

APPETIZERS

ARANCINI (v) <i>Cacio & Pepe, Pecorino Cream, Black Pepper</i>	15	CALAMARI FRITTI <i>Crispy Shrimp, Calamari, Fennel, Celery, Roasted Garlic & Calabrian Pepper Aioli</i>	24
CROSTINO <i>Roasted Woodland Mushrooms, Gorgonzola Fondue, Black Truffle Prosciutto Cotto</i>	18	POLPO (g) <i>Charred Octopus, Roasted Potatoes, Shallots, Celery, Chilies, Charred Lemon Sauce</i>	21
WHIPPED RICOTTA BRUSCHETTA (v) <i>Charred Cabernet Grapes, Toasted Pistachio, Truffled Honey</i>	17	FABIO’S WAGYU MEATBALL <i>Rich Tomato Sugo, Whipped Ricotta, Torn Basil, Grilled Bread</i>	19
CHARCUTERIE (g) <i>Imported Cured Meats, Cheeses & Accoutrements</i>	24	• TABLE SIDE SMOKED BURRATA • (g) <i>Bacon & Heirloom Tomato Jam, Charred Bread</i>	22

SALADS

CLASSIC CAESAR (v)(g) <i>Crisp Romaine, Classic Dressing, Italian Focaccia Croutons & Parmesan Crisp</i>	16	AI PAZZI CHOP (g) <i>Radicchio, Castle Franco, Salumi, Aged Provolone, Pepperoncini, Chickpea, Roasted Tomatoes, Pickled Onions, Charred Olives, Cucumbers, Ricotta Salata, Aged Red Wine Vinaigrette</i>	16
WATERMELON & FETA <i>Honeycomb, Spiced Yogurt, Cucumber, Pistachio Mint Vinaigrette</i>	17		
•CAPRESE FOR THE TABLE• <i>Fresh Mozzarella Made Table Side Heirloom Tomato, Aged Balsamic, Fresh Basil, Extra Virgin Olive Oil Charred Bread</i>	35		

FRESH PASTA

GNOCCHI PESTO <i>Shrimp, Toasted Pinenuts, Asparagus, Nero Bread Crumb</i>	27	• FETTUCCHINE ALFREDO • (v) <i>(Tablesides for 2)</i> Farm Egg Fresh Fettuccine, Organic Whipped Butter, 24-Month-Old Parmigiano	45
RIGATONI VODKA (v) 🌶️ <i>Creamy Calabrian Chilies Vodka Sauce, Aged Parmigiano, Burrata</i>	26	WAGYU SHORT RIB BOLOGNESE <i>Paccheri, Savory Red Wine & Short Rib Ragout, Pecorino Fondue</i>	28
SHORT RIB AGNOLOTTI <i>Taleggio Crème, Summer Black Truffle</i>	31	MAINE LOBSTER LINGUINI 🌶️ <i>Cherry Tomato, Garlic, White Wine, Lobster Butter, Fresh Basil</i>	42
FRUTTI DI MARE 🌶️ <i>Squid Ink Pasta, Clams, Mussels, Shrimp, Heirloom Tomato, Garlic, Lobster Broth</i>	29	ORECCHIETTE <i>House Duck Sausage, Charred Fennel, Chile, White Wine</i>	28

ENTRÉES

*FILETTO DI MANZO (g) <i>Grilled 8 oz Linz Heritage Reserve, Roasted Garlic, Tuscan Olive Oil</i>	58
*SCALOPPINE AI PORCINI (g) <i>Veal Medallions, Porcini Mushroom Sauce, Herb Roasted Potatoes</i>	54
•BISTECCA ALLA FIORENTINA• (g) <i>Grilled & Sliced 32 oz Linz Heritage Reserve Porterhouse, Roasted Garlic, Tuscan Olive Oil, Mediterranean Salt</i>	125
OSSOBUCO ALLA MILANESE <i>Braised Pork Ossobuco, Saffron & Bone Marrow Risotto, Gremolata</i>	38
*MAIALETTO (g) <i>Grilled Pork Chop, Roasted Pepper Romesco, Peperonata, Cipollini Agro Dolce</i>	42
•POLLO PARMIGIANA• <i>Tomato Sauce, Fresh Mozzarella, 24-Month-Aged Parmigiano, Campanelle in Pomodoro Sauce</i>	32
POLLO SCARPARIELLO (g) <i>Braised Chicken Thighs, House Made Sausage, Braised Bell Peppers, Red Onion, Pepperoncini, Herb Roasted Potatoes</i>	33

SEAFOOD

MEDITERRANEAN BRANZINO (g)	40
•ZUPPA DI PESCE• (g) <i>Manila Clams, P.E.I. Mussels, Shrimp, Fresh Calamari, Rock Fish Bites, Aromatic Herbs, Lobster Tomato Broth</i>	38
HALIBUT MILANESE <i>Buttery White Wine & Lemon Caper Sauce, Citrus Arugula Salad</i>	38

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!

Fabio Viviani

SIDES

HERBS & PARMESAN ROASTED POTATOES (v)	10
CITRUS MASCARPONE POLENTA (v)(g)	10
PEPERONATA (v)(g) <i>Castelvetro Olives, Tomato, Roasted Garlic, Fresh Herbs</i>	10
ROASTED BRUSSEL SPROUTS (g) 🌶️	12
CHARRED BROCCOLINI (v)(g) 🌶️	12