

DAL PIZZAIOLo - Pizza Maker

CALZONE \$9

Four cheese filling with spinach

12" pizzas

MARGHERITA \$12

This Neapolitan classic features our made from scratch tomato sauce with fresh mozzarella & basil

REGINELLA \$15

Buffalo mozzarella, strips of San Marzano tomatoes, fresh garlic & basil

QUATTRO STAGIONI \$15

Prosciutto cotto, artichokes, mushrooms, black olives, fresh mozzarella, & tomato sauce

A PICCIRELLA \$14

Italian ham, pineapple, fresh mozzarella, & cherry tomatoes

PIZZA VEGETARIANA \$14

Grilled eggplant, artichokes, mushrooms, black olives, mozzarella & tomato sauce

CALDO E SPEZIATO \$15

Hot soppresesta, mozzarella, capers & tomato sauce

PULCINELLA \$14

Italian sausage, smoked mozzarella, & broccoli rabe

ANEMA E CORE \$16

Prosciutto, arugula, cherry tomatoes, fresh mozzarella, & parmesan cheese

CAPRICCIOSA CLASSICA \$14

Cooked Italian ham, mushrooms, black olives, fresh mozzarella, & tomato sauce

QUATTRO FORMAGGI \$13

Fontina, parmesan, sweet gorgonzola, & mozzarella seasoned with garlic & rosemary

CAPICOLLO PICCANTE \$13

Hot capicola, mushrooms, fresh mozzarella, & tomato sauce

LA BELLISSIMA \$12

Spinach, ricotta cheese & cherry tomatoes

Pazzo Pomodoro

Pizzeria · Cantina

BUON APPETITO

Pranzo ~ Lunch



Instagram



www.PazzoPomodoro.com

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SFIZI - Appetizers

ARANCINI \$7 Saffron risotto balls filled with caciocavallo cheese, mozzarella, peas and meat sauce
CALAMARI FRITTI O ALLA GRIGLIA \$7 Fried or grilled calamari with spicy tomato sauce
ANTIPASTO MISTO DELLA CASA \$12 Classic selection of meats, cheeses and veggies
PROSCIUTTO DI PARMA E MOZZARELLA \$14 Prosciutto ham with fresh mozzarella
TUSCAN FLAT BREAD \$6 Served with marinara sauce

MINESTRONE Mixed vegetable soup **cup \$4** **bowl \$6**
ZUPPA DEL GIORNO Soup of the day **cup \$4** **bowl \$6**

INSALATE - Salads

INSALATA DELLA CASA \$5
Mixed greens
INSALATA DI CESARE \$7
Classic Caesar salad
add chicken, shrimp, or seared tuna
INSALATA CAPRESE \$9
Fresh mozzarella, vine ripe tomatoes, fresh basil, & extra virgin olive oil with balsamic reduction
INSALATA DI RUCOLETTA \$7
Baby arugula, cherry tomatoes, and shaved parmesan with raspberry vinaigrette

INSALATA PAZZO POMODORO \$11
Chopped Boston Bibb lettuce with eggs, avocado, sliced tomatoes, olives, sweet onions & mozzarella cheese dressed in balsamic vinaigrette

LATTUGA AL GORGONZOLA \$10
Boston Bibb lettuce with gorgonzola, walnuts and pears

INSALATA GARGANO \$10
Tomatoes, cucumber, onion, olives, feta with evoo & red wine vinegar

INSALATA DI BIETOLE \$9
Gold and red beets over baby arugula with balsamic vinaigrette

Add a cup of soup to any salad \$3

PANUOZZO - House Specialty Sandwiches

POLPETTE \$8
House made meatballs, mozzarella, tomato sauce served on a traditional sub roll
SALSICCIA \$8
Mild sausage with mozzarella, peppers, onions and tomato sauce served on a traditional sub roll
VEGETARIANO \$8
Fresh dough rolled and stuffed with roasted vegetables, smoked mozzarella and tomato sauce
PANCIA DI MAIALE \$9
Fresh dough rolled and stuffed with crispy pork belly, caesar salad, spicy dressing, smoked mozzarella and tomato sauce

PASTE - Pasta

CAPELLINI AL POMODORO \$9
Angel hair pasta with our homemade San Marzano tomato sauce

SPAGHETTI AL SUGO DI CARNE \$11
Spaghetti with meat sauce
add meatballs \$4

SPAGHETTI ALLA CARBONARA \$11
Spaghetti tossed in a cream sauce of beaten eggs, parmesan cheese, and smoked pancetta

LASAGNA VEGETARIANA \$11
Homemade spinach lasagna with baby artichokes, spinach, wild mushrooms, and bechamel cream sauce

LASAGNA ALLA PARTENOPEA \$11
Homemade meat lasagna, tomato, basil, sliced eggs, meatballs and soppressata

AGNOLOTTI CARMELA \$12
Homemade agnolotti filled with spinach and ricotta in a mascarpone sauce

GNOCCHI SORRENTINA \$10
Fresh potato dumpling pasta sautéed with tomato sauce and mozzarella

VERMICELLI CON VONGOLE O COZZE \$13
Vermicelli with your choice of the baby clams or mussels served in a white wine sauce or red sauce

PESCE E CARNE - Fish and Meat

FILLETTO DI PLATESSA PRIMAVERA \$13
Lightly breaded flounder topped with arugula and cherry tomatoes served with potatoes

SALMONE AL PEPE ROSA \$14
Pan seared salmon with pink brandy peppercorn sauce served with spinach

COZZE \$11
Mussels in a white wine sauce with chopped tomatoes and basil

PICCATA DI VITELLO \$14
Veal scaloppine cooked in a pinot grigio white wine lemon butter sauce served with potatoes and fresh vegetables

POLLO SORRENTINA \$13
Chicken breast sauteed with mozzarella, parmesan cheese, chopped San Marzano tomatoes, wine and fresh basil served with capellini pomodoro

POLLO SCARPARIELLO \$12
Pan seared chicken breast strips, fresh herbs, white wine and lemon juice served over arugula

Gluten free pasta available

Please notify your server if you have food allergies

May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more / Reservations available for parties of 8 or more