PAZZO PASTARIA RESTAURANT WEEK AUGUST 10-24 2024

\$45

STARTER CHOICE

FARRO SALAD

Farro, Arugula, pickeled green beans, and purple onion, roasted mushrooms, sundried tomatoes, red wine vinaigrette.

CAESAR SALAD

Romaine, house dressing, pepperoncini, kalamata, crouton, parmesan + ADD MARINATED WHITE ANCHOVY FILETS...4

ENTRÉE CHOICE

5 CHEESE AND ROASTED MUSHROOM RAVIOLI

Marsala cream sauce, Arugula and White Truffle Oil

VEAL PARMESAN

Breaded veal cutlet, marinara sauce, mozzarella, Parmesan, fresh spaghetti aglio e olio.

DOLCI

LIMONCELLO TIRAMISU

Lady fingers soaked in limoncello syrup, layered with mascarpone cream candied lemons and raspberries.

DARK CHOCOLATE RISOTTO

Arborio rice pudding, dark chocolate, Chantilly cream, topped with a cherry