

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 ❤️

- 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

I Dont Practice Sangria/ 15
Pinot Grigio, Figenza Fig Vodka, Gran Marnier, Fresh
Kiwi and Strawberry

Seasonal

Orgeat or Nah?! / 15
Bluecoat Gin, Orgeat, Grapefruit, Campari

Embers in Oaxaca / 15
Mezcal, Smoked Jalapeno Liquor, Agave, Lime, Tajin

Havana Fresa / 14
Strawberry Infused Rum, Coconut, Lime

Busboys Daughter / 14
Anejo Tequila, Luxardo Maraschino, Agave,
Grapefruit Bitters

Porch Light/ 15
Four Roses Bourbon, Passionfruit, Aperol, Lime

Golden Hour/ 15
Titos, Aperol, Grapefruit, Elderflower, Lemon, Prosecco

- Prova Zero -

Grape Fruity with Me / 10
Grapefruit, Hot Honey, Soda

Basil Bliss / 10
Basil, Honey, Lemon, Soda

Kiwi No-Jito / 10
Kiwi, Mint, Club Soda

- Draft -

Peroni / 6.50
Blue Moon / 7.50
SBC Seasonal / 7
Sam Adams Seasonal / 7
Stella / 8
Feature IPA / 7.50

- Bottles & Cans -

SBC Golden Cold Lager / 6
New Trail Broken Heel IPA 12oz Can / 6
Mich Ultra / 5
Miller High Life / 4.50
Miller Light / 5
Corona / 6
Truly Hard Seltzer- Variety 6
Peroni (NA) / 6
Virgils Root Beer (NA)/ 5

- Spring Wines -

Bubbly/Frizzante

Prosecco, 1925, Treviso Brut, DOC, Vigneti Del Sole 11/44
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 11/44
Green and flinty, bright citrus bouquet, notes of apricot, easy
mineral finish.

Negroamaro Rosato "Salento", Cantine Leuci 13/46
Rosé of Apulia's most important grape. Soft pink, hints of
cherry and raspberry. Saline notes.

Cuvée Bianco "Mont Mès", IGT, 2023, Castelfeder 13/46
Chardonnay and Sauvignon Blanc blended with South Tyrol's most
important grapes. Perfectly balanced Cuvée.

San Cassiano 'Le Viale' Chardonnay, IGT, 2023 13/46
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 13/46
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.

Montepulciano d'Abruzzo 2023, IGT, Vignette Radica 12/46
Deep ruby with ripe cherry, plum, and a bit of spice. Pairs well
With our homemade sauces and grilled meat dinners

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.

Pinot Noir 'Anderson Valley' 2019, AVA, Rhys Vineyard /
76
An attractive, red fruited nose of dried flowers. The palate is
light bodied with a bright succulent core. Immense value!