

bar pazzo

~ Insalate ~

Spring Pea and Green Goddess / 14
Snow pea leaves, sugar snap peas, purple cabbage, carrots, pine nuts, and a bright herb green goddess dressing

Organic Honey Beets / 14
Braised Badger Flame beets, crushed pistachios, citrus, fresh chèvre, acacia honey

Baby Kale Caesar / 14
Baby Kale and trevisano, lemon-anchovy dressing, olive oil croutons, shaved Grana Padano

~ Wood-Fired Pizza ~

Margherita / 16
Fior di latte, San Marzano tomato, fresh basil

Bikini Bottom / 20
Sharp cheddar, ground beef, chopped onions, house Kirby pickles, house-made 'special sauce'

Scrantonian / 19
DOP Tomato sauce, fresh mozzarella, oregano, covered in cup pepperoni

Tartufo / 19
White pie with cremini mushrooms, goat cheese, truffle oil, rosemary

Bronx Bomber / 21
Tomato sauce, fennel sausage, pepperoni, capicola, mozzarella, provolone

Chuck E. Cheese / 14
Classic red pie cheese pizza, choice of one topping

Vegan / 17
Tomato sauce, roasted peppers, fennel, mushrooms, olives, arugula

Primavera Verde / 18
Fior di Latte, asparagus, garlic oil, Meyer Lemon, radish, arugula, shaved Pecorino Romano

Chicken Bacon Ranch / 21
Marinated Joyce Farms chicken thigh, local spring Alliums, dill-mint ranch, mozzarella, ricotta, Guanciale

~ 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

Sicily Inspired Eggplant Fritti / 16
Crispy eggplant, whipped ricotta, pistachios, orange, pickled onion, basil

Polpette / 18
Our signature meatballs in a slow-cooked sauce, with mint and Locatelli

Crispy Wood-Oven Duck Wings / 17
Roasted radicchio, polenta waffle, five spice, Mike's hot honey

Burrata and Wood-Fired Spring Vegetables / 16
Charred asparagus, radishes, and potatoes, Bagna Cauda, with grilled bread

PA Formaggi / 21
Chef's selection of a Pennsylvania cheeses, house thyme crackers, with preserves, and charuterie

~ Cucina ~

Wood-Fired Pears / 18
Pinot Grigio poached pears, whipped ricotta, Calabrian agrodolce, toasted walnuts

Rigatoni Vodka / 24
Signature Vodka blush sauce, basil, fresh burrata cheese

Pasta Brunatta / 26
Personal pan of baked bucatini in Our Signature bolognese sauce with "almost" burnt top

Doppio Ravioli / 24
Hand-made double ravioli, filled with fresh lemon ricotta and Kennedy Creek Basil Pesto in a warm lemon Parmesan brodo

Spring Lamb Ragu Bianco / 28
Fresh Pappardelle with white wine lamb ragu and fresh Spring herbs

Tagliata and Patate Fritte / 32
USDA Prime Coulotte Steak with Duck Fat Confit and Fried Yukon Gold Potatoes, Dandelion greens and Italian Salsa Verde

Bone-In Pork Rib Chop Calabrese / 31
Wood-fired Spring alliums, Yukon Potatoes, local apple mostarda, pork jus

Pan-Seared Salmon / 29
Spring pea puree, Salmoriglio, charred asparagus, fennel pollen

~ Cocktails ~

Signature

The Italian Job Martini / 15
Super Chilled Ketel One Vodka "Dirty" with
Gorgonzola Stuffed Olives

Italo-Margarita / 15
1800 Reposado Tequila, Lazzaroni Amaretto, Fresh
Citrus, Salt & Sugar Rim

BP Negroni / 14
Bluecoat Gin, Vermouth Rosso, Contratto Bitter

IPA Manhattan / 15
Bulliet Rye, Luxardo, grapefruit bitters

Seasonal

Life is Hard, Tommy / 14
Dill Infused Gin, Elderflower, fresh cucumber, mint,
lemon

Embers in Oaxaca / 14
Mezcal, Contratto Bitter, Adobo Infused Agave, Lime

Solstice Silk / 14
Vanilla Vodka, Aperol, Cream of Coconut, orange
juice, orange bitters

Oak + Orchard / 14
Four Roses bourbon, basil, lemon

Violette and Vine / 15
Bluecoat Gin, Creme de Violette, Lavender, Prosecco

~ Prova Zero ~

Cherry with Me / 10
Tart cherry, hot honey, soda

Lavender Bliss / 10
Lavender, honey, lemon, soda

Cucumber No-jito / 10
Cucumber, Mint, Club Soda

~ Draft ~

Peroni / 9
Blue Moon / 7
SBC Seasonal / 7
Sam Adams Seasonal / 7
Stella Artois / 9
Feature IPA / 9

~ Bottles & Cans ~

SBC Golden Cold Lager / 6
New Trail Broken Heel IPA 12oz Can / 7
Mich Ultra / 5
Miller High Life / 5
Miller Light / 5
Corona / 6
Peroni (NA) / 5
Virgils Root Beer / 5

~ Autumn Wines ~

Bubbly/Frizzante

Prosecco, 1925, Treviso Brut, DOC, Vigneti Del Sole 10/44
Orchard fruit and minerals meet. Juicy and lively. Refreshing

Moscato Di Asti, 2023, DOCG, La Morandina 11/42
Gentle bubbles, aromas of peach and apricots, not overly
sweet, perfect balance.

Sparkling Brut Rosé, Cava D.O. Conquilla, Catalunya, Spain 12/46
100% Pinot Noir, Ripe cherry with salmon rim, fine enduring
bubbles, toasty refreshing finish

White And Rosé

Pinot Grigio, 2023, IGT, Venezia Giulia, Alturis 12/47
Green and flinty, bright citrus bouquet, notes of apricot, easy
mineral finish.

Negroamaro Rosato "Salento" 2024 IGP, Cantine Leuci
11/40
Rosé of Apulia's most important grape. Soft pink, hints of
cherry and raspberry.

Cuvè Bianco "Mont Mès", IGT, 2023, Castelfeder 13/43
Chardonnay and Sauvignon Blanc blended with South Tyrol's most
important grapes. Perfectly balanced Cuvèe.

San Cassiano 'Le Viale' Chardonnay, IGT, 2023 13/43
100% Chardonnay grapes. Yellow flowers, citrus fruits, pink
grapefruit, peach, apricot, vanilla and spices.

Red

Barbera Di Alba, "Superiore" 2021, DOC, S & B Borgogno
15/58
Both powerful and elegant, Black cherry with hints of pepper
and tobacco, Harmonic with long finish.

Nero D'Avola, "Iruka", 2021, DOC, Ottoventi 13/43
Sicily's most important red grape, Rich and intense. Sun dried,
rich jammy fruit. A plethora of spice.

"Super Tuscan" 2024, IGT, Ciacci Piccolomini 14/46
Sangiovese blended with French varietals, Light herbs with a
hint of warm spice, Award winning producer from Montalcino.

Montepulciano d' Abruzzo, 2023, DOC, Vigneti Radica
11/40
Vibrant color with violet highlights, a generous bouquet of
ripe red fruit with subtle spicy hints like chocolate and vanilla

Wine Flights

Enjoy a Red, White or Bubbly Flight for 18

Bottle Selections

Barolo, Piemonte, 2021, DOCG, AZELIA / 98
Impeccable balance, Intense strawberry with licorice and
smoky minerality. Beautiful tannins. WS:92 JS:93

Amarone Della Valpolicella, 2018, DOCG, San Cassiano / 84.00
Deep rich fruit with smoky earthy tones. Strong tannins with
hints of tobacco. Great representation of Italy's most
recognized wine.

**Crémant d'Alsace, 2022, "Extra Brut" Domaine Christophe
Mittnacht** / 64
Méthode Champenoise, Rich and full bodied. Precisely
balanced. Sourced from the same town as Clos Sainte Hune. A
serious French sparkler!

Pinot Noir 'Anderson Valley' 2017, AVA, Rhys Vineyard / 56
An attractive, red fruited nose of dried flowers. The palate is
light bodied with a bright succulent core.