

ai PAZZI

Italian Restaurant by
Fabio Viviani

CHEF'S SPECIAL THREE COURSES

\$65 PER PERSON

SALAD

CRAB & AVOCADO TIMBALE (g)(d)

Jumbo Lump Crab, Hass Avocado, Heirloom Tomatoes,
Ruby Beet Pickled Onions, White Balsamic Vinaigrette

ENTRÉE SELECTION

BALSAMIC MISO GLAZED

LINE CAUGHT COD (g)

Oven Roasted Tomatoes, Citrus Greens

OR

CHIANTI BRAISED BEEF SHORT RIBS (g)

Mascarpone Polenta, Chimichurri

DESSERT

TABLESIDE TIRAMISU (v)

Espresso-soaked Lady Fingers, Sweet Mascarpone Cream,
Cocoa, Roasted White Chocolate

(v) vegetarian | (g) gluten free | (d) dairy free

Allergy Warning: Menu items may contain or come into contact with
wheat, eggs, nuts and milk. Ask our staff for more information