

FOUR COURSE

\$95 PERSONAL PARTY MENU



APPETIZER

TUSCAN BEAN SOUP
fresh clams, escarole

HOMEMADE BUTTERNUT SQUASH RAVIOLI
toasted walnuts, citrus sugo

MEATBALLS
giant veal meatballs, fresh ricotta, sweet basil

COZZE NERO
black mussels, roma pomodoro, garlic, hearts of artichoke, colatura

FRITO MISTO
fried calamari, shrimp, sea bass, cherry peppers

SALAD

SEASONAL SALAD
local fresh lettuces, dandelion, red oak choice of dressing

TUSCAN KALE, ARUGULA, RADICCHIO
citrus white truffle dressing

CEASAR
trevisio, little gem, traditional toss, parmesano

ENTREES

SEARED SALMON
butternut squash, cavatelli, kale, brown sugar butter

PIRATA
seared seabass, shellfish "cioppino", Anson Mills polenta

AQUA LIMONE
scallopini of chicken, cherry peppers and citrus, with parmesan whipped potatoes and crispy onion hay

CHICKEN PARMESANO
black pepper ricotta stuffing, tomato sugo, arugula, citrus linguini

BERKSHIRE PORK CHOP "ARTIGANO"
crispy potatoes, cherry peppers, "due a day" demi

GRILLED DRY AGED NY STRIP STEAK
zucca sauce, sauteed tuscan greens, porcini oil

DESSERTS

VINCENZO
melting chocolate cake with homemade spumoni gelato, cioccolato e ciliegie

TIRAMISU
espresso soaked lady fingers, rum laced mascarpone cream with rich dark chocolate

LASAGNETTA
An assortment of seasonal fresh blackberries, raspberries, blueberries and strawberries layered with amaretto spiked cream and crisp pastry

[DATE]

Pazzo! Cucina Italiana Group Dining Menu \$95 Per Person
Price DOES NOT Include 22% Service Charge or Applicable Taxes.
Menu Items Are Subject To Availability 11.18.20