

APPETIZERS

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

SALADS

CLASSIC CAESAR (v)(g)	16	AI PAZZI CHOP (g)	16
<i>Crisp Romaine, Classic Dressing, Italian Focaccia Croutons & Parmesan Crisp</i>		<i>Radicchio, Castle Franco, Salumi, Aged Provolone, Pepperoncini, Chickpea, Roasted Tomatoes, Pickled Onions, Charred Olives, Cucumbers, Ricotta Salata, Aged Red Wine Vinaigrette</i>	
WATERMELON & FETA	17		
<i>Honeycomb, Spiced Yogurt, Cucumber, Pistachio Mint Vinaigrette</i>			
•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	27	• FETTUCCINE ALFREDO •	45
<i>Shrimp, Toasted Pinenuts, Asparagus, Nero Bread Crumb</i>		(Tablesideside for 2) (v)	
RIGATONI VODKA (v) 🌶️	26	<i>Farm Egg Fresh Fettuccine, Organic Whipped Butter, 24-Month-Old Parmigiano</i>	
<i>Creamy Calabrian Chilies Vodka Sauce, Aged Parmigiano, Burrata</i>		WAGYU SHORT RIB BOLOGNESE	28
SHORT RIB AGNOLOTTI	31	<i>Paccheri, Savory Red Wine & Short Rib Ragout, Pecorino Fondue</i>	
<i>Taleggio Crème, Summer Black Truffle</i>		MAINE LOBSTER LINGUINI 🌶️	42
FRUTTI DI MARE 🌶️	29	<i>Cherry Tomato, Garlic, White Wine, Lobster Butter, Fresh Basil</i>	
<i>Squid Ink Pasta, Clams, Mussels, Shrimp, Heirloom Tomato, Garlic, Lobster Broth</i>		ORECCHIETTE	28
		<i>House Duck Sausage, Charred Fennel, Chile, White Wine</i>	

ENTRÉES

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

SEAFOOD

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

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)	10
<i>Castelvetrano Olives, Tomato, Roasted Garlic, Fresh Herbs</i>	
ROASTED BRUSSEL SPROUTS (g)	12
<i>'Nduja, Sherry, Chili</i>	
CHARRED BROCCOLINI (v)(g)	12
<i>Parmesan, Chili, Lemon</i>	