

Pazzo's At 311

311 S Wacker Dr

Chicago, IL 60606

Btwn W Jackson Blvd & W Van Buren St

312 913-1600

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YOUR AD HERE

MenuPages **PRIME** Advertising

for more info: www.menupages.com

Appetizers

Bruschetta Roma tomatoes, fresh basil and shaved parmigiano over garlic toast points	6.00
Grilled Portabella Drizzled with a balsamic demiglace served over fresh sautéed vegetables	7.00
Grilled Calamari Marinated in a light balsamic vinaigrette	9.00
Calamari Fritte Served with marinara sauce	9.00
Hummus Flight Traditional hummus, baba ganoush and roasted pepper hummus served with warm pita bread	9.00
Antipasto Marinated vegetables, Genoa salami, prosciutto & fresh mozzarella drizzled in olive oil	9.00

Salads

Salata Pazzo Mixed greens, goat cheese, candied walnuts and Roma tomatoes tossed in a raspberry vinaigrette	10.00
Salata Pazzo, Small Pazzo's own recipe made fresh daily with herbed croissants and shaved parmigiano	7.00
Pazzo's Caesar Pazzo's own recipe made fresh daily with herbed croissants and shaved parmigiano	8.00
Pazzo's Caesar, Small Black olives, tomatoes, onions, bell peppers, pepperoncini, cucumbers & Feta in a kalamata dressing	5.00
Mediterranean Black olives, tomatoes, onions, bell peppers, pepperoncini, cucumbers & Feta in a kalamata dressing	9.00
Mediterranean, Small Mixed greens, peanuts in a mustard vinaigrette over fried angel hair topped w/ grilled chicken in an Oriental glaze	6.00
Oriental Lime Chicken Mixed greens, peanuts in a mustard vinaigrette over fried angel hair topped w/ grilled chicken in an Oriental glaze	11.00
Spinach & Grilled Chicken Tossed in a walnut vinaigrette with Roma tomatoes, raisins, pinenuts & Feta cheese	12.00
Blackened Steak Salad Romaine lettuce, pepperoncini, red onions, tomatoes, cucumbers, blue cheese crumbles in a balsamic vinaigrette	14.00
Apple & Walnut Salad Romaine lettuce, grilled chicken breast, granny smith apples, candied walnuts, tomatoes, & gorgonzola cheese in a walnut vinaigrette	13.00
Cobb Salad Mixed greens, eggs, tomatoes, scallions, avocado, bacon, & blue cheese crumbles topped with grilled chicken. choice of ranch or house vinaigrette dressing	13.00
Zuppa Di Giorno 2 selections each day	4.00

Add to salads: chicken \$3, shrimp, tuna or steak \$4

Fresh Pasta

Spaghetti & Meatballs Served in a marinara sauce	9.00
Cavatapi with Sausage and Eggplant Italian sausage, eggplant, tomatoes, & fresh basil topped with pine nuts & shaved parmigiano cheese in a light parmigiano olive oil sauce	12.00
Penne Telefono Smoked chicken, mushrooms, tomatoes & fresh mozzarella in a tomato white wine sauce	12.00
Lobster Ravioli Tossed in a creamy newburg sauce with sun-dried tomatoes and shallots	16.00
Shrimp Scampi Linguine Shrimp, tomatoes, & spinach tossed in a white wine dill sauce served over linguine pasta	16.00
Risotto Arborio rice with tomatoes, mushrooms, & spinach topped with a breaded chicken breast prepared in a white wine parmigiano sauce	12.00
Tortelloni Mushroom tortelloni tossed in a parmigiano cream sauce with prosciutto, tomatoes and mushrooms	14.00
Fettuccine Alfredo fettuccine tossed in a creamy alfredo sauce	8.00
Pazzo's Gnocchi Tomatoes & spinach in a salsa rosa sauce	10.00
Cheese Ravioli Served in choice of marinara or pesto sauce	8.00

Add chicken \$3.00 or shrimp \$4.00

Entrees

Chicken Vesuvio Boneless breast sautéed with rosemary, garlic, white wine and olive oil served with Vesuvio potatoes and sautéed vegetables	15.00
Chicken Alonso Boneless breast of chicken sautéed in a spicy lemon white wine sauce, topped w/sun-dried tomatoes, mushrooms, & roasted red peppers, served over capellini pasta	15.00
Seafood mixed Grill Grilled shrimp, tuna and salmon in a lemon caper sauce served over "rice of the day" and grilled vegetables	19.00
Pepper Encrusted Tuna Steak Pan seared yellow fin tuna served with "rice of the day" and sautéed vegetables	16.00
Almond-crusted Salmon Marinated in a tangy BBQ sauce and served over white rice with seasonal sautéed vegetables	16.00
Chicken Parmigiana Topped with melted mozzarella served over penne in a marinara sauce	15.00
Grilled Red Snapper Grilled snapper topped with a light dill cream sauce served with "rice of the day" and sautéed vegetables	15.00
Seafood Cakes Three shrimp, scallop, & crab cakes topped with red pepper aioli. Served with "mashed potato of the day" and sautéed vegetables	18.00
Surf & Turf 4 oz filet topped with blue cheese crumbles & 3 shrimp drizzled with herb butter served with steamed broccoli	19.00
Blackened Scallops 4 sea scallops, blackened, topped with a chunky mango cream sauce, served with "mashed potato of the day" and sautéed vegetables	19.00

Tilapia Francese Lightly dusted in an egg batter, pan sautéed served over spinach topped with sun-dried tomatoes in a lemon butter sauce & served with "mashed potato of the day"	15.00
Grilled Ribeye Pomodoro Char-grilled with fresh tomatoes in a red wine reduction served with "mashed potato of the day" and vegetables	19.00

For Carb Friendly Substitute Steamed Broccoli or Sautéed Spinach for Starch

Sandwiches

Grilled Tuna Steak Sandwich 8 ounce grilled tuna served open face with lettuce, tomato, red onion, & a lemon cumin dressing served on ciabatta bread with sweet potato chips	11.00
Portabella Pita Sliced, grilled portabella mushrooms, sautéed peppers, & onions drizzled in a balsamic demiglace over pita bread topped with goat cheese served with sweet potato chips	8.00
Chicken Parmigiano Sandwich Breaded chicken breast baked in marinara with melted mozzarella served open face on panini bread with sweet potato chips	8.00
Smoked Salmon Panini Smoked salmon, avocado, alfalfa sprouts, lettuce, tomato with an herbed cream cheese spread served with sweet potato chips	11.00
Chicken Pesto Sandwich Grilled chicken breast served open face on ciabatta bread with fresh spinach, sundried tomatoes, fresh mozzarella & pesto sauce served with sweet potato chips	9.00
Grilled Steak Sandwich Served on french bread with caramelized onions, melted mozzarella, lettuce and tomatoes and a chipotle mayo served with sweet potato chips	11.00
Seafood Cake Panini A shrimp, scallop, & crab cake served on panini bread with alfalfa sprouts, lettuce, tomato & topped with a red pepper aioli served with sweet potato chips	11.00

Desserts \$6

Tiramisu	
Bitter Sweet Chocolate Mouse Cake	
Ricotta Cheese Cake	
Fresh Seasonal Fruit	
Sorbet or Gelato-an Italian Ice Cream	

Caffe

Cappuccino or Caffe Latte	3.95
Espresso	2.95
Cafe Americano	1.95
Selection of Tea	1.95

Express Deli

Breakfast

Made-to-order Omelette **Egg whites and Egg Beaters \$1.00 extra	3.50
Scrambled Eggs	2.50
Breakfast Casserole	3.50
Sausage or Bacon	2.00
Breakfast Panini Eggs scrambled or fried, cheese & choice of bread. (With bacon, sausage or ham \$1.00 extra)	3.25
Muffins	1.25
Bagels	1.25
Bagels with Cream Cheese	1.50
Fresh Fruit Cup	2.75
Assorted Fruit by the piece	.55
Oatmeal	2.75

Salads Tossed for You

Spinach & Bacon Salad Fresh spinach tossed with bacon, mushrooms and diced eggs with a honey mustard dressing	4.95
Mediterranean Antipasto Salad Romaine lettuce tossed with diced artichoke hearts, bell peppers, cucumbers, tomatoes, scallions, feta cheese and kalamata olives with a kalamata vinaigrette	5.95
Spinach and Chicken Salad Diced chicken tossed with fresh spinach, tomatoes, pine nuts, raisins and feta cheese with a walnut vinaigrette	5.95
Pazzo's Homemade Caesar Tossed with fresh baked croissants and shaved parmesan; add diced chicken \$1.00	4.95
Cobb Salad Grilled chicken, tomatoes, scallions, cucumbers, eggs, bacon, cheddar cheese with bleu cheese dressing	5.95
The Sous Chef Salad Romaine, diced turkey, Swiss, tomatoes and scallions tossed with a low fat ranch dressing	5.95

No Half Portions, No Phone Orders On These Salads, Extra Ingredients Will Packaged On The Side and Charged for Accordingly

Pizza, Pasta, Soup & Sides

Cheese Pizza - Slice	2.00
Cheese & Pepperoni Pizza -slice	2.25
Faralle In Salsa Rosa, Small	2.50
Faralle In Salsa Rosa, Large	4.00
Soup, small	1.25
Soup, Large	2.50
Pasta of The Day, Small	3.00
Pasta of The Day, Large	5.00
Side of Fries	1.50

Quesadilla	5.00
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Choose From 4 Cheese, Chicken & Peppers or Grilled Vegetables

Specialty Sandwiches

Grilled Chicken Pita Lettuce, tomatoes and onions with honey mustard dressing	5.00
Chicken Pesto With spinach, sun-dried tomatoes, fresh mozzarella & pesto mayonnaise on ciabatta bread	6.00
Caprese Fresh mozzarella, tomatoes, basil, boston lettuce; drizzled with balsamic vinaigrette on a torpedo roll	5.00
Chicken Parmigiano Boneless breast of chicken with marinara sauce & mozzarella cheese on ciabatta bread	5.00
Char-grilled Hamburger	5.00
Grilled Vegetable Wrap Zucchini, yellow squash, red peppers, onions, eggplant, tomatoes & pepperjack cheese; drizzled with balsamic vinaigrette rolled in a spinach tortilla	5.00
Grilled Chicken Lettuce, tomato and mayonnaise	5.00
Bit	4.25
Grilled Cheese	4.25
Hummus, Tomato & Cucumber	4.25
Made-to-order Panini Sandwich Choose from: smoked ham, smoked turkey, roast beef, grilled chicken, cheddar, swiss, pepperjack, mozzarella, american cheese, whole grain, sour dough, ciabatta, torpedo roll. (double meat \$1.00 extra)	5.00

Sandwiches Are served with Fries, Chips, Small Soup or Piece of Fruit

Catering Menu

Menu 1-appetizer or Soup \$55.00

Minestrone	
Cream of Broccoli Soup	
Chicken & Rice Soup	
Potato Leek Soup	
Tomato Florentine	
Polenta with a ragout of julienne vegetables	
Chef's Risotto	
Cheese Tortellini Tossed with pesto	

Salad \$55.00

Pazzo's Caesar	
Mixed Greens w/ Balsamic Vinaigrette	

Entree \$55.00

Chicken Vesuvio w/ Vesuvio Potatoes & Sautéed Vegetables	
Whitefish Oregonata w/ Garlic Mashed Potatoes & Sautéed Spinach	
Chicken Marsala w/ Roasted Potatoes & Sautéed Vegetables	
Roast Pork Loin Garlic Mashed Potatoes	

Menu 2-soup or Appetizer \$50.00

Any From Above or

Cream of Asparagus Soup	
Clam Chowder	
Spinach & Cheese Bisque	
Antipasto Italian meats, cheese & marinated vegetables	
Wild Mushroom Risotto	
Seasonal Fresh Fruit Cup	
Gnocchi with a Salsa Rosa	

Salad \$59.00

Any From Above or

Mediterranean Salad	
Pear Salad w/ Spinach & Walnut Vinaigrette	
Chicken Marsala w/ Roasted Potatoes & Orange Vinaigrette	
Caprese Salad	

Entree \$59.00

Any From Above or

Ny Strip w/ Wild Mushroom Sauce, Roasted Potatoes & Vegetables	
Grilled Salmon served over Confetti Risotto w/ an Oriental BBQ Sauce	
Petite Filet & Chicken Marsala w/ Roasted Potatoes & Vegetables	
Grilled Ribeye Pomodoro w/ Garlic Mashed Potatoes and Sautéed Italian Vegetables	

Menu 3/soup or Appetizer \$65.00

Any From Above or

Lobster Bisque	
Forest Mushroom Bisque	
Beef Barley & Vegetable Soup	
Asparagus & Brie Cheese Bisque	
Cheese Shrimp Bisque	
Steam Clams w/ Butter & Herbs	
Shrimp Cocktail	
Maryland Crabcakes	

Vegetarian dishes available, Children's meals also available

Salad \$65.00

Any From Above or

Seafood Salad w/ Lemon Caper Dressing	
Salad Nicoise	
Spinach Salad w/ Raisins, Feta, Pine Nuts & Vinaigrette	

Entree \$65.00

Any From Above or

8 Oz Center Cut Filet Mignon w/ Potatoes & Vegetables	
14 Oz Prime Rib w/Potatoes & Vegetables	
Petite Filet Mignon & Grilled Shrimp w/ Wild Rice & Vegetables	
Lamb & Beef Kebobs served over Basmati Rice w/ Baby Vegetables	
Salmon Oregonata & Patio Filet w/Potatoes & Vegetables	

The Extras-passed Hors D'oeuvres \$4.50

Choice of 4

Bruschetta	
Wild Mushroom Crostini	
Italian Meatballs	
Roasted Vegetable Crostini	
Herb Cheese filled Genoa Salami Coronets	
Sausage Stuffed Mushrooms	
Spanikopita	
Chicken Brochettes	
Italian Sausage Skewers	
Vegetable Spring Rolls	
Gourmet Pizza	
Sesame Chicken	

Passed Hors D'oeuvres Add \$2 for

Shrimp Cocktail	
Mini Maryland Crabcakes	
Baby Lamb Chops	
Mediterranean Shrimp Skewers	
Jumbo Sea Scallops Wrapped In Apple Bacon	
Escargot & Red Wine Crostini	
Black Pepper Encrusted Beef Brochettes	
Prociutto Wrapped Melon	
Oriental Salmon Skewers	

Appetizer Displays

Antipasto Explosion Italian meats, cheeses & marinated vegetables	(1 per person) 2.50
Seafood Bar oysters, crab claws, shrimp cocktail, marinated calamari, Fresh Crudite with hummus, tabouleh, baba ganoush & pita	(per person) 2.50
Vegetable Sautéed vegetables (carrots, zucchini & squash onions peppers)	
Asparagus	1.00
steamed Broccoli	
Sautéed Spinach	
Grilled Baby Vegetables	1.50

Potato & Rice

Baked Potato & Sour Cream	
Garlic Mashed Potatoes	
Roasted New Potatoes	
Roasted Quartered Potatoes	
Twice Baked Potatoes	1.00
Wild Rice	
Chef's Risotto	
Herbed Basmati Rice	
Couscous	
Rosemary Potatoes	

Dessert

Strawberry Sorbet Drizzled with Fresh Raspberry Sauce	1.00
Vanilla Bean Gelato Topped with Shaved Milk Chocolate	1.00
Tiramisu	2.00
Fresh Fruit Cup	1.00
Assorted Miniature Dessert Display Dessert bars, eclairs, brownies, lemon squares, chocolate covered fruit, mini baklava and more (per person)	4.50
Fresh Berries & Cream Fresh berries, chocolate covered fruit; add cookies (\$1.00) per person	5.00

Coffee Service

Included with all Packages. Upgrade to Espresso / Cappuccino (\$1.00)

Prices Subject to Change



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