# **POSTO PAZZO**

# **RESTAURANT WEEK MENU**

ESPRESSO MARTINI \$16. HOUSE SANGRA 14.95

## FIRST COURSE

CHOICE OF ONE

FRIED CALAMARI
MARINARA SAUCE

**PASTA E FAGIOLI SOUP** 

#### MAMA'S EGGPLANT MEATLESS MEATBALLS

**TOPPED WITH RICOTTA** 

**BLT WEDGE** 

APPLE SMOKE BACON, LETTUCE, TOMATO WITH BLUE CHEESE

**POSTO PAZZO SALAD** 

CHOPPED MIX GREENS, MANGOES, WALNUTS, GORGONZOLA IN A RASPBERRY DRESSING

**CESAR SALAD** 

WITH SHAVED REGGIANO PARMIGANO CHEESE

### MAIN COURSE

CHOICE OF ONE

#### **HOMEMADE PAPPARDELLE \$29**

WITH GRILLED CHICKEN, BROCCOLI RABE, PARMESAN CHEESE IN A GARLIC AND OIL SAUCE

#### **HOMEMADE CHEESE RAVIOLI WITH MEATBALLS \$29**

STUFFED WITH RICOTTA AND PARMIGIANO WITH POMODORO SAUCE

### (VEG) ZUCCHINI LINGUINI POMODORO \$29

WITH GRILLED SHRIMP ADD \$10 OR GRILLED CHICKEN ADD \$10

### SEAFOOD FRA DIAVOLO \$39 PER PERSON

SHRIMP, CALAMARI CLAMS, MUSSELS SPICY MARINARA WITH LINGUINI

### TAGLIERINI CACIO E PEPE \$39

BUTTER, PECORINO, CRACKED PEPPER TRUFFLE OIL

#### **CHICKEN POSTO PAZZO \$39**

TOPPED WITH EGGPLANT, ROASTED PEPPERS AND MOZZARELLA IN A BROWN SAUCE

### **CHICKEN DIAVALO \$39**

JALAPENO, GARLIC, WHITE WINE VINEGER SAUCE

### **VEAL SALTIMBOCCA \$46**

PROSCIUTTO, SPINACH, MOZZARELLA MARSALA WINE SAUCE

#### **STUFFED SOLE \$46**

WITH SHRIMP AND CRABMEAT

#### **RED SNAPPER WALNUT CRUSTED \$46**

FRESH FLORIDA RED SNAPPER WALNUT CRUSTED

### \*AGED PRIME NEW YORK STEAK \$46

SLICED ALLEN BROTHERS STEAK FROM SNAKE RIVER FARMS GRASS FED

### CHOICE HOUSE DESSERT

\* This menu item can be cooked to order. \* Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical condition