



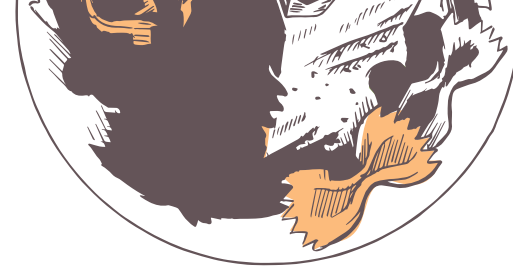
OUR STORY

We are a farm to table concept and intend to deliver a unique Italian food experience as we will serve seasonal new dishes every week which symbolizes the freshness and harmony of the Italian kitchen with Mother Nature.



*We support local fresh production
+ Local breweries!*

FOLLOW US

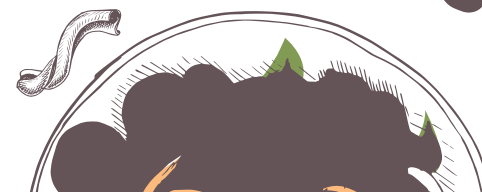


PennePazze

CRAZY GOOD ITALIAN CUISINE

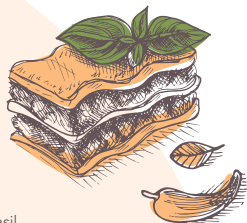


PAZZOMENU



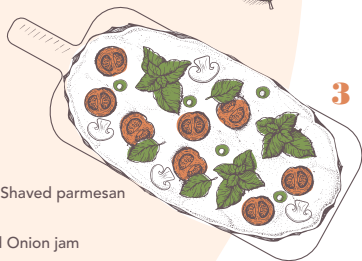
FRESH PASTA

- LASAGNA \$16
Spinach pasta, Ragu, Mozzarella
- ✓ GNOCCHI CREMA DI GORGONZOLA \$17
Pecorino & Roasted pistachios on top
- CAMPANELLE PAZZE  ask for no cheese \$16
Roasted tomatoes, Confit garlic, Kalamata olives, basil
- ✓ CREMA DI BROCCOLI \$17
Radiator with 4 cheese, Roasted pine nuts
- AMATRICIANA \$16
Tagliatelle, Tomato sauce, Pancetta, Garlic, Onion
- RAGU & FUNGHI \$19
Conchiglie, Porcini mushrooms
- PASTA OF THE DAY
Check out our online ordering to see our secret dish of the day...



SIGNATURE PINSAs

- PINSA STICKS - \$10
Olive Oil & Pomodoro Deeping
- ✓ VEGAN PINSA - \$16
Roasted Tomato, Arugula, Onion Jam
- ✓ PINSA PAZZA - \$17
Tomato sauce, Mozzarella, Pesto & Burrata
- PINSA PRIMAVERA - \$16
Roasted tomato, Prosciutto crudo, Arugula, Shaved parmesan
- PINSA MALEDUCATA- \$16
Tomato sauce, Fontina cheese, Pancetta and Onion jam
- PINSA MAIALA- \$18
Tomato sauce, Mozzarella, Salami, Sausage & Porchetta
- ✓ SICILIAN PINSA - \$18
Roasted tomato, Kalamata olives, Porchetta, Smashed burrata
- PINSA PORCINI - \$20
4 cheese, Porcini mushrooms & Truffle oil
- PINSA OF THE DAY
Check out our online ordering to see our secret pinsa of the day



You can add to our pinsa:

- Burrata Cheese - \$3
Pesto - \$3
Arugula Leaves - \$2
Onion Jam - \$2
Salami - \$2

Download the
PennePazze
app or check our
website to see
our Secret DAILY
CHANGING
fresh dishes.

**Skip
the line!**
Order online and
enjoy loyalty rewards



BUILD YOUR OWN PASTA

1 CHOOSE YOUR PASTA

- RADIATORE  \$8 TAGLIATELLE  \$8
- CONCHIGLIE  \$8 CAMPANELLE  \$8
- GNOCCHI  \$9 GLUTEN FREE  \$8
Might contain traces of gluten
- RAVIOLI OF THE DAY \$9

Ask about the changing shape of the day

2 CHOOSE YOUR SAUCE

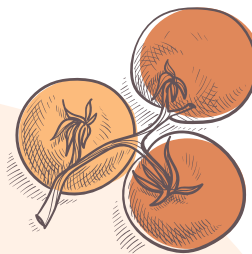
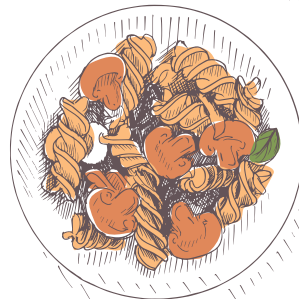
- TOMATO SAUCE - \$3
POMODORO PAZZO - \$4
ROASTED TOMATOES
PESTO - \$4
4 CHEESE - \$4

3 CHOOSE YOUR INGREDIENTS

- PORCINI MUSHROOM\$4
BROCCOLI\$3
KALAMATA OLIVES\$3
GOAT CHEESE\$3
GORGONZOLA CHEESE\$3
SUN-DRIED TOMATO\$2
CONFIT GARLIC\$2
PARMESAN\$2
PECORINO\$2
ROASTED POSTACHIOS\$1
ROAST PINE NUTS\$1
FRESH BASIL \$0
SPICY \$0

4 ADD A PROTEIN

- PANCETTA \$3
CHICKEN \$3
SMOKED SALMON..... \$4
SHRIMP \$4



FRESH HEALTHY SALADS

- ✓ ARUGULA SALAD - \$9
Roasted tomato, Gorgonzola, Sun-dried tomato, Lime & Olive oil dressing mix nuts on top
- ✓ BEET SPINACH SALAD - \$8
Strawberry, shaved onion, goat cheese, walnut vinaigrette
- FRESH SALAD OF THE DAY

ADD CHICKEN TO YOUR SALAD - \$4

DESSERT

- VANILLA PANA COTTA - \$7
Strawberry jam
- CANNOLI CONES - \$7
Filled with - Nutella & Ricotta

BEVERAGES

- SODA \$2.50
TEA \$2.50
LEMONADE \$2.50
COKE COLA DE MEXICO \$2.50

BEER & WINE

- Glass of wine - \$10
Bottle of wine - \$30
Check online or ask the bartender.

