

# LUNCH

## INSALATA E ZUPPA

<b>MISTA</b> mixed greens with extra virgin olive oil, lemon, sea salt	7.
<b>NATALINO</b> romaine hearts and escarole, caesar dressing, focaccia toasts	9.
<b>MACEDONIA</b> northwest berries, young greens, goat cheese, white balsamic vinaigrette	9.
<b>SICILIA</b> grilled chicken, spinach, pinenuts, sun-dried tomatoes, currants, olive vinaigrette	13.
<b>BISTECCA MAGRA</b> grilled cascade natural steak, roasted onion, gorgonzola, local greens, balsamic vinegar	14.
<b>ZUPPA DEL GIORNO</b> seasonal soup inspired daily	bowl 7. cup 4.

## ANTIPASTI

<b>MOZZARELLA</b> fresh buffalo milk cheese 'en carozza' style, green tomato salad	11.
<b>PROSCIUTTO</b> san daniele prosciutto, grilled ciabatta and rhubarb	10.
<b>FORMAGGI</b> a duo of italian cheese with moscato-soaked apricots	9.

## PIZZA AL FORNO

<b>INDIVIDUAL PIZZA</b> choice of three ingredients:	12.
pepperoni – fennel salami – sausage – ham – sopressata – mushrooms – basil pesto – asparagus garlic – red onion – oil cured olives – basil – oven roasted tomatoes – red chili pepper – fresh mozzarella	

## PASTA

<b>TORTELLI</b> english pea filled pasta, spring herbs	13.
<b>CAPELLINI</b> san marzano tomatoes, garlic, basil, extra virgin olive oil	13.
<b>MANICOTTI</b> pasta filled with zucchini, ricotta and mushrooms, marinara sauce	12.
<b>RAVIOLI</b> wild salmon filled black and white ravioli, spinach and lemon cream	19.
<b>PAPPARDELLE</b> wide ribbon chickpea pasta, mint, lamb ragú	16.
<b>SPAGHETTINI</b> bolognese ragu, white wine and tomato, grana parmesan	16.

## PANINI

sea salt potato chips included	
<b>ITALIAN HERO</b> spicy capicola, finocchiona, sopressata, fresh mozzarella, oil and vinegar on baguette	11.
<b>VEDURE</b> asparagus, peperonata, parmesan and basil	13.
<b>POLLO</b> grilled chicken, applewood smoked bacon, olive oil aioli, lettuce, tomato	15.
<b>AGNELLO</b> grilled oregon lamb burger, rosemary aioli, fontina, lettuce, red onion, tomato	13.
<b>POLPETTE</b> house made meatballs in marinara and mozzarella, mista salad	13.

## SECONDI

<b>MERLUZZO</b> roasted pacific black cod, grilled asparagus, salsa rossa	22.
<b>CAPE LUNGO</b> pan fried quinalt razor clams, pea shoots, cauliflower and cured lemon	16.
<b>PESCE DEL GIORNO</b> daily preparation of seasonal fish	AQ

*All ingredients organic and / or sustainable whenever possible*

**PAZZO**  
R I S T O R A N T E

EXECUTIVE CHEF John Eisenhart • SOUS CHEFS Michael Molitor, Andrew Martin

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18% gratuity is added to parties of 6 or larger • Pazzoria is available for private functions.