

# catering menu

<i>antipasti</i> APPETIZERS	HALF PAN	FULL PAN
<b>SALSICCIA e RAPINI</b> italian sausage, rapini and fresh garlic sautéed in extra virgin olive oil	8-10 46.00	16-20 92.00
<b>BRUSCHETTA</b> toasted crostini topped with fresh tomatoes, red onion, basil, garlic and extra virgin olive oil (12 half/24 full)	26.00	50.00
<b>ARANCINI</b> mini rice balls, stuffed with ground sirloin beef, veal and peas, lightly battered and fried (20 half/40 full)	40.00	80.00
<b>CALAMARI DORATI</b> lightly battered and fried calamari	55.00	110.00
<b>GRIGLIATA MISTA</b> grilled calamari, octopus and roasted red peppers in a balsamic vinaigrette	65.00	125.00
<b>POLPETTE</b> mini ground sirloin meatballs in marinara sauce (30 half/60 full)	36.00	72.00
<b>ZUCCHINI PAZZI</b> sautéed zucchini cakes with marinara sauce (12 half/24 full)	42.00	82.00
<b>INVOLTINI DI MELENZANA</b> eggplant rolls stuffed with fresh ricotta cheese (12 half/24 full)	14.00	28.00
<b>BAKED CLAMS</b> clams breaded with parmigiano reggiano cheese, parsley and garlic (6 half/12 full)	44.00	86.00
<b>FUNGHI STUFFATI</b> mushroom caps filled with parmigiano reggiano cheese and bread crumbs, topped with roasted red peppers and mozzarella cheese (12 half/24 full)	48.00	96.00
<b>TAVOLATA</b> prosciutto di parma, sopressata, assorted imported cheeses, olives and roasted red peppers		

<i>insalate</i> SALADS	HALF PAN	FULL PAN
all dressings are served on the side		
<b>MELA</b> hearts or romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic	38.00	74.00
<b>ORTO</b> arugula, roasted red peppers, grilled zucchini, grilled squash, grilled eggplant, radicchio, goat cheese, parmigiano reggiano and house balsamic	39.00	76.00
<b>CAPRESE</b> sliced tomato, fior di latte mozzarella, fresh basil, roasted red peppers, olives and house balsamic	36.00	72.00
<b>CHOPPED</b> chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese and house vinaigrette	38.00	74.00
<b>CAESAR</b> hearts of romaine, croutons, shaved parmigiano reggiano and caesar dressing	36.00	72.00
<b>MISTA</b> mixed greens, cucumber, tomato, red onion, olives and house vinaigrette	36.00	72.00
<b>ARUGULA</b> baby arugula with shaved parmigiano reggiano, cherry tomatoes and extra virgin olive oil	37.00	73.00
<b>TOSCANA</b> mixed greens, cucumber, tomato, red onion, cannellini beans, olives, croutons, provolone cheese and house vinaigrette	37.00	73.00
<b>ANTIPASTO</b> hearts of romaine, sopressata, tomatoes, olives, pepperoncini, provolone cheese, mozzarella cheese and house vinaigrette	38.00	74.00

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<i>entrées</i> ENTRÉES	HALF PAN	FULL PAN
all entrées are served a la carte	12 66.00	24 130.00
<b>POLLO VESUVIO</b> white wine, green peas and fresh herb sauce	72.00	140.00
<b>POLLO PARMIGIANA</b> lightly breaded, topped with tomato sauce and mozzarella cheese	72.00	140.00
<b>POLLO FRANCESE</b> dipped in egg batter, sautéed in a white wine lemon sauce	66.00	130.00
<b>POLLO LIMONE</b> sauteed in a white wine lemon sauce	72.00	140.00
<b>POLLO ALLA MARSALA</b> sautéed with mushrooms in a marsala wine sauce	72.00	140.00
<b>POLLO ALLA CACCIATORE</b> sautéed with mushrooms, peppers, kalamata olives and onions in a light tomato sauce	90.00	180.00
<b>VEAL</b> veal prepared any style: al forno, parmigiana, francese, limone, marsala or cacciatore	46.00	92.00
<b>SAUSAGE &amp; PEPPERS</b> italian sausage sautéed with red and green peppers in garlic and extra virgin olive oil	50.00	98.00
<b>MELENZANA ALLA PARMIGIANA</b> pan fried eggplant, layered with marinara and mozzarella cheese		

<i>primi piatti</i> PASTA	HALF PAN	FULL PAN
<b>CHOOSE A PASTA...</b> spaghetti, penne, rigatoni, orecchiette, farfalle, tagliatelle, bucatini, linguine, *ravioli, gnocchi, cavatelli are available upon request		
<b>CHOOSE A SAUCE...</b>		
<b>PUMMAROLA</b> imported italian plum tomato, fresh basil, garlic, onion and extra virgin olive oil	48.00	92.00
<b>VODKA</b> tomato cream sauce topped with cacio ricotta	48.00	92.00
<b>RAPINI</b> broccoli rabe, touch of anchovy, garlic and extra virgin olive oil	50.00	98.00
<b>BOLOGNESE</b> ground sirloin beef, pork and veal sautéed with carrots, celery, peas, onions, garlic and tomato sauce	52.00	100.00
<b>ALLA FRANCESCO</b> homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts	52.00	100.00
<b>AMATRICIANA</b> pancetta (italian bacon) fresh basil, hot pepper flakes and spicy plum tomato sauce	50.00	98.00
<b>ARRABBIATA</b> spicy plum tomato sauce	48.00	92.00
<b>LASAGNA</b> choice of cheese, meat or vegetable	52-58	100-114
<b>VONGOLE</b> Littleneck clams sautéed in choice of white wine garlic or cherry tomato sauce	MKT	MKT
<b>ZUPPA DI PESCE</b> Mussels, Clams, Calamari and Shrimp sautéed in choice of white wine garlic or cherry tomato sauce	MKT	MKT

<i>contorni</i> SIDES	HALF PAN	FULL PAN
<b>RAPINI</b> broccoli rabe and fresh garlic sautéed in extra virgin olive oil	40.00	78.00
<b>ROASTED POTATOES</b> roasted seasoned potato	32.00	62.00
<b>MIXED SEASONAL VEGETABLES</b> sautéed with fresh garlic and extra virgin olive oil	36.00	70.00

# catering menu



ALL CATERING ORDERS ARE SERVED WITH OUR HOMEMADE BREAD

## *sandwich* BASKETS serves 16-20

each basket contains 8 sandwiches and chips 88.00 | add 9.00 for each additional sandwich

<b>PESTO</b> grilled chicken, fresh mozzarella and tomato topped with pesto sauce
<b>PARMA</b> prosciutto di parma, fresh mozzarella, arugula, tomato, evoo
<b>SUBMARINE</b> ham, sopressata, provolone, lettuce, tomato, vinaigrette
<b>POLPETTE</b> ground sirloin meatballs, tomato sauce and provolone cheese
<b>POLLO PARMIGIANA</b> breaded chicken breast topped with tomato sauce and mozzarella cheese
<b>POLLO GRIGLIATO</b> grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil
<b>MELENZANA</b> pan seared eggplant parmigiana with a light red sauce

## *service* ITEMS

<b>FULL HEATING KIT</b> reusable rack pan with 2 sternos	<b>PLASTIC SERVING FORK &amp; SPOON SET</b>
<b>SINGLE-USE CANNED HEAT</b>	<b>TABLEWARE SETUP FOR 10</b> plastic ware, plates and napkins

## *desserts*

<b>MASSA FRITTA CON NUTELLA</b> half Pan • full Pan fried dough topped with nutella	<b>TIRAMISU</b> half Pan • full Pan layers of lady finger cookies dipped in espresso coffee liquor, mascarpone cheese and topped with cocoa powder
<b>CHOCOLATE CAKE</b> chocolate layered cake	

We reserve the right to correct printing errors. Prices subject to change without notice. No checks please. 4/19

# pazzi di pizza

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## antipasti APPETIZERS

<b>BAKED CLAMS</b> baked clams breaded with parmigiano reggiano cheese, parsley and fresh garlic	1/2 dozen 14   1 dozen 28
<b>CALAMARI DORATI</b> lightly breaded and fried calamari	17
<b>GRIGLIATA MISTA</b> grilled calamari, octopus and roasted red peppers with balsamic vinaigrette	22
<b>FUNGHI STUFFATI</b> mushroom caps filled with parmigiano reggiano cheese, pine nuts, and bread crumbs, topped with roasted red peppers and mozzarella cheese	16
<b>PROSCIUTTO E BURRATA</b> arugula, prosciutto, burrata cheese, cherry tomatoes, balsamic glaze, crostini	22

## insalate SALADS zuppe SOUPS

<b>PASTA E FAGIOLI</b> ditalini pasta with cannellini beans in a tomato broth	Cup 5 / Bowl 9
<b>MELA</b> hearts of romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic	14
<b>CAPRESE</b> sliced tomato, mozzarella, fresh basil, roasted red peppers, olives, house balsamic	12
<b>CHOPPED</b> chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese and house vinaigrette	14
<b>TOSCANA</b> mixed greens, cucumber, tomato, red onion, cannellini beans, olives, croutons	13
<b>CAESAR</b> hearts of romaine, crutons, shaved parmigiano reggiano and caesar dressing	12
<b>ZUPPA DEL GIORNO</b> soup of the day	Cup 5 / Bowl 9
<b>ANTIPASTO</b> hearts of romaine, sopressata, tomatoes, olives, pepperoncini, provolone cheese, mozzarella cheese and house vinaigrette	14
<b>MISTA</b> mixed greens, cucumber, tomato, red onion, olives and house vinaigrette	12
<b>ARUGULA</b> baby arugula, cherry tomatoes, shaved parmigiano reggiano and extra virgin olive oil	13
<b>ADD CHICKEN</b>	5
<b>ADD SHRIMP</b>	3 EACH
<b>ADD CALAMARI (50Z)</b>	8
<b>ADD OCTOPUS (50Z)</b>	8
<b>ADD SALMON (50Z)</b>	12
<b>ADD Filet (50Z)</b>	12



## traditional PIZZA

<b>TRADITIONAL THIN CRUST</b> cheese	14" medium 18.00	16" large 20.00	18" family 23.00
<b>DEEP DISH PIZZA</b> cheese	22.00	24.00	-

layer of dough, cheese and toppings, additional layer of dough, sauce on top. 10" and 12" available upon request

<b>INGREDIENTS</b> anchovies • artichokes • black olives • broccoli • eggplant • sausage • pepperoni • mushrooms • onion green pepper • fresh garlic • capers • seasoned ground beef • spinach • ricotta • bacon • hot giardiniera sliced tomato • zucchini • roasted red peppers <b>DOUBLE CHARGE FOR INGREDIENTS BELOW</b> char-broiled chicken • prosciutto cotto • prosciutto parma • arugula • goat cheese
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## specialty styles

medium 26.00   large 29.00   party 35.00
<b>PAZZI SPECIAL</b> sausage, mushrooms, green pepper, onion
<b>MARGHERITA</b> plum tomato, basil, olive oil, romano
<b>VEGGIE</b> mushroom, green pepper, onion, spinach
<b>BURRATA + BASIL</b> olive oil, fresh garlic, mozzarella, burrata, fresh basil, sliced tomatoes, pesto, pancetta
<b>HAWAIIAN</b> prosciutto cotto, pineapple

## panini SANDWICHES

all sandwiches served with fries mixed vegetables 4   potatoes 2   rapini 5   pasta 5   house salad 4	
<b>PESTO</b> grilled chicken, fresh mozzarella and tomato topped with pesto sauce	16
<b>PARMA</b> prosciutto di parma, fresh mozzarella, arugula, tomato, evoo	16
<b>RUSTICA</b> marinated grilled filet mignon, grilled onions and provolone	19
<b>POLPETTE</b> ground sirloin meatballs, tomato sauce and provolone cheese	15
<b>POLLO PARMIGIANA</b> breaded chicken breast topped with tomato sauce and mozzarella cheese	16
<b>ITALIAN SUBMARINE</b> ham, sopressata, provolone, lettuce, tomato, vinaigrette	15
<b>POLLO GRIGLIATO</b> grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil	16
<b>MELENZANA PARMIGIANA</b> breaded eggplant topped with tomato sauce and mozzarella cheese	16



## picce a legna WOODFIRE PIZZA

<b>MARGHERITA</b> fior di latte mozzarella, fresh basil	16	<b>RUSTICA</b> fior di latte mozzarella, parmigiano cheese, sausage, capers, gaeta olives, topped with seasoned bread crumbs	18
<b>DIAVOLA</b> fior di latte mozzarella, spicy salami, crushed red pepper	17	<b>BUFALINA</b> imported mozzarella di buffalo, fresh basil	18
<b>PROSCIUTTO E ARUGULA</b> fior di latte mozzarella, prosciutto di parma, fresh arugula, shaved parmigiano reggiano	21	<b>CAPRICIOSA</b> fior di latte mozzarella, prosciutto cotto, sautéed mushrooms, artichoke hearts, kalamata olives	18
<b>FUNGHI E SALSICCIA</b> fior di latte mozzarella, sausage, mushrooms	18	<b>PAZZA (build your own)</b> ground beef, pepperoni, prosciutto cotto (ham), sausage, sopressata, anchovies, artichoke hearts, arugula, basil, capers, caramelized onions, cherry tomatoes, eggplant, fresh garlic, kalamata olives, green peppers, hot giardiniera, mushrooms, roasted red peppers, ricotta, spinach, zucchini	\$2 each ingredient listed below
<b>QUATTRO STAGIONI</b> fior di latte mozzarella, sautéed mushrooms, prosciutto cotto, kalamata olives	19	<b>ORTOLANA</b> fior di latte mozzarella, grilled eggplant, zucchini and roasted red peppers	18

## picce bianche NO RED SAUCE

<b>HONEY &amp; SOPPRESSATA</b> fior di latte mozzarella, spicy salami, burrata cheese, calabrian chile infused honey, crushed red pepper	23	<b>QUATTRO FORMAGGI</b> fior di latte mozzarella, provolone, parmigiano reggiano, gorgonzola	18
<b>BIANCA NEVE (Snow White)</b> mozzarella di bufala, cherry tomatoes, fresh basil	18	<b>BORGATA</b> fior di latte mozzarella, sausage, roasted red peppers, caramelized onions	18
<b>BUFALA BIANCA</b> mozzarella di bufala, arugula	19	<b>RAPINI E SALSICCIA</b> fior di latte mozzarella and provolone with sausage and rapini	18
<b>CIAO ROMA</b> fior di latte mozzarella, ricotta, spinach	18		

## woodfire PIZZA SUPPLIES

**MAKE YOUR OWN PIZZA AT HOME**  
12" or 14" dough ball | 12" or 14" stretched dough | quart of sauce | 1lb fresh mozzarella

## dolce DESSERTS

<b>TIRAMISU</b> lady fingers, espresso and mascarpone cream cheese
<b>CHOCOLATE CAKE</b> chocolate layered cake
<b>CANNOLI</b> mini cannoli with dolce ricotta filling, chocolate chips and peanut/pistachio mix
<b>MASSA FRITTA CON NUTELLA</b> fried dough topped with nutella



## primi piatti PASTA

<b>SPAGHETTI PUMMAROLA</b> imported italian plum tomatoes, fresh basil, garlic, onion, extra virgin olive oil and parmigiano cheese	17	<b>TAGLIATELLE BOLOGNESE</b> tagliatelle pasta, ground beef, pork and veal sautéed with carrots, celery, peas, onions and garlic in a tomato sauce	22
<b>RIGATONI VODKA</b> rigatoni pasta in a tomato cream sauce topped with cacio ricotta	18	<b>FARFALLE ALLA FRANCESCO</b> bowtie pasta, homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts	21
<b>ORECCHIETTE CON RAPINI</b> ear shaped pasta, broccoli rabe, touch of anchovy, garlic and extra virgin olive oil	19	<b>BUCATINI AMATRICIANA</b> tubular spaghetti, pancetta (italian bacon), fresh basil, hot pepper flakes and plum tomato sauce	20
<b>RAVIOLI DI PAZZI</b> homemade cheese ravioli with choice of any sauce		<b>PENNE ARRABBIATA</b> penne pasta in a spicy plum tomato sauce	18
<b>GNOCCHI TOSCANO</b> homemade gnocchi sautéed with crumbled sausage, spinach, and mushroom in a vodka sauce	25	<b>GAMBERI E BROCCOLI</b> linguine pasta, shrimp and broccoli sautéed in a light cherry tomato sauce	26
<b>SPAGHETTI CACIO E PEPE</b> Pecorino Romano and Cracked Black Pepper	18	<b>LINGUINE ZUPPA DI PESCE</b> mussels, clams, shrimp and calamari served over linguine pasta with your choice of garlic & oil or light cherry tomato sauce substitute risotto	38 42

ADD: 5oz salmon 12 | shrimp 3/each | 5oz filet 12 | meatballs 7 | chicken 5 | sausage 5

## ENTREE

<b>POLLO PARMIGIANA</b> lightly breaded and topped with tomato sauce and mozzarella cheese, served with penne marinara	28	<b>CIOPPINO</b> italian fish stew with mussels, clams, shrimp, and calamari served with garlic crostini	36
<b>POLLO FRANCESE</b> dipped in egg batter, sautéed in a white wine lemon sauce, served with spinach	26	<b>SALMONE</b> wild caught salmon   white wine lemon roasted potatoes and vegetables	32
<b>POLLO LIMONE</b> sautéed in a white wine lemon sauce, served with vegetables	26	<b>BRACIOLE CON RIGATONI</b> filet mignon rolled with prosciutto cotto, provolone cheese, and a breadcrumb mixture, baked in a red sauce   served with rigatoni pasta	38
<b>POLLO MARSALA</b> sautéed with mushrooms in a marsala wine sauce, served with potatoes	26	<b>PENNE E MELANZANE ALLA PARMIGIANA</b> eggplant parmigiana served with a side of penne marinara	24
<b>VEAL CHOP MILANESE</b> Bone-In   Breaded and Pan Fried   Arugula & Balsamic Glaze	48	<b>SKIRT STEAK TAGLIATA</b> balsamic marinated skirt steak porcini mushroom risotto topped with arugula, white truffle oil and grana padano	42