

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 soppresetta, 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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118 Branch Road SE · Vienna, VA 22180

SFIZI - Appetizers

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- 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

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- 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

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- 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

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- 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

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- FILLETO 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
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- 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