

# APPETIZERS

**ARANCINI (v)** 15  
Cacio & Pepe, Pecorino Cream, Black Pepper

**CHARCUTERIE** 24  
Imported Cured Meats, Cheeses & Accoutrements

**POLPO (g)** 21  
Charred Octopus, Roasted Potatoes, Shallots, Celery, Chilies, Charred Lemon Sauce

**CALAMARI FRITTI** 24  
Crispy Shrimp, Calamari, Fennel, Celery, Roasted Garlic & Calabrian Pepper Aioli

**• TABLE SIDE SMOKED BURRATA •** 22  
Bacon & Heirloom Tomato Jam, Charred Bread

**FABIO'S WAGYU MEATBALL** 19  
Rich Tomato Sugo, Whipped Ricotta, Torn Basil, Grilled Bread

**PROSCIUTTO DI PARMA PIZZA** 25  
Pecorino Cream, Mozzarella, Burrata, Arugula, Truffle Honey, Grana Padano

**SOPRESSATA SAUSAGE & PEPPERS PIZZA** 24  
Mozzarella, Cherry Peppers, Spicy Sopressata, Arugula

**MOZZARELLA IN CARROZZA** 19  
Crispy Fried Mozzarella, Pickled Mustard Seed, Garlic Aioli

**BRUSCHETTA ROMANA (g)** 17  
Marinated Heirloom Tomato, Torn Basil, Burrata & Pecorino Cheese

# SALADS

**CLASSIC CAESAR (v)(g)** 16  
Crisp Romaine, Classic Dressing, Italian Focaccia Croutons & Parmesan Crisp

**BEETS & GOAT CHEESE** 17  
Rainbow Beets, Goat Cheese & Pomegranate

**• CAPRESE FOR THE TABLE •**

Fresh Mozzarella Made Table Side Heirloom Tomato, Aged Balsamic, Fresh Basil, Extra Virgin Olive Oil

35

**AI PAZZI CHOP (g)** 16  
Radicchio, Castle Franco, Salumi, Aged Provolone, Pepperoncini, Chickpea, Roasted Tomatoes, Pickled Onions, Charred Olives, Cucumbers, Ricotta Salata, Aged Red Wine Vinaigrette

# FRESH PASTA

**FUSILLI PESTO** 27  
Fresh Basil & Pistachio Pesto, Semi-Dried Tomato, Crispy Garlic Chips

**LUMACHE VODKA (v)** 26  
Creamy Calabrian Chilies Vodka Sauce, Aged Parmigiano, Burrata

**FIORE DI AGNOLOTTI** 31  
Ricotta Cheese, Butter Truffle Cacio e Pepe, Summer Black Truffles

**FRUTTI DI MARE** 29  
Clams, Mussels, Shrimp, Heirloom Tomato, Garlic, Lobster Broth

**• FETTUCCINE ALFREDO •** 45  
(Tablesides for 2) (v)  
Farm Egg Fresh Fettuccine, Organic Whipped Butter, 24-Month-Old Parmigiano

**WAGYU SHORT RIB BOLOGNESE** 28  
Rigatoni, Savory Red Wine & Short Rib Ragout, Pecorino Fondue

**MAINE LOBSTER LINGUINI** 42  
Cherry Tomato, Garlic, White Wine, Lobster Butter, Fresh Basil

**ORECCHIETTE** 28  
Italian Fennel & Spicy Sausage, Sautéed Garlic Rapini, White Wine, Grana Padano

# ENTRÉES

**\*FILETTO DI MANZO (g)** 58  
Grilled 8 oz. Linz Heritage Reserve, Roasted Garlic, Tuscan Olive Oil

**\*SCALOPPINE AI PORCINI (g)** 54  
Veal Medallions, Porcini Mushroom Sauce, Herb Roasted Potatoes

**• BISTECCA ALLA FIORENTINA (g) •**

Grilled & Sliced 32 oz. Linz Heritage Reserve Porterhouse, Roasted Garlic, Tuscan Olive Oil, Mediterranean Salt

125

**OSSOBUCO ALLA MILANESE** 38  
Braised Pork Ossobuco, Saffron & Bone Marrow Risotto, Gremolata

**\*MAIALETTO (g)** 42  
Grilled Pork Chop, Roasted Garlic & Cherry Pepper White Wine Sauce, Mashed Potato

**• POLLO PARMIGIANA •** 32  
Tomato Sauce, Fresh Mozzarella, 24-Month-Aged Parmigiano, Campanelle in Pomodoro Sauce

**HALF ROASTED CHICKEN (g)** 33  
Roasted Potato, Herbs Lemon Butter Sauce

# SEAFOOD

**MEDITERRANEAN BRANZINO (g)** 40  
Oregano Oil Vinaigrette, Charred Lemon & Herbs

**• ZUPPA DI PESCE • (g)** 38  
Manila Clams, P.E.I. Mussels, Shrimp, Fresh Calamari, Rock Fish Bites, Aromatic Herbs, Lobster Tomato Broth

**HALIBUT MILANESE** 38  
Buttery White Wine & Lemon Caper Sauce, Citrus Arugula Salad

# ai PAZZI

Italian Restaurant by Fabio Viviani

At ai Pazzi, every dish is crafted with passion, bold flavors, and the spirit of Italian hospitality.  
Buon Appetito!

fabioViviani

# SIDES

**HERBS & PARMESAN ROASTED POTATOES (v)** 10

**CITRUS MASCARPONE POLENTA (v)(g)** 10

**ROASTED BRUSSEL SPROUTS (g)** 12  
'Nduja, Sherry, Chili

**CHARRED BROCCOLINI (v)(g)** 12  
Parmesan, Chili, Lemon

**MASHED POTATO** 11  
Mascarpone, Grana Padano

(v) VEGETARIAN (g) GLUTEN FREE SPICY

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

TEXT "PAZZI" TO 702-271-7080  
ai Pazzi Concierge

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