

APPETIZERS

ARANCINI (v) <i>Cacio & Pepe, Pecorino Cream, Black Pepper</i>	15	CHARCUTERIE (g) <i>Imported Cured Meats, Cheeses & Accoutrements</i>	24
CROSTINO <i>Roasted Woodland Mushrooms, Gorgonzola Fondue, Black Truffle Prosciutto Cotto</i>	18	CALAMARI FRITTI <i>Crispy Shrimp, Calamari, Fennel, Celery, Roasted Garlic & Calabrian Pepper Aioli</i>	24
PROSCIUTTO DI PARMA PIZZA <i>Pecorino Cream, Mozzarella, Burrata, Arugula, Truffle Honey, Grana Padano</i>	25	POLPO (g) <i>Charred Octopus, Roasted Potatoes, Shallots, Celery, Chilies, Charred Lemon Sauce</i>	21
CRISPY SMOKED SPECK PIZZA <i>Gorgonzola Crema, Balsamic Caramelized Onion, Saba Reduction</i>	24	FABIO’S WAGYU MEATBALL <i>Rich Tomato Sugo, Whipped Ricotta, Torn Basil, Grilled Bread</i>	19
SOPRESSATA SAUSAGE & PEPPERS PIZZA <i>Mozzarella, Cherry Peppers, Spicy Sopressata, Arugula</i>	24	• TABLE SIDE SMOKED BURRATA • (g) <i>Bacon & Heirloom Tomato Jam, Charred Bread</i>	22
		WHIPPED RICOTTA BRUSCHETTA (v) <i>Charred Cabernet Grapes, Toasted Pistachio, Truffled Honey</i>	17

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 • (Tablesides for 2) (v) <i>Farm Egg Fresh Fettuccine, Organic Whipped Butter, 24-Month-Old Parmigiano</i>	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>Castelvetrano Olives, Tomato, Roasted Garlic, Fresh Herbs</i>	10
ROASTED BRUSSEL SPROUTS (g) 🌶️	12
CHARRED BROCCOLINI (v)(g) 🌶️ <i>Parmesan, Chili, Lemon</i>	12

WINE

EXCLUSIVE BARREL SELECTION



Prosecco “INEDITO” <i>Friuli, Italy</i>	G B 14 49
BIN N9: “THE” Pinot Grigio <i>Friuli, Italy</i>	13 46
BIN N5: “ORIGINAL” Chardonnay <i>California, USA</i>	14 47
BIN N8: “EXCLUSIVE” Cabernet Sauvignon <i>California, USA</i>	14 48
BIN N3, “BESPOKE” Red Blend (Fabio’s Favorite) <i>Veneto, Italy</i>	15 55

ROSÉ	G B
Studio by Miraval <i>Côtes de Provence, France</i>	12 46
The Beach <i>Méditerranée, France</i>	14 54

WHITE	
Pieropan Soave <i>Veneto, Italy</i>	15 58
Mohua Sauvignon Blanc <i>Marlborough, New Zealand</i>	14 54

RED	
Fantini Montepulciano <i>Abruzzo, Italy</i>	12 46
Lyric Pinot Noir <i>Santa Barbara County, California</i>	14 49

SPARKLING	
Moet Chandon <i>Champagne, France</i>	187 ml split 39
Moet Chandon Brut Rosé <i>Champagne, France</i>	187 ml split 46

SPARKLING	
Medici, Lambrusco Grasparossa (Red Wine) <i>Emilia, Italy</i>	46
Veuve Clicquot <i>Champagne, France</i>	180
Ferrari Brut, Trento DOC <i>Veneto, Italia</i>	110

ROSÉ	
Château Les Sarrins Rosé <i>Côtes de Provence, France</i>	64
Daou “Discovery” <i>Paso Robles California</i>	48

WHITE	
Frank Family Chardonnay <i>Carneros, California</i>	90
Penfold 311 Chardonnay <i>Adelaide Hills, Australia</i>	110
Loveblock Sauvignon Blanc <i>Marlborough, New Zealand</i>	80
Ceretto “Blangé” Arneis <i>Piedmont, Italy</i>	76
Feudi di San Gregorio, Falanghina <i>Campania, Italy</i>	80
Tornatore Etna Bianco <i>Sicily, Italy</i>	78
Stella e Mosca, Vermentino <i>Sardinia, Italy</i>	64
Ca’ dei Frati, Lugana <i>Lombardy, Italy</i>	76
Antinori “Cervaro della Sala” <i>Umbria, Italy</i>	80

RED	
Guado al Tasso, Supertuscan “Il Bruciato” <i>Tuscany, Italy</i>	90
Copper Cane “Clark & Telephone”, Pinot Noir <i>Santa Maria Valley, California</i>	88
II Poggione, Rosso di Montalcino <i>Tuscany, Italy</i>	80
Cordero di Montezemolo, Barolo Monfaletto <i>Piedmont, Italy</i>	160
Argiano, Brunello di Montalcino <i>Tuscany, Italy</i>	180
Allegrini, Amarone Classico della Valpolicella <i>Veneto, Italy</i>	180
Castello di Gabbiano, Chianti Classico Riserva <i>Tuscany, Italy</i>	60
Orin Swift “Machete”, Red Blend <i>Three counties, California</i>	120
The Prisoner, Red Blend <i>California</i>	126
Caymus, Napa Valley, Cabernet Sauvignon <i>California</i>	148
Duckhorn, Cabernet Sauvignon <i>Napa Valley, California</i>	180



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SIGNATURE COCKTAILS

The Roman High Roller 15 <i>Maker’s Mark Bourbon, Bruto Americano, Carpano Antica, Orange Bitters</i>	Positano Paradise 16 <i>Tito’s Vodka, Lime Juice, Coconut Cream, Pineapple Juice, Amaro Averna</i>
Montenegro Nights 15 <i>Old Forester 100 Bourbon, Vanilla Syrup, Caramel Syrup, Angostura, Amaro Montenegro</i>	Venezia Social Club 15 <i>Lemon Twist, Ketel One Vodka, St. Germain, Cocchi Americano, Lemon Juice, Soda</i>
Snap Outta It! 15 <i>Hendrix Gin, Limoncello, Lemon Juice, Ginger Syrup, Orange Bitters, Fee Foam</i>	Campari Jungle 15 <i>Bacardi Dark Rum, Campari, Pineapple Juice, Blackberry Syrup</i>
Paloma di Roma 16 <i>Corazon Tequila Blanco, Montelobos Mezcal, Simple Syrup, Grapefruit Juice, Splash Soda</i>	Sicilian Sunset 15 <i>Bandero Tequila Blanco, Pineapple Juice, Lemon Juice, Honey Syrup, Fee Foam, Amaro Averna</i>
Fiore Fiorentino 15 <i>Milagro Tequila Blanco, Italicus, Lemon Juice, Lavender Syrup, Soda</i>	Chianti Americano 15 <i>Old Forester 100, Bespoke Red Blend Wine, Fresh Lemon, Vanilla, Blackberries</i>

ZERO PROOF

Giardino Segreto 12 <i>Seedlip Garden 108, Lime Juice, Cucumber-rosemary Syrup, Soda</i>	
Vesuvio Rosso 11 <i>Lyre’s Italian Orange, Blood Orange Juice, Lemon Juice, Sicilian Honey Syrup, Splash Of Soda</i>	Palermo High Stakes 12 <i>Seedlip Grove 42, Pineapple Juice, Yuzu, Agave Syrup, Soda</i>
Highball al Mercato 12 <i>Seedlip Garden 108, Rosemary-basil Syrup, Lime Juice, Tonic Water</i>	La Dolce Noce 12 <i>Lyre’s White Cane, Coconut Water, Lime Juice, Orgeat</i>

BEER

DRAFT 8
Peroni, Big Dog’s Brown Ale, Lagunitas IPA, Modelo, Blue Moon, Leinenkugel Seasonal, Tenaya Creek, Atomic Duck IPA

DOMESTIC BOTTLE BEER 8
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

IMPORTED BOTTLE BEER 9
Menabrea Ambrata (Italian), Menabrea Blonda (Italian), Corona, Heineken, Guinness, Stella Artois