

LUNCH

INSALATA

MISTA local greens, basil, red wine vinaigrette	7.
NATALINO* romaine hearts and escarole, caesar dressing, focaccia toasts	9.
CICORIA endive, gorgonzola, cider vinaigrette, dates	8.
SICILIA* grilled chicken, spinach, pinenuts, sun-dried tomatoes, currants, olive vinaigrette	16.
SPALLINA* grilled petite filet, roasted red onion, gorgonzola, lettuces, balsamic vinegar	16.

ANTIPASTI, ZUPPA

ZUPPA DEL GIORNO* seasonal soup, inspired daily	bowl 7. cup 4.
FORMAGGI a duo of italian cheese with moscato-soaked apricots	9.
MOZZARELLA pan- fried italian buffalo mozzarella, green tomato	13.

PIZZA AL FORNO

INDIVIDUAL PIZZA* choice of three ingredients:	14.
<i>pepperoni - fennel salami - spicy capicola - italian sausage - sopressata - mushrooms - basil pesto garlic - red onion - castelvetro olives - basil - roasted tomatoes - red jalapeno - fresh mozzarella</i>	

PASTA

RAVIOLI butternut squash- filled pasta, sage, brown butter	17.
CAPELLINI san marzano tomatoes, garlic, basil, extra virgin olive oil	15.
MANICOTTI baked pasta filled with zucchini, spinach, ricotta and mushrooms, marinara, mozzarella	14.
SPAGHETTINI* guanciale, red onion, san marzano tomato, pecorino romano	17.
PAPPARDELLE veal, pork, and beef ragú- bolognese-style, reggiano parmesan	17.

PANINI

<i>sea salt potato chips included</i>	
ITALIAN HERO* coppa, finocchiona, sopressata, fresh mozzarella, oil and vinegar on baguette	13.
VERDURE grilled zucchini and red pepper, escarole, tomato, onion, goat cheese	14.
POLLO* grilled chicken, applewood-smoked bacon, olive oil aioli, escarole, tomato, red onion	15.
AGNELLO* grilled oregon lamb burger, lemon-harissa aioli, escarole, tomato, red onion	14.

SECONDI

TONNO* pan- roasted albacore tuna, roasted root vegetables, lemon vinaigrette	23.
CONTORNI winter vegetables three different ways	16.
PESCE DEL GIORNO* daily preparation of seasonal fish	AQ

All ingredients organic and / or sustainable whenever possible

PAZZO
R I S T O R A N T E

EXECUTIVE CHEF John Eisenhart • SOUS CHEFS Michael Molitor, Gavin Russell
For Reservations call 503.228.1515 or go online to www.opentable.com
627 SW Washington (at Broadway) Portland, OR 97205 • www.pazzoristorante.com
18% gratuity is added to parties of 6 or larger • Pazzoria is available for private functions.

*meats, eggs or shellfish that are served raw or undercooked to your specification may increase risk of foodborne illness, especially if you have certain medical conditions.