

bar pazzo

~ Insalate ~

Spring Pea and Green Goddess Salad / 14
Snow pea leaves and sugar snaps, shaved cabbage, carrots, pine nuts, and a bright herb green goddess dressing

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

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

~ Wood-Fired Pizza ~

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

Bikini Bottom / 20
Sharp cheddar, chopped onions, house Kirby pickles and special sauce

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

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

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

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

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

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

Spring Chicken Bacon Ranch / 21
Marinated Joyce Farms chicken thigh, local spring alliums, dill-mint ranch, guanciale, mozzarella, ricotta

~ 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 slow-cooked sauce with mint and Locatelli

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

Burrata and Wood-Fired Spring Vegetables / 16
Charred Asparagus, radishes, and potatoes, bagna cada, 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 agrodulce, toasted walnuts

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

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

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

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

Tagliata and Patate Fritte / 32
USDA Prime coulotte, duck fat confit Yukon potatoes, dandelion greens, broccolini, Italian salsa verde

Bone-In Pork Rib Chop Calberese / 31
Wood-Fired spring alliums, Yukon potatoes, Local apple mostarda, broccolini, pork jus

Pan-Seared Salmon / 29
Spring pea puree, salmoriglio, charred asparagus, fennel pollen, fried potatoes