

# barpazzo

## INSALATE

### Autumn Farro Salad

Castle Valley Farro, Lentils, Winter Squash, Arugula, Dried Cranberries, Pomegranate Arils, Pomegranate Vinaigrette

### Honey Badger Salad

Badger Flame Beets, Goat Cheese, Crushed Pistachio, Arugula, Local Honey

### Mushroom Kale Salad

Fire-Roasted Mushrooms, Curly Kale, Pumpkin Seeds, Fried Shallots, Locatelli, Porcini Dressing

### Bar Pazzo Caesar

Little Leaf Farms Baby Lettuce, Escarole, Radicchio, Lemon-Anchovy Dressing, Olive Oil Croutons, Shaved Grana Padano

## WOOD-FIRED PIZZA

### Margherita

Fior di Latte, San Marzano Tomato, Fresh Basil

### Scrantonian

DOP Tomato Sauce, Fresh Mozzarella, Oregano, Covered in Cup Pepperoni

### Tartufo

White Base, Cremini Mushrooms, Goat Cheese, Rosemary, Truffle Oil

### Bronx Bomber

Tomato Sauce, Fennel Sausage, Pepperoni, Capicola, Mozzarella, Provolone

### Quattro Formaggi

Ricotta, Fior di Latte, Cheddar, Shaved Parmigiano, Rosemary, Maldon Salt

### Bikini Bottom

Cheeseburger Pizza with Sharp Cheddar, Chopped Onions, Kirby Pickles, and Big Mac Sauce

### Chuck E. Cheese

Classic Cheese Pizza with Your Choice of One Topping

### Vegan

Tomato Sauce, Roasted Peppers, Fennel, Mushrooms, Olives, Arugula

### Monte Cervino

Tuscan Kale, Caramelized Onions, Bechamel, Fontina, Speck

### Choppin Broccoli

Broccoli, Garlic Creme, Cheddar, Calabrian Chili

## BAR PAZZO SIGNATURE ITEMS

### Honey Whipped Ricotta

Warm Rosemary Sea-Salt Flatbread, Toasted Pignoli, Dried Fruits

### Sicilian Eggplant Fritti

Eggplant, Whipped Ricotta, Pickled Onion, Orange Supremes, Basil

### Polpette

Our Signature Meatballs in Slow-Cooked Tomato Sauce with Mint and Locatelli

### Crispy Wood-Oven Duck Wings

Radicchio, Polenta Waffle, Five-Spice, Mike's Hot Honey

### Polpo alla Brace

Wood-Fired Octopus, Calabrian Black Garlic Agrodolce, Saffron Aioli, Crispy Potato, Charred Fennel, Pistachio Pangrattato

## CUCINA

### Rigatoni Vodka

Our Signature Blush Sauce, Basil, Fresh Burrata Cheese

### Pasta Brunatta

Pan of Baked Bucatini in Our Signature Bolognese Sauce with "Almost" Burnt Top

### Orecchiette Cime di Rapa

Broccoli Rabe, Sundried Tomatoes, Vegan Red Pesto, Calabrian Spiced Hen of the Woods

### Candy Roaster Cappelletti

Hand-Made Cappelletti, New Jersey Candy Roasters, Sage Brown Butter Sauce, Fried Sage

### Pinot Grigio Short Ribs

Pinot Grigio Braised Short Ribs, Sweet Potato Puree, Pinot Beef Jus, Pine Nut Pangrattato

### Bone-In Pork Rib Chop

12oz Prime Bone-In Pork Chop, Apple Mostarda, Thyme Apple Cider Pork Jus, Fire-Roasted Brussels Sprouts and Winter Squash, Pomme Puree

### Salmon Pantelleria Risotto

Faroe Island Skin-On Salmon, Artichoke Risotto, Capers, Wood-Fired Bagnet Ross

### Ballotine Cacciatore

Poulet Rouge Chicken Ballotine, Wild Mushroom Mousse, Roasted Italian Herb Carrots, Soubise, Mushroom Demi Glace

## GELATERIA

Vanilla Bean

Salted Caramel

Sicilian Pistachio

Dark Chocolate Espresso

# COCKTAILS

## SIGNATURE

**The Italian Job Martini**  
Super Chilled Ketel One Vodka “Dirty”  
with Gorgonzola Stuffed Olives

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

**I Don’t Practice Sangria**  
Super Tuscan, Luxardo Maraschino  
Liqueur, Cointreau, Fresh Orange Juice

## SEASONAL

**Float On**  
Root Beer, Vanilla Vodka, Bourbon Whipped Cream

**Smoky Harvest Sour**  
Mezcal, PAMA Liqueur, Maple  
Syrup, Lemon, Cinnamon

**Salted Caramel Sidecar**  
Courvoisier VS, Caramel, Licor 43, Lemon, Salt Rim

**Figgettaboutit**  
Figenza Fig Vodka, Tito’s, Fig Balsamic

**Pear Necessities**  
Buffalo Trace Bourbon, Pear  
Puree, Elderflower, Vanilla

**Velvet & Vinyl**  
Vanilla Vodka, Aperol, Peychaud’s  
Bitters, Red Wine Float

# PROVA ZERO

**Pear With Me**  
Pear, Lemon, Ginger Beer

**Basil Bliss**  
Basil, Honey, Lemon, Soda

**Pomegranate No-Jito**  
Pomegranate, Mint, Club Soda

# DRAFT

Peroni  
Blue Moon  
Downeast Blackberry Cider  
Sam Adams Seasonal  
Stella  
Feature IPA

# BOTTLES & CANS

SBC Golden Cold Lager  
New Trail Broken Heel IPA 12oz Can  
Mich Ultra  
Miller High Life  
Miller Lite  
Peroni (NA)

Ask About Our Seasonal Bottle Selection

# WINES

## BUBBLY / FRIZZANTE

**Prosecco “1925” Treviso Brut, DOC, Vigneti Del Sole**  
Orchard fruit and minerals meet. Juicy and lively. Refreshing.

**Moscato d’Asti, 2023, DOCG, La Morandina**  
Gentle bubbles, aromas of peach and  
apricots, not overly sweet, perfect balance.

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

## WHITE AND ROSÉ

**Pinot Grigio, 2023, IGT, Venezia Giulia, Altùris**  
Green and flinty, bright citrus bouquet,  
notes of apricot, easy mineral finish.

**Negroamaro Rosato “Salento”,  
2024, IGP, Cantine Leuci**  
Rosé of Apulia’s most important grape. Soft  
pink, hints of cherry and raspberry. Saline notes.

**Cuvée Bianco “Mont Mès”, IGT, 2023, Castelfeder**  
Chardonnay and Sauvignon Blanc blended with South  
Tyrol’s most important grapes. Perfectly balanced Cuvée.

**San Cassiano “Le Viale” Chardonnay, IGT, 2023**  
100% Chardonnay grapes. Yellow flowers, citrus fruits,  
pink grapefruit, peach, apricot, vanilla and spices.

## RED

**Barbera d’Alba “Superiore”,  
2021, DOC, S & B Borgogno**  
Both powerful and elegant, Black cherry with hints  
of pepper and tobacco, Harmonious with long finish.

**Nero d’Avola “Iruka”, 2021, DOC, Ottoventi**  
Sicily’s most important red grape, Rich and intense.  
Sun dried, rich jammy fruit. A plethora of spice.

**“Super Tuscan”, 2024, IGT, Ciacci Piccolomini**  
Sangiovese blended with French varietals,  
Light herbs with a hint of warm spice,  
Award winning producer from Montalcino.

## WINE FLIGHTS

Enjoy a Red, White or Bubbly Flight

## BOTTLE SELECTIONS

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

**Amarone della Valpolicella,  
2018, DOCG, San Cassiano**  
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 Mitnacht**  
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”,  
2019, AVA, Rhys Vineyards**  
An attractive, red fruited nose of dried flowers. The palate  
is light bodied with a bright succulent core. Immense value!