

INSALATE (Salads)

SPINACI E SALMONE - Fire grilled Salmon, fresh strawberries served in a bed of crisp spinach topped with shaved parmesan and raspberry vinaigrette. 19

DELLA CASA - Crisp Italian mixed greens with ripe tomatoes, cucumbers, onions, Kalamata olives, shredded carrots with creamy balsamic vinaigrette. SM 10 LG 14

CESARE - Fresh romaine lettuce, aged parmesan cheese, croutons in traditional Caesar salad dressing. SM 10 LG 14

CAPRESE SALAD - Rich sliced whole mozzarella, vine ripe tomatoes and basil drizzled with extra virgin olive oil. 15

PAZZO - Crisp arugula with sweet pear, gorgonzola cheese and honey glazed walnuts. 17

VEGETALI DI STAGIONE - Fire roasted seasoned seasonal vegetables served on a bed of arugula and shaved aged parmesan. 16

**Add to any salad: *Salmon 8 *Free-range all natural chicken 6 *Shrimp 6*

PASTA

PAPPARDELLE DELLO CHEF - Egg pasta with Italian sausage, porcini mushroom and creamy smoked Gouda cheese sauce drizzled with truffle oil. 27

PACCHERI DELLA MAMMA - Imported jumbo rigatoni with fresh Gulf Shrimp and Zucchini in a delicious pomodoro cream sauce and smoked Gouda cheese. 28

SPAGHETTI PESCATORA - Sautéed fresh Gulf shrimp, scallops, calamari, mussels and clams mixed garlic red crushed pepper in tomato sauce or white wine sauce. 30

FETTUCCINE BOLOGNESE - Flavorful blend of ground beef and ground pork, finely chopped garden vegetables simmered in San Marzano tomatoes sauce and red wine. 21

PENNE ALLA VODKA - Reduced vodka and San Marzano tomato sauce with a touch of cream. 21

**Add fresh gulf shrimp 6 *Add all natural free-range chicken 6 *Add sausage 5*

SPAGHETTI CARBONARA - Rich imported pancetta, onion, cream finished with egg yolk and parmesan cheese. 21

CAPELLINI AL POMODORO AND SHRIMP - Angel hair pasta served with sautéed jumbo shrimp, white wine and spicy San Marzano pomodoro sauce. 25

PENNE VEGETARIANE - Fire roasted marinated vegetables, garlic, and served with traditional marinara sauce. 21

SPAGHETTI ALLE VONGOLE - Sautéed clams mixed with garlic and pepperoncino in white wine sauce or pomodoro sauce. 23

PACCHERI CAPRESE - Imported jumbo rigatoni with fresh ripe cherry tomatoes, basil, garlic and white wine topped with arugula, fresh mozzarella and extra virgin olive oil. 26

**GLUTEN FREE PASTA AVAILABLE - please allow extra time for cooking. Add 3*

TRADITIONAL

EGGPLANT PARMIGIANA - Breaded eggplant layered with marinara sauce, mozzarella, ricotta cheese, parmigiano reggiano and béchamel. 23

LASAGNA - Made with homemade Bolognese sauce, mozzarella, parmigiano reggiano and béchamel sauce. 23

RAVIOLI - Cheese filled ravioli pasta served with your choice of sauce. 21

FETTUCCINE ALFREDO - Traditional creamy white Alfredo sauce and melted parmigiano reggiano 21

**Add chicken 6 *Add shrimp 6*

CANNELLONI - Pasta filled with ricotta cheese, mozzarella, spinach and veal. 21

SPAGHETTI MARINARA - 18 **Add meatballs 5 *Add sausage 5*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

SECONDI (Main courses)

PICCATA - Sautéed veal or chicken finished in a tangy lemon butter sauce with capers served over angel hair pasta. *Veal 27 Chicken 25*

MARSALA - Sautéed chicken or veal with mushroom and finished with a traditional Marsala wine sauce served over angel hair pasta. *Veal 27 Chicken 25*

SALMONE PICCANTE - Fire grilled salmon with roasted marinated seasonal vegetables and spicy pomodoro sauce served over angel hair pasta. 26

SALTIMBOCCA - Pan seared veal or chicken topped with prosciutto di Parma and fresh mozzarella finished with a porcini mushroom sauce. *Veal 28 Chicken 26*

PARMIGIANA - Crispy breaded chicken or veal topped with our signature marinara sauce topped with melted mozzarella served over angel hair pasta. *Veal 27 Chicken 25*

I BAMBINI (Children's menu)

PIZZETA - Small cheese or pepperoni pizza. 10

PENNE BOLOGNESE - Homemade pork and beef meat in San Marzano tomato sauce. 10

SPAGHETTI & MEATBALLS - Made with our signature marinara sauce. 10

FETTUCINI ALFREDO - White cheesy sauce. 10

POLLO FRITTO - Crispy fried chicken tenders served with french fries. 10

GRILLED CHICKEN - Served with veggies. 11

DOLCE (Desserts)

TIRAMISU - Traditional rich Italian layered cake with mascarpone, chocolate and infused with coffee. 11

FLOURLESS CHOCOLATE CAKE - A delightful option for the chocolate lover that prefers a gluten free experience. 11

CANNOLI - Crispy pastry dough filled a sweet and creamy ricotta filling. 11

NUTELLA CALZONE - Serves 2 - Kid's favorite. 15

DOLCE DEL GIORNO - Please ask for our Chef's dessert of the day.

Pazzo  *Italiano*
RISTORANTE & BAR

THE
TASTE
OF PASSION

**111 North Hwy 393, Unit 301
Santa Rosa Beach, FL 32459
Phone: 850 213 4581**

**34904 Emerald Coast Parkway, Suite 114
Destin, FL 32541
Phone: 850 974 5484**

www.pazzodestin.com

A PRANZO (Lunch)

PANINI (Sandwiches)

**All sandwiches served with your choice of fries, soup or salad.*

PORCHETTA - Slow cooked boneless pork roast with garlic, sautéed mushroom and smoked mozzarella. 14

CAPRESE - Fresh mozzarella, roma tomato and fresh basil drizzled with extra virgin olive oil. 16

SALSICCIA - Fire grilled Italian sausage with roasted red bell peppers and onions. 15

POLLO PARMIGIANA - Crisp breaded chicken and our signature marinara sauce topped with melted mozzarella cheese. 15

"PHILLY CHEESESTEAK" - Thin sliced rib-eye served with bell peppers, mushrooms and onions, topped with melted provolone cheese. 16

POLLO ALLA DIAVOLA - Levi's favorite- Succulent marinated spicy chicken, roasted bell peppers and melted mozzarella cheese. 15

EGGPLANT PARMIGIANA - Breaded eggplant layered with marinara sauce, mozzarella, ricotta cheese, parmigiano reggiano and béchamel. 16

PAZZO ITALIANO - Thin sliced ham salami, prosciutto di Parma, mozzarella, tomato, arugula and pesto. 16

VEGETARIANO - Fire roasted marinated vegetables topped with fresh mozzarella, tomato and fresh greens. 15

"MEATBALL" - Homemade meatballs, served with our signature marinara sauce and melted mozzarella. 15

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VEGETALI DI STAGIONE - Fire roasted seasoned seasonal vegetables served on a bed of arugula and shaved aged parmesan. 14

**Add to any salad: *Salmon 8 *Free-range all natural chicken 6 *Shrimp 6*

PASTA TRADIZIONALE

FETTUCCINE BOLOGNESE - Ground beef and ground pork, finely chopped garden vegetables simmered in San Marzano tomatoes sauce and red wine. 17

PENNE ALLA VODKA - Reduced vodka and San Marzano tomato sauce with a touch of cream. 17

**Add Fresh gulf shrimp 6 *All natural free-range chicken 6*

**Add sausage 5*

SPAGHETTI CARBONARA - Rich imported pancetta, onion and cream, finished with egg yolk and parmesan cheese. 17

PENNE VEGETARIANE - Fire roasted marinated vegetables with garlic, served with traditional marinara sauce. 16

EGGPLANT PARMIGIANA - Breaded eggplant layered with marinara sauce, mozzarella, ricotta cheese, parmigiano reggiano and béchamel. 17

LASAGNA - Made with homemade Bolognese sauce, mozzarella, parmigiano reggiano and béchamel sauce. 17

FETTUCCINE ALFREDO - Traditional creamy white Alfredo sauce and melted parmigiano reggiano. 17

**Add Shrimp 6 *Add all natural free-range chicken 6*

SPAGHETTI MARINARA - Nonna's (Grandma) special recipe marinara sauce. 16

**Add meatballs 5 *Add sausage 5*

***GLUTEN FREE PASTA AVAILABLE - please allow extra time for cooking. Add 3*

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A PRANZO O CENA (Dinner or Lunch)

PIZZA ARTIGIANALE

(Handcrafted artisanal fire wood pizza)

CHEESE PIZZA - Tomato sauce and mozzarella cheese. 16

PEPPERONI - Tomato sauce, mozzarella and pepperoni. 18

REGINA MARGHERITA - San Marzano tomato sauce, fresh mozzarella and basil, drizzled with extra virgin olive oil. 20

QUATTRO STAGIONI - Tomato sauce, mozzarella, soppressata, salami, olives, mushrooms and artichokes. 21

CAPRICCIOSA - Tomato sauce, mozzarella, mushrooms, spinach, ham, peppers, onion and black olives. 22

ORTOLANA - Tomato sauce, mozzarella, fire roasted vegetables, basil and shaved parmesan. 19

DIAVOLA - Tomato sauce, mozzarella, soppressata, salame, roasted peppers and pepperoncino. 21

SOSTANZIOSA - Tomato sauce, mozzarella, pepperoni, sausage, ham and porchetta. 23

GORGONZOLA - Caramelized onions, mozzarella, gorgonzola cheese and grilled all natural free-range chicken, no sauce. 21

GENOVESE - Pesto, basil, mozzarella and cherry tomatoes. 20

SPECIALITA' DEL PIZZAIOLO

BIANCA - Mozzarella, mushrooms, prosciutto di Parma, shaved parmigiano reggiano drizzled with truffle oil, no sauce. 22

PORCHETTA - Porchetta, artichoke, extra virgin olive oil, smoked gouda cheese, no sauce. 21

ALFONSO - Fresh cherry tomatoes, mozzarella, topped with fresh arugula prosciutto shaved aged parmesan drizzled with extra virgin olive oil, no sauce. 22

PIZZA PAZZO ITALIANO - 4 types of pizza in one! 22

CALZONE

CLASSICO - Mozzarella, tomato sauce and ham. 18

NAPOLETANO - Ricotta cheese, mozzarella, tomato sauce, salami and basil. 20

RUSTICO - Mozzarella, fire roasted marinated vegetables, sausage, topped with arugula and shaved parmigiano reggiano. 21

A CENA (Dinner)

PANE

(Handmade fresh bread cooked in wood brick oven to order)

GARLIC ROLLS - 9

FILLED PIZZA DOUGH - With melted mozzarella and your choice of pepperoni, sausage and peppers or ham and cheese. 12

FOCACCIA - Italy's favorite flat bread baked with extra virgin olive oil and rosemary. 10

ANTIPASTI (Appetizers)

PORCHETTA - Slow cooked boneless pork roast. Served with crostini bread and ricotta topped drizzled with local honey. 16

ANTIPASTO CLASSICO - Fine selection of Italian cured meat, cheeses served with fresh rosemary focaccia bread. For 2 or 4 people. 19 for 2, 23 for 4

BURRATA - Curd ball made from mozzarella cheese filled fresh cream. Served over a bed of crisp arugula and prosciutto di Parma. 17

ZUPPETTA DI PESCE - Sautéed fresh Gulf shrimp, mussels, clams, scallop and calamari in a white wine pomodoro sauce infused with fresh herbs. 21

COZZE - Sautéed mussels in a flavorful garlic, white wine sauce or Pomodoro sauce. 17

BRUSCHETTA - fresh chopped ripe tomatoes, basil, garlic and olives over extra virgin olive oil brushed slices of homemade toasted bread. 13

CALAMARI FRITTI - Crispy classic Italian fried calamari served with our signature marinara sauce. 16

GAMBERI FRADIIVOLA - Fresh jumbo shrimp sautéed in a fiery white wine reduction tomato sauce. 17

ALFONSO'S MUSSELS AND BEANS - Sautéed mussels with cannellini beans, cherry tomatoes, with a touch of spice. Served with toasted homemade bread. 17

