

Pezzo Pizza + Bar

Estero

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

House Salad

Spring mix, tomato, red onion, banana pepper, shaved parm, house crouton, house signature vinaigrette

Cesar alla Limon

Romaine lettuce, shaved parm, grated parm, house caesar dressing, house garlic crouton, fresh squeezed lemon

Meatball e Ricotta

Our signature meatballs, topped with a dollop of ricotta cheese, fresh basil

Fried Mozzarella

Hand breaded fresh mozzarella, side of award winning marinara

Burrata & Fig

House made burrata ball, fig jam, prosciutto di parma, toasted ciabatta

SECOND COURSE

Chicken Parm

Hand breaded chicken breast, fried to a golden brown, award winning San Marzano marinara, melted fresh mozzarella cheese, fresh basil, rigatoni pasta

Luigi's rigatoni

Signature house meatballs, with our award winning San Marzano marinara, ricotta dollops, served over rigatoni pasta

Lasagna

24 Layers of 8-hour bolognese, ricotta, fresh & aged mozzarella, lasagna sheets, finished with shaved parm and fresh basil

Critically Acclaimed Swfl's Best Pizza

Choose from:

Margherita Pizza: mozzarella, San Marzano tomato, basil, evoo

Spicy Baby: pepperoni, ricotta, red pepper infused honey

La Parma: Burrata, prosciutto di parma, arugula, lemon infused evoo

La Bianca: Ricotta, tomato, mozzarella, basil

Lobster Ravioli For \$10 More

Hand stuffed lobster ravioli, served in our signature PINK! sauce

Pezzo's Sunday Sauce Ragu For \$10 More

10-hour slow cooked ragu, beef short rib, pork, Italian sausage, meatball, served over rigatoni pasta

THIRD COURSE

Rainbow Cake

Rainbow colored cake, layered with Chantilly cream and covered in white fondant drizzled with chocolate sauce and a scoop of 3 color ice cream

Chocolate Lava Cake

Baked chocolate lava cake, served hot with ice cream

Cannoli

Imported goat cheese mascarpone cannoli cream, in a crispy shell

Signature Tableside Tiramisu

*Our award winning signature dessert
homemade tiramisu cream, served over lady fingers soaked in fresh espresso & cocoa
compiled tableside*

SIZZLE COCKTAIL - \$10

Watermelon Limetini

A summer delight. 11 vodka, watermelon pucker, fresh lime juice, cane sugar, watermelon wedge



BENEFITING:

SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE



September 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.