

Cruoco Pazzo Restaurant

AUTHENTIC ITALIAN CUISINE

Starters

ROSEMARY FOCACCIA

tapenade with goat cheese and roasted tomatoes 8

POLPETTA DE LA NONA

house-made meatballs, marinara, ricotta 13

FRITTURA GAMBERIE CALAMARI

calamari, shrimp, shishito peppers, lightly fried, marinara, sweet thai, lemon 15

LIMONCELLO GAMBERETTI DI MAMA JOSIE

shrimp, sauteed baby artichokes, cherry tomatoes, extra virgin olive oil, garlic, limoncello 15

MUSSELS & SAUSAGE

mussels and sausage arrabiata 10

Salads

SUMMER HOUSE SALAD

with mix greens, cherry tomatoes, cucumber, strawberries, kalamata, citrus dressing 7

CAESAR SALAD

romaine, fresh parmesan, seasoned croutons, black peppers, house-made Caesar anchovy dressing 10

INSALATA CAPRESSE

Slightly roasted then chilled tomato, fresh basil, extra virgin olive oil, 25 year old Olerie balsamic vinegar, pink sea salt, crystalized basil. A signature dish 12

Prosciutto Di Parma +3

BEET COBBLER

Sweet dreams in a martini glass!, marinate beets, balsamic glazed strawberries, mascarpone-greek yogurt swirl, crispy goat cheese

fritter, marcona almonds 13

Fish

DAILY FRESH CATCH

Flown in fresh daily MP

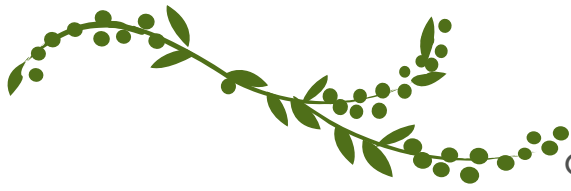
SFO CIOPPINO

Created in San Francisco and enhanced in Savannah! Tomato and seafood stew, clams, mussels, shrimp, calamari, fish of the day and lobster tail. MP

PAN SEARED BRANZINO

with butter lemon sauce, chive mashed potato, crispy asparagus. 32

Consumer Warning; Consuming raw or under-cooked food can increase risk of illness.



Pasta

CHEF SEBASTIAN'S DAILY PASTA MP

GNOCCHI SORRENTINA

house marinara, imported mozzarella 19

LASAGNA BOLOGNESE

layers of soft pasta sheets, ricotta, mozzarella, house-made meaty tomato sauce 19

CREAMY ALFREDO PAPPARDELLE

thick pappardelle noodles covered in a creamy Alfredo Sauce 18
chicken or shrimp +5

SPAGHETTI AND MEATBALLS

house-made marinara, simplicity 19

PAPPARDELLE ALLA AGNELLO

tender noodles in a robust pulled lamb ragu 19

LOBSTER PURSES

with gulf shrimp, Spanish saffron cream MP

Meat

THE BIG BLUE BURGER

1/2 lb Certified Angus Beef, gorgonzola cheese, house-made blackberry coulis, caramelized onions, truffle fries - INSANE 15
foie gras +9

FILET AWAY!

8 oz Certified Angus filet mignon, mix mushroom risotto, truffle oil, crispy shallots, veal bone demi-glace 42

VEAL MARSALA

hand pounded veal, mushrooms, Marsala wine reduction 24

VEAL PICATTA

lemon, butter, capers 22

CHICKEN PARMIGIANA

marinara, mozzarella 20

CHEF SEBASTIAN'S RISOTTO OF THE DAY. MP

Flatbread Pizza

MARGHERITA

Mozzarella, roasted tomatoes, basil, garlic—classic 14
shrimp +5 prosciutto +4 pepperoni +4

