

barpazzo

~ Cocktails ~ Signature

The Italian Job Martini / 14
Super Chilled Kettle One Vodka "Dirty" with
Gorgonzola Stuffed Olives

Italo-Margarita / 13
1800 Reposado Tequila, Lazzaroni Amaretto,
Fresh Citrus, Salt & Sugar Rim

Where's Amelia?! / 14
Four Roses Bourbon, Contratto Apertif, Lillet Blanc, Lemon

Figgedaboutit Spritz / 14
Figenza Fig Vodka, Vincotto, Lemon, Moscato Di Asti

Seasonal

Porch Swing / 14
Woodford Reserve, Elderflower, Strawberry, Plum Bitters

Past and Perfect / 13
Tito's Vodka, Lemoncello, Contratto Vermouth Bianco, Orange
Bitters

Pompous Perry / 13
Empress Gin, Pink Peppercorn, Fresh Citrus, Peychauds Bitters

Maraschino Muse / 13
1800 Silver Tequila, Tart Cherry, Lime

Almond & Ember / 14
Song Cai Gin, Brucato Amaro, Orgeat

Prova Zero

Pear with Me / 9
Pear, Agave Nectar, Lemon, Ginger Beer

Strawberry Bliss / 9
Strawberry, Hot Honey, Basil, Club Soda

Blood Orange No-jito / 9
Blood Orange Juice, Mint, Club Soda

~ Draft ~

Peroni / 5
Blue Moon / 5
SBC Seasonal / 6
Sam Adams Seasonal / 6
Stella / 5
Feature IPA / 6

~ Bottles and Cans ~

SBC Golden Cold Lager / 5
New Trail Broken Heel IPA 12oz Can / 6
Mich Ultra / 4
Corona / 5
Miller Light / 4
Miller High Life / 4
Peroni (NA) / 5
Parlor Root Beer (NA) / 5
Mexican Coca Cola (NA) / 5

~ Italy's Finest Wines ~ Bubbly/Frizzante

Prosecco, "Bao Moro", Treviso Brut, DOC, Frassinelli 10/44
Refreshing, apple blossom, creamy, super drinkable, Martinotti method.

Moscato Di Asti, 2024, DOCG, La Morandina 12/46
Gentle bubbles, aromas of peach and apricots, not overly sweet, perfect balance.

Brachetto Birbet, 2019, Malvirà 14/48
Pretty aromas of violets and ripe strawberries with chalky minerality.
Very unique semi-sweet red.

Sparkling Brut Rosé, Cava D.O., Conquilla 10/44
100% Pinot Noir, Ripe cherry with salmon rim, fine enduring bubbles,
toasty refreshing finish.

Crémant d'Alsace, 2022, Extra Brut, Domaine Christophe Mittnacht / 62
Méthode Champenoise, full bodied and super textural, precisely balanced,
sourced from the same town as Clos Sainte Hune. A serious French sparkler!

White And Rosé

Pinot Grigio, 2023, IGT, "Altùris" Venezia Giulia 10/44
Straw yellow, bright citrus bouquet, notes of apricots, easy mineral finish.

Cuvée Rosé, "Ticollis", 2024, The Abbey Winery A.D. 996 12/46
Hungarian grapes fermented in the saignée method. Unique flavors of strawberry,
peach and lime zest.

Old Vine Chardonnay, Mâcon-Villages, 2022, Domaine Michel Barraud 14/48
Delicately floral flavors of quince and sea spray. This unoaked wine expresses
its noble origins.

Sauvignon Blanc, 2023, Venezia Giulia IGT, CLIC 12/46
Aromas of grapefruit and sweet pepper. Medium bodied grapes grown in the clayey -
stony soils of Friuli.

Red

Barbera d'Alba, "Superiore", 2020, DOC, S & B Borgogno 14/48
Both powerful and elegant. Black cherry with hints of pepper and tobacco. Harmonic
with long persistent finish.

Nero D'Avola, "Iruka", 2021, DOC, Ottoventi 12/46
Sicily's most important red grape, rich and intense, sun dried rich jammy fruit, a
plethora of spice.

Montepulciano Di Abruzzo, 2022, DOC, Torre Roane 12/46
Blend of violet, lavender and blackberries, soft texture, brisk acidity.

"Super Tuscan", 2023, IGT, Ciacci Piccolomini 12/46
Sangiovese with French varietals, Light herbs with a hint of warm spice. Super unique.
Award winning producer.

Italy's Three Kings

Barolo, Piemonte, 2019, DOCG, "Azelia" / 91
Impeccable balance. Intense strawberry with licorice and smoky minerality.
Rustic tannins. WS: 92, JS: 93

Brunello Di Montalcino, 2020, DOCG, Collosorbo / 88
100% Sangiovese from the region's most expressive terroirs. Minimum three years in
Slavonian oak barrels, fleshy tannins, award winning producer.

Amarone Della Valpolicella, 2018, DOCG, San Cassiano / 88
Deep rich fruit, smoky earthy tones, strong tannin, hints of tobacco.

www.barpazzo.com

131 N Washington Ave, Scranton, PA 18503



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Wed-Thu: 4pm-9pm | Fri-Sat: 4pm-10pm

~ Insalata ~

Baby Gem Caesar / 12

Lemon-anchovy dressing, olive oil croutons, trevisano, shaved Grana Padano

Honey Badger / 16

Row 7's badger flame beets, crushed pistachios, citrus, goat cheese, acacia honey

Strawberry Primavera / 14

Moscato vinaigrette, hard ricotta, toasted almonds, cucumbers, peas, house Spring greens

~ Wood-Fired Pizza ~

Margherita / 16

Neapolitan inspired preparation of Fior di Latte, tomato sauce, basil

Bikini Bottom / 19

Cheeseburger pizza with sharp cheddar, chopped onions, Kirby pickles and Big Mac sauce

Scrantonian / 18

Pepperoni, fresh mozzarella, DOP tomatoes, fresh oregano

Tartufo / 18

White base, cremini mushrooms, goat cheese, truffle oil

Bronx Bomber / 21

Tomato oregano base, fennel sausage, pepperoni, gabagool, mozzarella, provolone

Chuck E. Cheese / 14

Plain sauce and cheese pizza with your choice of one topping (Keep it civilized.)

Vegan / 17

Pizza sauce, roasted peppers, shaved fennel, mushrooms, olives, arugula

Popeye / 19

Wilted spinach, whipped ricotta, crushed pistachios, chili flake, Olive Oyl drizzle

Carbonara / 21

Pancetta, leeks, Pecorino Romano cheese, garlic crema, runny egg

~ Gelateria ~

Vanilla Bean / 7

Salted Caramel / 7

Sicilian Pistachio / 7

Dark Chocolate Espresso / 7

~ Bar Pazzo Signature Items ~

Honey Whipped Ricotta / 12

Toasted pignoli, dried fruits, rosemary-sea salt flatbread

Wood Oven Roasted Spanish Octopus / 28

Lemon olive oil, roasted potatoes, Castelvetrano olives, golden raisins, flat leaf parsley

Salumi & Formaggi / 21/34

Chef's selection of meats and cheeses with crostini, seasonal fruits and condiments

Polpette / 18

BP's signature meatballs with cooked sauce, mint and locatelli cheese

Crispy Wood-Oven Duck Wings / 17

Roasted radicchio, polenta waffle, 5 spice, Mike's hot honey

USDA Prime Pork Rib Chop Calabrese / 31

Fried onions and bell peppers, charred shishitos, roasted Yukon gold potatoes

Sicily Inspired Eggplant Fritti / 16

Whipped ricotta, orange supremes, fresh basil, toasted pistachios

~ Cucina ~

Spring Onion Soup / 11

Pistou, verjus deglaze, toasted baguette, mozzarella gratin

Wood Fired Vegetable Antipasti / 16

Chef's selection of roasted seasonal vegetables with broiled feta cheese and 1st harvest EVOO

Rigatoni Vodka / 24

Ketel Vodka blush sauce, basil, fresh burrata cheese

Pasta Brunatta / 26

Personal pan of baked bucatini in classic bolognese with "almost" burnt top

Spring Chicken / 26

Free range chicken thighs with pancetta, ricotta gnocchi, Easter egg radish and pickled jalapeño

Lamb Ragu / 28

Hand cut pappardelle, stewed eggplant, fermented tomato paste, ricotta salata

Pink Peppercorn Crusted Fillet of Salmon / 29

Lemon - feta orzotto, English peas, asparagus, roasted cucumbers

Fork Over Love Donation Dinner / 10

Purchase a hot meal to help feed someone in your community