

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, filed 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, dadelion 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

~ 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 Liqueur, Grapefruit Bitters

Seasonal

Life is Hard, Tommy / 14
Dill Infused Gin, Elderflower, Fresh Cucumber, Mint,
Lemon

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

Solstice Silk / 14
Vanilla Vodka, Aperol, Cream of Coconut, Orange
Juice, Orange Bitters

Oak and Orchard / 14
4 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 / 6
Blue Moon / 7
SBC Seasonal / 7
Sam Adams Seasonal / 7
Stella / 6
Feature IPA / 7

~ Bottles & Cans ~

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

~ Spring 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 12/46
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, Altùris 10/44
Green and flinty, bright citrus bouquet, notes of apricot, easy
mineral finish.

Negroamaro Rosato "Salento" 2024 IGP, Cantine Leuci
12/46
Rosé of Apulia's most important grape. Soft pink, hints of
cherry and raspberry. Saline notes.

Cuvée Bianco "Mont Mès", IGT, 2023, Castelfeder 12/46
Chardonnay and Sauvignon Blanc blended with South Tyrol's most
important grapes. Perfectly balanced Cuvée.

San Cassiano 'Le Viale' Chardonnay, IGT, 2023 12/46
100% Chardonnay grapes. Yellow flowers, citrus fruits, pink
grapefruit, peach, apricot, vanilla and spices.

Red

Barbera Di Alba, "Superiore" 2021, DOC, S & B Borgogno
14/48
Both powerful and elegant, Black cherry with hints of pepper
and tobacco, Harmonic with long 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.

"Super Tuscan" 2024, IGT, Ciacci Piccolomini 12/46
Sangiovese blended with French varieties, Light herbs with a
hint of warm spice, Award winning producer from Montalcino.

Wine Flights

Enjoy a Red, White or Bubbly Flight for 18

Bottle Selections

Barolo, Piemonte, 2021, DOCG, AZELIA / 91
Impeccable balance, Intense strawberry with licorice and
smoky minerality. Beautiful tannins. WS:92 JS:93

Amarone Della Valpolicella, 2018, DOCG, San Cassiano / 88
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' 2019, AVA, Rhys Vinyard / 76
An attractive, red fruited nose of dried flowers. The palate is
light bodied with a bright succulent core. Immense value!