

bar pazzo

~ Insalate ~

Winter Squash Salad / 14

Apple Cider Balsamic Dressing, Baby Kale, Dried Fruit, Candied Walnuts, Shaved Fennel, Goat Cheese

Organic Honey Beets / 14

Braised Badger Flame beets, crushed pistachios, citrus, goat cheese, acacia honey

Baby Gem Caesar / 14

Lemon anchovy dressing, olive oil croutons, Trevisano, shaved Grana Padano

~ Wood-Fired Pizza ~

Margherita / 16

Neapolitan inspired preparation of Fior di Latte, tomato sauce, basil

Bikini Bottom / 20

Cheeseburger pizza with sharp cheddar, chopped onions, Kirby pickles and Big Mac sauce

Scrantonian / 19

Pepperoni, fresh mozzarella, DOP tomatoes, fresh oregano

Tartufo / 19

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

Bronx Bomber / 21

Tomato oregano base, fennel sausage, pepperoni, 'Gabagool', mozzarella, provolone

Chuck E. Cheese / 14

Plain sauce and cheese pizza with your choice of one topping (Keep it civilized.)

Vegan / 17

Pizza sauce, roasted peppers, shaved fennel, mushrooms, olives, arugula

Popeye / 18

Ricotta, mozzarella, cheddar, organic spinach, and toasted pistachio,

Charleston Nod / 21

Pimento cheese, mozzarella, cheddar, Benton's Country Ham, and Hot Honey

~ 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

Whipped ricotta, toasted pistachios, orange supremes, pickled onion, basil

Polpette / 18

BP's signature meatballs with cooked sauce, mint and Locatelli cheese

Crispy Wood-Oven Duck Wings / 17

Roasted radicchio, polenta waffle, 5 spice, Mike's hot honey

Salumi & Formaggi / 26

Chef's selection of meats and cheeses with crostini, seasonal fruits and condiments

Pasta Brunatta / 26

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

Wood Oven Roasted Spanish Octopus / 28

Lemon olive oil, roasted potatoes, Castelvetrano olives, golden raisins, flat leaf parsley

~ Cucina ~

Figs and Gorgonzola / 18

Fire-Roasted Figs, stuffed with Gorgonzola Dolce, pine nuts, wrapped in Prosciutto di Parma

Rigatoni Vodka / 24

Bar Pazzo Signature Vodka blush sauce, basil, fresh burrata cheese

Patatine di Farfalle / 14

Our version of chips and dip! Spiced Farfalle pasta baked until crispy and served with Parmigiano Cheese Sauce

Raviolo di Coniglio / 28

Rabbit Ragu stuffed Raviolo, carrot puree, Rosemary demi Glace, topped with pine nuts, and basil

Row 7 Honeypatch Squash Capelletti / 24

Brown butter, fennel puree, savory candied walnuts

Organic Chicken Thighs / 26

Over mushroom risotto, Arborio Rice, Chef mix of local brown butter sauteed mushrooms

Tagliata and Patate Fritte / 32

USDA Prime Coulotte Steak with Duck Fat Confit and fried Yukon Gold Potatoes, Served with truffle demi glace and shredded fresh Horseradish

USDA Prime Pork Rib Chop Calabrese / 31

Calabrese spiced apple butter, roasted red peppers, Yukon potatoes

Pan-Seared Salmon / 29

Sun-dried Tomatoes, artichoke hearts, capers, Bechamel, with a Side of wood-fired broccolini

Fork Over Love Donation Dinner / 10

Purchase a hot meal to help feed someone in your community ♥

~ Cocktails ~

Signature

The Italian Job Martini / 14
Super Chilled Kettle One Vodka "Dirty" with
Gorgonzola Stuffed Olives

Italo-Margarita / 14
1800 Reposado Tequila, Lazzaroni Amaretto, Fresh
Citrus, Salt & Sugar Rim

Aeroplano Di Carta / 14
Elijah Craig, Contratto Apertif, Amaro Montenegro,
Lemon

Pink Mirage / 14
Bluecoat Gin, Prickly Pear, Sage, Plum Bitters, Moscato
Float

I Dont Practice Sangria / 13
Brandy Soaked Apples, Golden Rum, Sauvignon Blanc

Seasonal

Smoky Harvest Sour / 13
Mezcal, Pama Liquer, Maple, Fresh Citrus

Livin La Vida Lychee / 14
Tequila Anejo, Fig Vodka, Lychee, Vincotto

Carmel Apple Sidecar / 13
Cognac, Carmel, Apple Cider, Lemon

Velvet and Vinyl / 14
Vanilla Vodka, Contratto Apertif, Lemon, Cherry Bitters,
Nero D'Avola Float

~ Prova Zero ~

Apple with Me / 10
Apple Cider, Agave Nectar, Lemon, Ginger Beer

Pear Bliss / 10
Prickly Pear, Hot Honey, Basil, Club Soda

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

~ Draft ~

Peroni / 5
Blue Moon / 5
SBC Seasonal / 6
Sam Adams Seasonal / 6
Stella / 5
Feature IPA / 6

~ 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
Peroni (NA) / 5
Mexican Coca Cola (NA) / 5

~ Winter 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.

Brachetto Lungo del Roero "Birbet" NV, Malvirà 14/48
Pretty aromas of violets and ripe strawberries with chalky
minerality. Very unique semi-sweet red.

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
Rosè of Apulia's most important grape. Soft pink, hints of
cherry and raspberry. Saline notes.

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

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 varietals, 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!