

# PAZZOBAR

<b>ROASTED CASHEWS</b>	<b>4.</b>
sea salt	
<i>Balvenie 'Doublewood' 12 Year Single Malt Scotch</i>	<i>13.</i>
<b>MIXED ITALIAN OLIVES</b>	<b>4.</b>
lemon and calabrian peppers	
<b>ITALIAN CHEESE</b>	<b>9.</b>
a duo of northern italian cheese with moscato-soaked apricots	
<i>2007 La Spinetta Moscato d'Asti 'Biancospino', Piemonte</i>	<i>8.</i>
<b>BACON WRAPPED ASPARAGUS</b>	<b>5.</b>
hermiston asparagus, carlton applewood smoked bacon, black pepper	
<b>SALUMI- artisan cured meats</b>	<b>3.</b>
each selection served with pazzoria bread and vegetable pickles	
speck - capicollo - sopressata - san daniele prosciutto - finocchiona	
<i>selection of three with olives and seasoned fresh mozzarella - 12.</i>	
<b>VERONA SALAD</b>	<b>9.</b>
local greens, washington pears and fennel, white balsamic vinaigrette	
<i>2006 Brooks 'Amycas', Willamette Valley</i>	<i>9.</i>
<b>MANICOTTI</b>	<b>12.</b>
pasta filled with spinach, mushrooms and zucchini, ricotta, mozzarella and marinara	
<i>2005 Fattoria di Petroio Chianti Classico, Toscana</i>	<i>10.</i>
<b>ITALIAN HERO</b>	<b>11.</b>
capicola, finnocchiona, sopressata, mozzarella, red wine vinaigrette	
<b>BRICK OVEN PIZZA - choice of three ingredients:</b>	<b>12.</b>
molinari pepperoni - finnocchiona - fennel sausage - italian ham - sopressata -	
mushrooms - garlic - basil pesto - red onion - oil cured olives - basil -	
oven roasted tomatoes - red jalapeno - fresh mozzarella- asparagus	
<i>2005 Chateau Ste. Michelle 'Orphelin', Columbia Valley</i>	<i>10.</i>