ai PAZZI

Italian Restaurant by
Fabio Viviani

CHEF'S SPECIAL THREE COURSE MENU

$65 PER PERSON

APPETIZER

PAN-SEARED SEA SCALLOPS (g)
Spring Pea Puree, Pomegranate Arils,
Agrumato Olive Oil, Mint

ENTRÉE SELECTION

BALSAMIC MISO GLAZED LINE CAUGHT COD
Oven Roasted Tomatoes, Citrus Greens

OR

CHIANTI BRAISED BEEF SHORT RIBS (g)
Mascarpone Polenta, Chimichurri

DESSERT

CHOCOLATE PIEDMONTE (v)
Soft Hazelnut Cake, Praline Crunch,
Semi-Sweet Chocolate Mousse

(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