



850 460 4766

http://www.30agrub2go.com

# Pazzo Italiano

## Attention!

All menu items have a 10% increase to assist the staff with preparing To-Go orders. Thank you for understanding.

## Beverages

Coke	\$3.03
Diet Coke	\$3.03
Sprite	\$3.03
Dr. Pepper	\$3.03
Lemonade	\$3.03
San Pelegrino	\$6.05
Acqua Panna	\$6.05
Sweet Tea	\$3.03
Unsweet Tea	\$3.03
Hot Tea	\$4.24
Regular Coffee	\$3.03
Espresso	\$4.24
Cappucino	\$6.05

## Antipasti (Lunch)

Available for Lunch Only.

Antipasto Classico	\$18.15
<i>Fine selection of Italian cured meat, cheeses served with fresh rosemary focaccia bread.</i>	
Bruschetta	\$12.10
<i>Fresh chooped ripe tomatoes, basil, garlic, and olive spooned over extra virgin olive oil brushed slices of homemade toasted bread</i>	
Garlic Rolls	\$10.89
<i>Pizza Dough rolls bathed in garlic butter</i>	
Calamari Fritti	\$16.94
<i>Crispy classic Italian fried calamari served with our signature marinara sauce</i>	
Burrata	\$19.36
<i>Curd ball made from mozzarella cheese filled fresh cream, served over a bead of crisp arugula and prosciutta di Parma</i>	

## Con Torni

### Sides

Vegetable of the day	\$4.84
Spaghetti Olive and Garlic	\$8.47
Meatball (side)	\$7.26
Sausage (side)	\$7.26
Spinach with Pancetta	\$10.89

## Bambini

### Children's Menu

Kids Pizzeta	\$12.10
<i>Small cheese or pepperoni pizza</i>	
Kids Penne Bolognese	\$12.10
<i>Homemade pork and beef meat in San Marzano tomato sauce</i>	
Kids Spaghetti & Meatballs	\$12.10
<i>Made with our signature marinara sauce</i>	

## Pasta Tradizionale (Lunch)

Available for lunch only. Traditional Italian Lunches; gluten free option available

Fettucine Bolognese	\$20.57
<i>Ground beef and ground pork, finely chopped garden vegetables simmered in San Marzano tomato sauce and red wine</i>	
Penne Alla Vodka	\$20.57
<i>Reduced vodka and San Marzano tomato sauce with a touch of cream</i>	
Spaghetti Marinara	\$19.36
<i>Nanna's (Grandma) special recipe marinara sauce</i>	
Spaghetti Carbonara	\$20.57
<i>Rich imported pancetta, onion and cream, finished with egg yolk and parmesan cheese</i>	
Penne Vegetariane	\$19.36
<i>Fire roasted marinated begetables with garlic, served with traditional marinara sauce</i>	
Eggplant Parmigiana	\$20.57
<i>Breaded eggplant layered with marinara sauce, mozzarella, ricotta cheese, parmigiano reggiano and bechamel</i>	
Lasagna	\$20.57
<i>Made with homemade Bolognese sauce, mozzarella, parmigiano reggiano, and bechamel sauce</i>	
Fettucine Alfredo	\$20.57
<i>Traditional creamy white Alfredo sauce and melted parmigiano reggiano</i>	

## Pizza Artigianale

Available Lunch or Dinner. Handcrafted artisanal fire wood pizza

Cheese Pizza	\$19.36
<i>Tomato sauce and mozzarella cheese</i>	
Pepperoni Pizza	\$21.78
<i>Tomato sauce, mozzarella and pepperoni</i>	
Regina Margherita Pizza	\$24.20
<i>San Marzano tomato sauce, fresh mozzarella and basil, drizzled with extra virgin olive oil</i>	
Quattro Stagioni Pizza	\$25.41
<i>Tomato sauce, mozzarella, soppressata, salami, olives, mushrooms and artichokes</i>	
Capricciosa Pizza	\$26.62
<i>Tomato sauce, mozzarella, mushrooms, spinach, ham, peppers, onions and black olives</i>	
Ortolana Pizza	\$22.99
<i>Tomato sauce, mozzarella, fire roasted vegetables, basil and shaved parmesan</i>	
Diavola Pizza	\$25.41
<i>Tomato sauce, mozzarella, soppressata, salame, roasted peppers and pepperoncina</i>	
Sostanziosa Pizza	\$27.83

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## Pane

Handmade fresh bread cooked in a wood brick oven to order

Garlic Bread Rolls	\$10.89
Filled Bread	\$14.52
<i>With melted mozzarella and your choice of pepperoni, sausage and peppers, or ham and cheese</i>	
Focaccia Bread	\$12.10
<i>Italy's favorite flat bread baked with extra virgin olive oil and rosemary</i>	

## Insalate

### Salads

Spinaci E Salmone Salad	\$22.99
<i>Fire grilled salmon, fresh strawberries served in a bed of crisp spinach topped with shaved parmesan and raspberry vinaigrette</i>	
Della Casa Salad	
<i>Crisp Italian mixed greens with ripe tomatoes, cucumbers, onions, Kalamata olives and shredded carrots with creamy balsamic vinaigrette; choose a small or large portion</i>	
Cesare Salad	
<i>Fresh romaine lettuce, aged parmesan cheese and croutons; choose a small or large portion</i>	
Caprese Salad	\$18.15
<i>Rich sliced whole mozzarella, vine rip tomatoes and basil drizzled with extra virgin olive oil</i>	
Pazzo Salad	\$20.57
<i>Crisp arugula with sweet peas, gorgonzola cheese and honey glazed walnuts</i>	
Vegetali Di Stagione Salad	\$19.36
<i>Fire roasted seasoned seasonal vegetables served on a bed of arugula and shaved aged parmesan</i>	

## Antipasti (Dinner)

### Appetizers

Porchetta Appetizer	\$19.36
<i>Slow cooked boneless pork roast served with crostini bread and ricotta topped drizzled with local honey</i>	
Antipasto Classico (for 2)	\$22.99
<i>Fine selection of Italian cured meat, cheeses served with fresh rosemary focaccia bread; serving sized for 2 people</i>	
Antipasto Classico (for 4)	\$27.83
<i>Fine selection of Italian cured meat, cheeses served with fresh rosemary focaccia bread; serving sized for 4 people</i>	
Burrata	\$20.57
<i>Curd ball made from mozzarella cheese filled fresh cream, served</i>	

Kids Fettucini Alfredo	\$12.10
<i>White cheesy sauce</i>	
Kids Pollo Fritto	\$10.02
<i>Crispy fried chicken tenders served with french fries</i>	
Kids Grilled Chicken	\$13.31
<i>Served with veggies</i>	

## Insalate (Lunch Salads)

### **Available for Lunch Only**

Spinaci E Salmone Salad	\$20.57
<i>Fire grilled salmon, fresh strawberries served in a bed of crisp spinach topped with shaved parmesan and raspberry vinaigrette</i>	
Pazzo Salad	\$16.94
<i>Crisp arugula with sweet peas, gorgonzola cheese and honey glazed walnuts</i>	
Della Casa Salad	
<i>Crisp Italian mixed greens with ripe tomatoes, cucumbers, onions, Kalamata olives and shredded carrots with creamy balsamic vinaigrette; choose a small or large portion</i>	
Cesare Salad	
<i>Fresh romaine lettuce, aged parmesan cheese and croutons; choose a small or large portion</i>	
Caprese Salad	\$15.73
<i>Rich sliced whole mozzarella, vine rip tomatoes and basil drizzled with extra virgin olive oil</i>	
Vegetali Di Stagione Salad	\$15.73
<i>Fire roasted seasoned seasonal vegetables served on a bed of arugula and shaved aged parmesan</i>	

## Panini

**Available for Lunch Only. All sandwiches served with your choice of fries, soup, or salad**

Porchetta Panini	\$15.73
<i>Slow cooked boneless pork roast with garlic, sauteed mushroom, and smoked mozzarella</i>	
Caprese Panini	\$16.94
<i>Fresh mozzarella, roma tomato and fresh basil drizzled with extra virgin olive oil</i>	
Salsiccia Panini	\$16.94
<i>Fire grilled Italian sausage with roasted red bell pepper and onions</i>	
Pollo Parmigiana Panini	\$16.94
<i>Crisp breaded chicken and our signature marinara sauce topped with melted mozzarella cheese</i>	
Philly Cheesesteak Panini	\$18.15
<i>Thin sliced rib-eye served with bell peppers, mushrooms and onions, topped with melted provolone cheese</i>	
Pollo Alla Diavola Panini	\$16.94
<i>Succulent marinated spicy chicken, roasted bell peppers and melted mozzarella cheese</i>	
Eggplant Parmigiana Panini	\$18.15
<i>Breaded eggplant layered with marinara sauce, mozzarella, ricotta cheese, parmigiano reggiano and bechamel</i>	
Pazzo Italiano Panini	\$18.15
<i>Thin Sliced ham salami, prosciutto di Parma, mozzarella, tomato, arugula and pesto</i>	
Vegetariano Panini	\$16.94
<i>Fire roasted marinated vegetables topped with fresh mozzarella, tomato and fresh greens</i>	
Meatball Panini	\$16.94
<i>Homemade meatballs served with our signature marinara sauce and melted mozzarella</i>	

*Tomato sauce, mozzarella, pepperoni, sausage, ham, and porchetta*

## Specialita Del Pizzaiolo

### **Available Lunch or Dinner**

Bianca Pizza	\$26.62
<i>Mozzarella, mushrooms, prosciutto di Parma, shaved parmigiano reggiano drizzled with truffle oil, no sauce</i>	
Porchetta Pizza	\$25.41
<i>Porchetta, artichoke, extra virgin olive oil, smoked gouda cheese, no sauce</i>	
Alfonso Pizza	\$26.62
<i>Fresh cherry tomatoes, mozzarella, topped with fresh arugula prosciutto shaved aged parmesan drizzled with extra virgin olive oil, no sauce</i>	
Pizza Pazzo Italiano	\$26.62
<i>4 types of pizza in one!</i>	
Gorgonzola Pizza	\$25.41
<i>Caramelized onions, mozzarella, gorgonzola cheese and grilled all natural free-range chicken, no sauce</i>	
Genovese Pizza	\$24.20
<i>Pesto, basil, mozzarella, and cherry tomatoes</i>	

## Calzone

### **Available Lunch or Dinner**

Classico Calzone	\$21.78
<i>Mozzarella, tomato sauce and ham</i>	
Napoletano Calzone	\$24.20
<i>Ricotta cheese, mozzarella, tomato sauce, salami and basil</i>	
Rustico Calzone	\$25.41
<i>Mozzarella, fire roasted marinated vegetables, sausage, topped with arugula and shave parmigiano reggiano</i>	

## Dolce

### **Desserts Available Lunch or Dinner**

Tiramisu	\$13.31
<i>Traditional rich Italian layered cake with mascarpone cheese, chocolate and cream custard infused with coffee</i>	
Cannoli	\$13.31
<i>Crispy pastry dough filled with a sweet and creamy ricotta filling</i>	
Nutella Calzone	\$18.15
<i>Kids Favorite! - Indulgent, flavorful Italian staple (chocolate and hazelnut) melted in a warm fire-wood calzone drizzled with powdered sugar, chocolate syrup and pistachios. Serves two.</i>	

*over a bead of crisp arugula and prosciutto di Parma*

Zuppetta Di Pesce	\$25.41
<i>Sauteed fresh Gulf shrimp, mussels, clams, scallop and calamari in a white wine pomodoro sauce infused with fresh herbs</i>	
Cozze	\$20.57
<i>Sauteed mussels in a flavorful garlic, white wine sauce and pomodoro sauce</i>	
Bruschetta	\$15.73
<i>Fresh chooped ripe tomatoes, basil, garlic, and olive spooned over extra virgin olive oil brushed slices of homemade toasted bread</i>	
Calamari Fritti	\$19.36
<i>Crispy classic Italian fried calamari served with our signature marinara sauce</i>	
Gamberi Fradiavola	\$20.57
<i>Fresh jumbo shrimp sauteed in a fiery white wine reduction tomato sauce</i>	
Alfonso's Mussels and Beans	\$20.57
<i>Sauteed mussels with cannellini beans, ripe cherry tomatoes, Italian bread with a touch of spice, served with toasted homemade bread</i>	

## Tradizionale (Dinner)

**Traditional Italian Dinners, gluten free option available**

Eggplant Parmigiana	\$27.83
<i>Made from scratch breaded eggplant layered with marinara sauce, mozzarella, ricotta cheese, parmigiano reggiano and bechamel</i>	
Lasagna	\$27.83
<i>Baked layered egg pasta with homemade Bolognese sauce, mozzarella, parmigiano reggiano and bechamel sauce</i>	
Ravioli	\$25.41
<i>Cheese filled ravioli pasta served with your choice of sauce</i>	
Fettucine Alfredo	\$25.41
<i>Traditional creamy white Alfredo sauce and melted parmigiano reggiano</i>	
Canneloni	\$25.41
<i>Pasta filled with ricotta cheese, mozzarella, spinach and veal</i>	
Spaghetti Marinara	\$21.78
<i>Nanna's (Grandma) special recipe marinara sauce</i>	

## Pasta

Pappardelle Dello Chef	\$32.67
<i>Egg pasta with Italian sausage, porcini mushroom and creamy smoked gouda cheese sauce drizzled with truffle oil</i>	
Paccheri Della Mamma	\$33.88
<i>Imported jumbo rigatoni with fresh Gulf shrimp and zucchini in a delicious pomodoro cream sauce and smoked gouda cheese</i>	
Spaghetti Pescatora	\$36.30
<i>Sauteed fresh Gulf shrimp, scallops, calamari, mussels and clams mixed with garlic, red crushed pepper in either a tomato sauce or white wine sauce</i>	
Fettucine Bolognese	\$25.41
<i>Flavorful blend of ground beef and ground pork, finely chopped garden vegetables simmered in San Marzano tomatoes sauce and red wine</i>	
Penne Alla Vodka	\$25.41
<i>Reduced vodka and San Marzano tomato sauce with a touch of cream</i>	

Spaghetti Carbonara	\$25.41
<i>Rich imported pancetta, onion and cream finished with and egg yolk and parmesan cheese</i>	
Capellini Al Pomodoro and Shrimp	\$30.25
<i>Angel hair pasta served with sauteed jumbo shrimp, white wine and spicy San Marzano pomodoro sauce</i>	
Penne Vegetariane	\$25.41
<i>Fired roasted marinated vegetables, garlic, and served with traditional marinara sauce</i>	
Spaghetti Alle Vongole	\$27.83
<i>Sauteed clams mixed with garlic and pepperoncino in white wine sauce or pomodoro sauce</i>	
Paccheri Caprese	\$31.46
<i>Imported jumbo rigatoni with fresh ripe cherry tomatoes, basil, garlic, white wine topped with arugula, fresh mozzarella and extra virgin olive oil</i>	

## **Secondi**

### **Main Courses**

Piccata (Veal)	\$32.67
<i>Sauteed veal finished in a tangy lemon butter sauce and capers served over angel hair pasta</i>	
Piccata (Chicken)	\$30.25
<i>Sauteed chicken finished in a tangy lemon butter sauce and capers served over angel hair pasta</i>	
Marsala (Veal)	\$32.67
<i>Sauteed veal with mushrooms and finished with a traditional Marsala wine sauce served over angel hair pasta</i>	
Marsala (Chicken)	\$30.25
<i>Sauteed chicken with mushrooms and finished with a traditional Marsala wine sauce served over angel hair pasta</i>	
Salmone Piccante	\$31.46
<i>Fire grilled salmon with roasted marinated seasonal vegetables and spicy pomodoro sauce served over angel hair pasta</i>	
Saltimbocca (Veal)	\$33.88
<i>Pan seared veal topped with prosciutto di Parma, fresh mozzarella finished with a porcini mushroom sauce</i>	
Saltimbocca (Chicken)	\$31.46
<i>Pan seared chicken topped with prosciutto di Parma, fresh mozzarella finished with a porcini mushroom sauce</i>	
Parmigiana (Veal)	\$32.67
<i>Crispy breaded veal topped with our signature marinara sauce, topped with melted mozzarella, served over angel hair pasta</i>	
Parmigiana (Chicken)	\$30.25
<i>Crispy breaded chicken topped with our signature marinara sauce, topped with melted mozzarella, served over angel hair pasta</i>	