

SIDES *Contorni*

SIDE OF MEATBALLS *Polpette Classiche*
Traditional red sauce 6

SAUTÉED ASPARAGUS *Asparagi Saltati*
Poached egg & pecorino cheese 5

BROCCOLINI *Broccolini Rapini*
Olive oil, garlic, anchovies & red pepper flakes 4

SAUTÉED MUSHROOMS *Funghi Trifolati*
Olive oil & garlic 4

HERB RISOTTO *Risotto*
Creamy with herbs 5

COFFEE, ESPRESSO & TEA

FRESHLY ROASTED COFFEE

Regular or decaffeinated 2.75

ESPRESSO 3

DOUBLE ESPRESSO 4

CAPPUCCINO 5

MOCHA 4.5

DOUBLE CAPPUCCINO 6

CAFE LATTE 4.5

CAPPUCCINO SUPREMO

With amaretto & frangelico 8

HOT HERBAL TEA 3.50

HOT CHOCOLATE 3.50

NA BEVERAGES

SAN PELLEGRINO Large 6.50 Small 4

ACQUA PANNA Large 6.50 Small 4

IBC ROOT BEER 3

SAN PELLEGRINO LIMONATA 4.5

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea & Lemonade 2.75

FRUIT JUICE

Orange, Cranberry, Grapefruit, Pineapple and Tomato 4

FOR MORE INFORMATION: 651.223.7000

ON-LINE RESERVATIONS AVAILABLE AT pazzaluna.com

An 18% gratuity will be added to all dining room groups of 8 or more.

DOLCI *Dessert*

CRÈME BRÛLÉE *Crema Bruciata*
Vanilla custard cream, candied sugar crust,
chocolate ganache surprise 6

TIRAMISU *Tiramisu*
Kahlua & espresso soaked ladyfingers
with whipped mascarpone cheese 7

MOCHA CHEESECAKE *Torta di Formaggio al Caffè*
Raspberry agrodolce 7

CHOCOLATE CAKE *Torta al Cioccolato*
Tia Maria soaked chocolate cake with chocolate ganache,
served with coffee crème anglaise &
Tia Maria caramel drizzle 8

CHOCOLATE VERSATO *Cioccolato Versato*
Chocolate cake baked to order filled with
warm ganache, blueberry sauce & vanilla gelato 7
Please note this requires a 15-minute baking time

BANANA NUTELLA TART *Banana alla Nutella*
Bananas with Nutella custard & vanilla pastry cream 7

FRANGELICO PECAN PIE *Torta di Nocci*
Country style pie crust with vanilla gelato
& caramel sauce 8

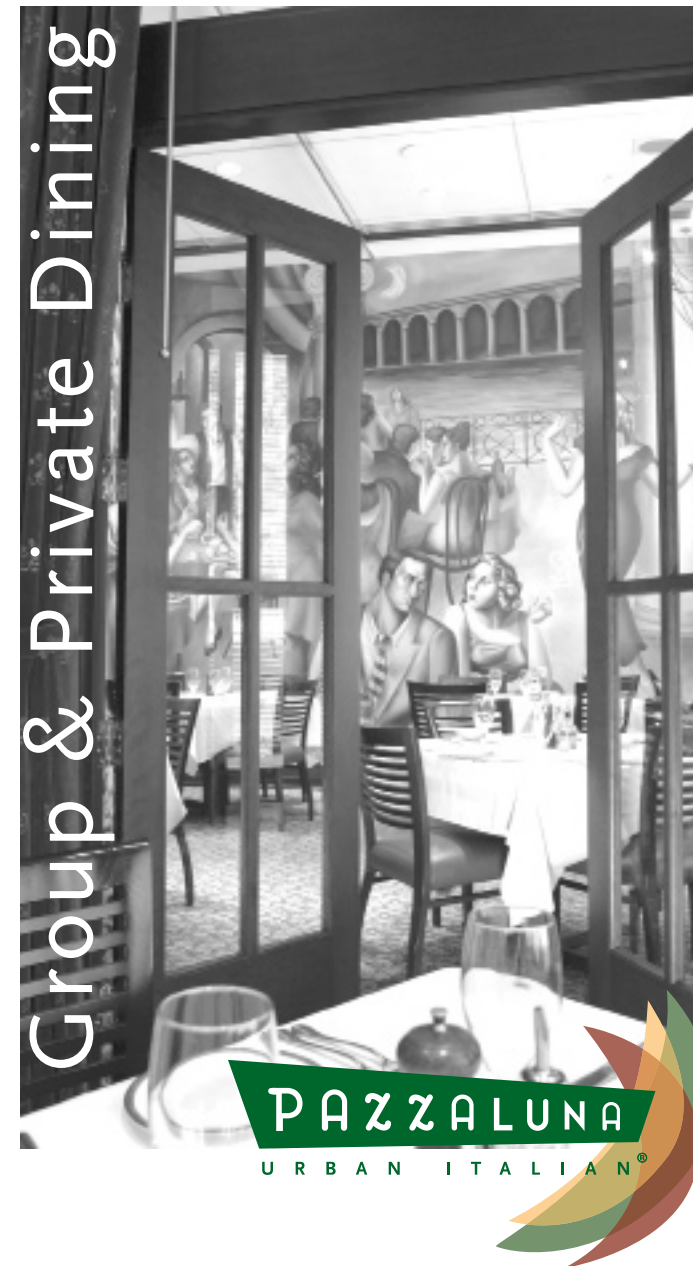
GELATO *Gelato*
Handmade & locally produced Italian gelato
Please ask your server for today's flavors 6
Add Balsamico #10, berry sauce or chocolate sauce 8

SORBETTI *Sorbetti*
Handmade & locally produced Italian sorbet
Please ask your server for today's flavors 6

DESSERT PLATTER *Dessert Piatto*
(Recommended for groups of 4 to 6)
A sampling of our best desserts ~
Mocha Cheesecake, Banana Nutella Tart,
Tiramisu, Crème Brûlée & Sorbetti 25

EXECUTIVE CHEF SETH TEIKEN

An MHC Managed Property | morriseyhospitality.com



GROUP & PRIVATE DINING

Corporate Events

Presentations

Rehearsal Dinners

Wedding Parties

Holiday Gatherings

Birthday Parties

Please ask your server for a tour of the space
or contact our Private Dining Coordinator:
651.227.2749 info@pazzaluna.com

CHEF'S BOOTH EXPERIENCE

Reserve our Chef's Booth for a unique & fun dinner for 6-10.
Special menus available. A Pazzaluna experience!

VALENTINE'S APHRODISIAC MENU MAKE YOUR RESERVATIONS TODAY!

In celebration of Valentine's Day from February 10 - 14,
we are offering a special prix fixe dinner menu &
specialty cocktails featuring ingredients historically
believed to put you 'in the mood'.

FREE BIRTHDAY WINE WHEN YOU CELEBRATE WITH US!

Dine with us the week of your birthday and we'll give you
a complimentary* bottle of wine priced at your age.
*Purchase of two (2) entrees required.
Please ask your server for details.

HAPPY HOUR

4-6pm Daily. Available in the bar only.

DRINKS

\$3 Beefeater, Pinnacle, Bacardi, Windsor
or Campari Featured Cocktails
Michelob Golden Light

\$4 Stella Pinot Grigio or Montepulciano D'Abruzzo,
Summit EPA, Summit Seasonal or Blue Moon

\$5 Coppola Bianco White Blend or Rosso Red Blend
Fulton IPA, Stella Artois or Surly Bender

\$6 Pazzaluna Signature Cocktails
Pazzaluna Signature Martinis

FOOD

\$5 Two Antipasti Bar Selections,
Fried Gorgonzola Gnocchi,
Polenta Fries, Tomato Basil Bruschetta
or White Bean & Prosciutto Bruschetta

\$6 Three Antipasti Bar Selections,
Portabella & Goat Cheese Bruschetta,
Four Cheese Pizza, Pear & Gorgonzola Pizza,
or Veggie Pizza

\$7 Four Antipasti Bar Selections,
Burrata & EVOO Bruschetta,
Margherita Pizza, Bolognese Pizza
or Chicken & Asparagus Pizza

\$8 Five Antipasti Bar Selections,
Braised Beef & Porcini Bruschetta,
Rustica Pizza, Calamari
or Mozzarella & Artichoke Bagna Cauda

APPETIZERS *Antipasti*

ANTIPASTI BAR

Visit the antipasti bar or ask your server to make your selections
Two for 8 | Three for 10 | Four for 12 | Five for 14 | Six for 16

Salads

Caprese, Tuna & Cannellini Bean,
Roasted Cauliflower with Chilies or Jardinière Vegetables

Vegetables

Grilled Asparagus, Charred Green Onion, Cippolini Onions
Grilled Eggplant, Roasted Bell Peppers,
or Balsamic Marinated Mushrooms

Cheese

Parmesan, Amablu Gorgonzola,
Marinated Mozzarella or Truffle Goat Cheese

Meat & Seafood

Prosciutto di Parma, Salami Pork Rosset,
Mortadella or House Smoked Salmon

BRUSCHETTA *Bruschetta*

White Bean & Prosciutto 9

Tomato Basil 9

Portabella Goat Cheese 10

Burrata & Extra Virgin Olive Oil 12

Braised Beef & Porcini Mushroom 14

POLENTA FRIES *Polenta Fritte*

Fried truffled polenta fried finished
with warm goat cheese vinaigrette 8

MOZZARELLA & ARTICHOKE BAGNA CAUDA *Bagna Cauda*

Mozzarella, spinach, artichokes, garlic
& toasted focaccia 12

CALAMARI *Fritto Misto*

Lightly fried with vegetable strips, pepperoncini peppers,
sweet borettane onions, roasted garlic aioli & lemon 13

SEARED SCALLOPS *Capesante al Pepe Rosa*

Accompanied by citrus salad 12

CRAB CAKE *Tortino al Granchio*

Pan roasted crab cakes on roasted bell pepper aioli
served with shaved fennel, oranges & kalmata olives 12

SOUPS *Zuppe*

CANNELLINI BEAN *Zuppa Ribollita*

Bread soup with cannellini beans, cabbage & bacon 5

SCALLOP & CUCUMBER *Zuppa di Capesante*

In white wine, clam juice & dill broth 9

SALADS *Insalate*

MIXED GREENS *Insalata della Nonna*

Oranges, red onion, aged balsamico & extra virgin olive oil 7

CAESAR *Insalata Caesar*

Hearts of romaine lettuce, Pazzaluna's Caesar dressing
& shaved Parmigiano Reggiano 7

ARUGULA *Insalata di Arugola*

Apples, pears, toasted almonds, gorgonzola
& honey-apple cider vinaigrette 9

SHEPHERD *Pastore*

Chopped romaine & bibb lettuce, garbanzo beans,
salami, cippolini onions, artichoke hearts & provolone
with vinaigrette 10

BEET *Insalata di Barbabietole*

Micro greens, salt roasted beets, goat cheese,
candied walnuts & chive oil 10

CRAB PANZANELLA *Panzanella con Granchio*

Micro greens, crab meat, marinated tomatoes, cucumber,
cerignola olives, shaved red onion & housemade croutons 11

PIZZA *Pizze*

*Our traditional Italian, 12" thin crust hearth
baked in our wood-burning oven*

FOUR CHEESE *Quattro Formaggi*

Mozzarella, goat, fontina & gorgonzola cheeses
with arugula 10

GRILLED VEGETABLE *Vegetali Grigliati*

Artichokes, asparagus, sundried tomato, red onion,
spinach, mozzarella & extra virgin olive oil 11

PEAR & GORGONZOLA *Pera e Gorgonzola*

With arugula, Prosciutto di Parma & chopped walnuts 11

QUEEN MARGHERITA'S FAVORITE *Margherita Classica*

Inspired by the Brandi Pizzeria in Naples ~ tomatoes,
mozzarella, basil & extra virgin olive oil 12

BOLOGNESE *Bolognese*

Pepperoncinis, green olives, tomatoes, red chili flake
& red onion with roasted garlic cream & bolognese sauce 12

SPICY SAUSAGE & PEPPERONI *Pizza Rustica*

Crimini mushrooms, garlic, tomato sauce
& fresh mozzarella 13

CHICKEN & GRILLED ASPARAGUS *Pollo con Asparagi*

Roasted garlic cream & red onion 12

GNOCCHI *Gnocchi*

HANDMADE GNOCCHI *Gnocchi*

Our handmade potato dumplings 20
Served with the preparation of your choice:

Quattro Formaggi Four cheeses

Bolognese Classic braised meat sauce of Bologna

Pomodoro & Basilico Tomato & basil

PASTA *Paste*

SPICY PENNE *Penne alla Arrabiata*

Fresh penne pasta with fiery tomato sauce & garlic 14
With Chicken 16 Sausage 17 Shrimp 19

RIGATONI WITH CHICKEN *Rigatoni con Pollo*

Tossed with chicken, smoked tomatoes, spinach
& our housemade four cheese sauce 19

ANGEL HAIR IN THE STYLE OF CAPRI *Capellini alla Caprese*

Ripe tomatoes, garlic, sautéed shrimp, basil
& fresh mozzarella 21 *Without shrimp 15*

FETTUCCINE ALFREDO *Fettuccine Alfredo*

Tossed with cream & parmesan 12
With Chicken 15 Shrimp 18 Scallops 22

PAPPARDELLE BOLOGNESE *Pappardelle alla Bolognese*

Fresh pappardelle tossed with meat sauce made famous
in the region of Bologna 16

SPAGHETTI & MEATBALLS *Spaghetti con Polpette*

Housemade meatballs served atop fresh spaghetti
tossed with zesty tomato sauce 17

SEAFOOD LINGUINE *Linguine alla Pescatora*

Clams, shrimp, scallops, smoked cured pork,
white wine & linguine 24

SPINACH & CHEESE RAVIOLI *Ravioli di Magro*

Housemade spinach & ricotta ravioli tossed with butter
& sage served over housemade sugo pomodora 17

THREE MEAT CANNELLONI *Cannelloni alle Tre Carni*

Stuffed with beef, pork, sausage, spinach & tomatoes
with mozzarella, ricotta, red & white sauces 18

RISOTTO *Risotto*

SAFFRON RISOTTO WITH CHICKEN *Risotto alla Milanese con Pollo*

Saffron, chicken & asparagus in a parmesan shell 19

HERB RISOTTO WITH SHRIMP & CHORIZO *Risotto con Chorizo*

Shrimp & chorizo with parsnips, macarpone & chives 24

SEAFOOD *Pesce*

SALMON *Salmone alla Mostarda*

Grilled & served on orzo with sun dried tomato pesto,
grilled asparagus & mustard gremolata 23

AHI TUNA *Tonno*

Peppered & seared rare tuna loin & served on creamy herb risotto
with fried leeks, chive oil & aged balsamico 34

SEA BASS *Branzino*

Pan roasted with carrot purée, red onion jam & salsa verde 39

SCALLOPS *Capesante*

Pan seared & served on cauliflower puree, pancetta,
peas & chili oil 33

MEAT *Carne*

RABBIT *Brasato di Coniglio*

Braised rabbit served with fresh bucatini, sun dried tomatoes,
herbs & truffle oil 19

CHICKEN SALTIMBOCCA *Saltimbocca di Pollo*

Pan seared chicken breast topped with prosciutto
& melted fontina cheese served on linguine
with brandy sage butter sauce 21

CHICKEN PICCATA *Piccata di Pollo*

Sautéed chicken breast with lemon butter sauce,
capers & creamy parmesan risotto 22

CHICKEN PARMESAN *Pollo Parmigiano*

Parmesan breaded with mozzarella & sugo pomodora
on fettuccine with four cheese sauce 24

PORK CHOP *Costoletta di Maiale*

Maple brined & served with creamy polenta,
sauteed broccolini & porcini mushroom cream 25

BEEF SHORT RIB *Costine di Manzo*

Port wine braised & served on creamy polenta
with jardiniere vegetables 33

VEAL MEDALLIONS *Medaglioni di Vitello*

Porcini mushroom-cruste on linguine with garlic butter, sautéed
mushrooms & spinach with roasted tomato butter sauce 32

FILET MIGNON *Filetto Mignon*

Grilled & served on creamy herb risotto, sauteed rapini, barolo
demi & gorgonzola 40

NEW YORK STRIP *Bistecca di Entrecote*

Grilled & served with mashed potatoes
& roasted brussel sprouts with pancetta 45