



SIZZLE DINING AT PAZZO! CUCINA ITALIANA

3 COURSES FOR \$39 PER PERSON PLUS 30% OFF ALL BOTTLES OF WINE



FIRST COURSE

CHOOSE ONE

SICILIAN MEATBALLS

giant veal, pork and beef meatballs, fresh ricotta, sweet basil

HOMEMADE BUTTERNUT SQUASH RAVIOLI

toasted walnuts, citrus sugo

CAESAR

treviso, little gem, traditional toss, parmigiano

TUSCAN KALE, ARUGULA

radicchio bocconcini mozzarella, citrus white truffle dressing

SECOND COURSE



CHOOSE ONE

LINGUINI ALLA VONGOLE

with fresh clams, white wine, garlic, olive oil, micro parsley

SEARED SALMON

butternut squash, cavatelli, fresh garden kale, brown sugar butter

HANDMADE RIGATONI

spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano

CHICKEN PARMIGIANA

black pepper ricotta stuffing, tomato suga, arugula, citrus linguini, pine nuts

PAPPARDELLE

traditional veal, pork, and beef bolognese, ricotta

BONE-IN CHICKEN PICCATA

meyer lemon, gavi di gavi, linguini, crispy capers, micro parsley (substitute veal for 10)

LEMON PEPPER GROUPER

with gulf shrimp scampi, sauteed spinach, linguini (add 15)

BRANZINO "MEDITERRANEO"

shrimp, tomato, castelvetro olives and herbs, lemon risotto and broccolini (add 15)

BISTECCA*

NY strip steak, fresh arugula salad, citrus dressing, parmesan truffle fries, espresso dust (add 15)



THIRD COURSE

CHOOSE ONE

CLASSIC TIRAMISU

espresso soaked lady fingers, rum laced mascarpone cream with dusting of rich dark cocoa powder

CITRUS CROSTATA

traditional Sicilian ricotta cheesecake with assorted fresh berries, citrus anglaise



\$1.00 FROM THIS MEAL
DIRECTLY BENEFITS
SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINewithPURPOSE

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. WE USE PEANUT OIL ON ALL FRIED ITEMS.

SIZZLE WEEK \$39 DINNER MENU. OFFERED 09/05/24 - 09/25/24. PAZZO! 09.01.24