

bar**🔥**pazzo

~ Insalate ~

Summer Berry Salad/ 14

Fresh summer berries, mixed greens, baby kale, Radicchio, Italian herb toasted almonds, goat cheese, strawberry Vinaigrette

Fig Caprese / 16

Fresh figs, heirloom tomatoes, burrata, prosciutto, Kennedy Creek basil, vincotto, pesto, basil oil

Caesar Salad / 14

Little Leaf Farms baby lettuce, escarole, radicchio, lemon-anchovy dressing, olive oil croutons, shaved Grana Padano

~ Wood-Fired Pizza ~

Margherita / 16

Fior di Latte, San Marzano tomato, fresh basil

Scrantonian / 19

DOP Tomato sauce, fresh mozzarella, oregano, covered in cup pepperoni

Tartufo / 19

White base, cremini mushrooms, goat cheese, rosemary, truffle oil

Bronx Bomber / 21

Tomato sauce, fennel sausage, pepperoni, capicola, mozzarella, provolone

Quattro Formaggi / 18

Ricotta, Fior di Latte, cheddar, shaved parmigiano, rosemary, maldon salt

Chuck E. Cheese / 16

Classic, red sauce cheese pizza, choice of one topping

Vegan / 19

Tomato sauce, roasted peppers, fennel, mushrooms, olives, arugula

Summer BBQ/ 21

Pulled pork, Carolina gold BBQ sauce, Kirby pickles

Elote/ 18

White Base, wood-fired corn, elote creme, Cotija, Tajin seasoning, cilantro, spring onion

Bikini Bottom/ 20

Sharp cheddar, ground beef, chopped onions, Kirby pickles, house-made 'special sauce'

~ Gelateria ~

Vanilla Bean / 7

Salted Caramel / 7

Sicilian Pistachio / 7

Dark Chocolate Espresso / 7

~ Bar Pazzo Signature Items ~

Honey Whipped Ricotta/ 12

Warm rosemary sea-salt flatbread, toasted pignoli, dried fruits

Panzerotto/ 16

Fried calzone, mozzarella, basil, light sauce inside, and a side of our signature sauce

Green Tomato Rilette/ 16

Crispy green tomato fritti, smoked salmon rilette, pickled radish slaw

Polpette/ 18

Our signature meatballs in slow-cooked tomato sauce with mint and Locatelli

Crispy Wood-Oven Duck Wings/ 17

Radicchio, polenta waffle, five-spice, Mike's hot honey

Roasted Carrots/ 16

Hot honey glazed carrots, Italian herbs, pine nut butter, toasted pine nuts, Miner's lettuce, nasturtium

PA Formaggi/ 21

Chef's selection of Pennsylvania cheeses, house thyme crackers, preserves, and charcuterie

~ Cucina ~

Rigatoni Vodka/ 24

Our Signature blush sauce, basil, fresh burrata

Pasta Brunatta / 26

Personal pan of baked bucatini, signature bolognese sauce with "almost" burnt top

Cascatelli Pesto/ 24

Cascatelli pasta, Kennedy Creek basil pesto, almonds, squash, lemon herb breadcrumb, Locatelli

Corn and Goat Cheese Cavatelli/ 28

Hand-Made cavatelli, tossed in corn and goat cheese veloute, butter-seared local mushrooms, Miner's lettuce

Tagliata and Patate Fritte/ 32

USDA Prime Coulotte, duck fat confit Yukon potatoes, Caraflex cabbage, charred Gremolata

Bone-In Pork Rib Chop Calabrese/ 33

Red bell peppers, poblano, Spanish onions, Yukon potatoes, Calabrian chili Agrodolce

Three Sisters Seared Salmon/ 29

Green chickpea hummus, sweet corn, snap beans, summer squash, inspired by the Three Sisters harvest.

Chicken Parmigiano Fresca/ 29

Fresh sugar bomb tomato sugo, Hudson Valley skin-on airline chicken breast, Kennedy Creek basil, Fior di Latte, side of grilled summer squash

Fork Over Love Donation Dinner

Purchase a hot meal to help feed someone in your Community / 10 ❤️