fritte lightly breaded USA east coast calamari, house cocktail sauce, charred lemon Maldon sea salt flakes.	\$14.00
Hummus Trio traditional, roasted red pepper & pesto smooth chickpea dip, with pita, celery, cucumber & carrots.	\$12.00
Meatballs tomato braised beef meatballs, herbed ricotta, toast points.	\$12.00
Eggplant Stack pan-fried eggplant, seared, tomato, fresh mozzarella, arugula, balsamic reduction.	\$12.00
Caprese Gluten-free. fresh mozzarella, heirloom tomato, basil, XVOO, balsamic drizzle.	\$12.00
Fillet Mignon Sliders grilled, toasted brioche, garlic butter, bleu cheese.	\$14.00
Antipasto Gluten-free. salami, prosciutto, fresh mozzarella, arugula, balsamic reduction.	\$12.00

Sandwiches

ITEM	PRICE
Grilled Chicken shredded lettuce, roasted peppers, marinated tomatoes, Swiss cheese, toasted ciabatta.	\$13.00
Chicken Parmesan breaded chicken breast, marinara, mozzarella, basil, grilled ciabatta.	\$14.00
Filet Mignon grilled fillet mignon, provolone, oven dried tomato, arugula, sun dried tomato aioli, ciabatta.	\$16.00
Salmon Burger sprouts, Boston lettuce, avocado, dill tartar, pretzel bun.	\$15.00
Chicken Vesuvio sautéed breast of chicken, white wine, garlic, herbs, XVOO, Italian roll.	\$14.00
Mahi Mahi grilled, butter lettuce, red onion, tomato, Dijon aioli, Kaiser roll.	\$15.00
Antipasto (Sandwiches) salami, prosciutto, mozzarella, roasted peppers, balsamic vinaigrette, sourdough.	\$13.00
Portabella Mushroom grilled portabella, arugula, onion confit, roasted tomatoes, smoked mozzarella, sourdough.	\$13.00

Salads

ITEM	PRICE
Chopped Gluten-free. hearts of romaine, red onion, com, avocado, tomato, gorgonzola, grilled chicken breast, crisp prosciutto, s...	\$16.00
Salmon mixed greens, herb-crusted salmon, feta, zucchini, red onion, asparagus, cucumber, tomato, lemon oregano vinaigrette.	\$17.00
Apple and Walnut Gluten-free. baby spinach, grilled chicken breast, Granny Smith apples, candied walnuts, dried cranberries, tomato, gorg...	\$16.00

ITEM	PRICE
Oriental Lime mixed greens, oriental glazed chicken breast, sesame seeds, fried noodles, peanuts. mustard vinaigrette.	\$16.00
Southwest Steak mixed greens, blackened sirloin, tomato, southwest egg, black beans, corn, cheddar, tortilla strips, avocado, chipotle v...	\$17.00
Caesar (Regular) romaine, crouton, shaved parmesan, house-made Caesar dressing.	\$7.00
Caesar (Large) romaine, crouton, shaved parmesan, house-made Caesar dressing.	\$12.00
House (Regular) Gluten-free. mixed greens, goat cheese, candied walnuts. Roma tomato, raspberry vinaigrette.	\$7.00
House (Large) Gluten-free. mixed greens, goat cheese, candied walnuts. Roma tomato, raspberry vinaigrette.	\$12.00
Soup of the Day (Regular)	\$4.00
Soup of the Day (Large)	\$6.00

Mains (Pasta)

ITEM	PRICE
Penne Vodka prosciutto, peas, tomato basil, vodka & cream sauce.	\$17.00
Rigatoni sautéed chicken, roasted peppers, spinach, parmesan chicken, cream sauce.	\$17.00
Gnocchi Salsa Rosa potato dumplings, garlic, tomatoes, spinach, creamy marinara sauce.	\$17.00
Tortellini Buongustaio mushroom tortellini, prosciutto, mushrooms, tomatoes, cream sauce.	\$18.00
Penne Salmon fresh Atlantic salmon, asparagus, Roma tomatoes, light parmesan cream sauce.	\$18.00
Linguini Capesante seared sea scallops, leeks, sun-dried tomatoes, saffron sauce.	\$19.00
Frutti Di Mare fettuccine, shrimp, scallops. clams, roasted garlic, basil, spicy tomato sauce.	\$19.00
Orecchiette with Sausage ear-shaped pasta, spicy Italian sausage, broccoli rabe, sun-dried tomato, garlic, XVOO.	\$17.00
Fusilli Napoletani Italian sausage, fusilli, roasted peppers, eggplant, spicy tomato sauce.	\$17.00
Farfalle Milano pancetta, chicken breast, caramelized onion, petite peas, tomato, garlic. parmesan cream sauce.	\$17.00
Mediterranean Penne grilled chicken, kalamata olives, sun-dried tomatoes, garlic, fresh basil, feta, XVOO.	\$17.00
Zebra Panzottini ricotta & spinach ravioli, pepper cream sauce.	\$17.00
Tutti Color Pappardelle multi-colored pappardelle pasta, sautéed chicken, sun-dried tomatoes, peppers, mushrooms, roasted eggplant, garlic, whit...	\$17.00
Lasagna pasta sheets layered with ricotta & bechamel, topped with mozzarella, oven-baked, with meat or marinara sauce.	\$17.00

Mains (Entrées)

ITEM	PRICE
Chicken Vesuvio (Mains (Entrées)) sautéed chicken breast, white wine, garlic, peas, XVOO, spices, Vesuvio potatoes.	\$19.00
Grilled Atlantic Salmon sautéed baby greens, roasted red pepper vinaigrette, roasted potatoes, asparagus.	\$21.00
Fillet Mignon portabella, mushrooms, truffle oil, light red wine cream sauce, garlic mashed potatoes, sautéed spinach.	\$27.00
Chicken Parmesan (Mains (Entrées)) breaded chicken breast, baked, marinara, mozzarella, penne.	\$19.00
Tuna Gluten-free. lemon cumin oil, roasted potatoes, grilled asparagus.	\$20.00
Coulotte 10 oz. top sirloin, rosemary, sage, oregano, roasted potatoes, grilled vegetables.	\$27.00
Pollo Della Casa breaded chicken breast capers, mushroom, lemon, Fettucine with pesto cream.	\$19.00
Tilapia sun-dried tomatoes, spinach, lemon butter sauce, garlic mashed potatoes.	\$20.00
Chicken Piccata sautéed chicken breast, Roma tomatoes, mushrooms, garlic, lemon & white wine sauce, capellini.	\$19.00
Chicken Alonso sautéed chicken breast, sun-dried tomatoes, spinach, mushrooms, roasted red peppers, asparagus, spicy lemon white wine c...	\$19.00

Mains (Create Your Own Pasta)

ITEM	PRICE
Spaghetti	\$12.00
Penne	\$12.00
Rigatoni (Mains (Create Your Own Pasta))	\$12.00
Linguine	\$12.00
Cheese Ravioli	\$14.00