



CENA

ANTIPASTI

- Antipasti Misti** p.a.
Imported Italian cured meats, grilled and roasted vegetables, grains, Parmesan
- Mozzarella di Bufala** 15
Imported buffalo milk mozzarella, oven dried tomatoes, basil
- Gamberoni Arrosto** 13
Wood roasted prawns, sweet corn, chanterelle mushrooms, swiss chard, farinata
- Fritto Misto di Mare** 12
Crispy fried rock shrimp, squid, artichokes, zucchini, fennel, lemon, parsley
- Baccalà** 11
Salt cod and potato pureè, garlic crostini
- Carpaccio di Manzo** 12
Smoked beef tenderloin, dates, hazelnuts, goat cheese, frisee
- Polpette in Umido** 10
Lamb meatballs, raisins, arugula, mint, pesto, pecorino
- Polenta e Cinghiale** 10
Creamy polenta, wild boar braised with red wine, rosemary
- Cotechino e Lenticchie** 11
Spiced sausage from Emilia Romagna, beluga lentils, whole grain mustard sauce
- La Ribolitta** 8
Traditional Tuscan black cabbage, vegetable, bread soup, extra virgin olive oil

PASTE {appetizer portion available}

- Cappellacci di Patate** 17
Handmade potato filled pasta, roasted root vegetables, butter, Parmesan, black truffles
- Corzetti e Melanzane** 16
Hand stamped pasta, diced eggplant, fresh tomato, basil, ricotta salata
- Gnocchi di Ricotta** 17
Homemade spinach and buffalo ricotta gnocchi, brown butter, sage, walnuts
- Linguine alle Vongole** 19
Manilla clams, broccoletti, bottarga, toasted garlic, chili flakes
- Spaghetti Chitarra** 19
Hand cut black squid ink pasta, crab, leeks, cherry tomatoes, bread crumbs, chili oil
- Fazzoletti alle Erbe** 18
Homemade herb pasta, PEI mussels, calamari, julienne zucchini, white wine, pomodorini
- Tagliatelle ai Funghi** 17
Homemade ribbon pasta, roasted mushrooms, Brussel sprout leaves, pancetta, chestnuts
- Pappardelle Coniglio** 19
Homemade wide pasta, rabbit braised with aromatic vegetables, thyme, white wine
- Rigatoni alla Buttera** 18
House made fennel sausage, sweet peas, tomato, Parmesan, cream
- Risotto o Farotto** p.a.
Risotto or farro of the day

Carry out and Catering are available

Coco Pazzo at 300 W. Hubbard St in River North ~ 312.836.0900

SECONDI

- Branzino al Forno** 38
Whole Mediterranean sea bass, wood roasted, Ligurian olive oil
- Razza in Padella** 28
Pan roasted skate wing, Swiss chard, white beans, oven roasted tomatoes, botarga
- Cacciucco Livornese** 28
Spicy Tuscan seafood stew, crostini
- Verdure al Cartoccio** 18
Market vegetables, potatoes, herbs, steamed in parchment paper
- Polletto al Mattone** 24
Chicken grilled "under a brick" fingerling potatoes, green beans, pesto
- Quaglie Arrosto** 29
Wood roasted pancetta wrapped Bob White quail, parsnip purée, roasted grapes, watercress
- Ossobuco** 40
Slow braised veal shank, red wine, saffron risotto, gremolata
- Maiale Milanese** 26
Crispy breaded pork chop, braised red cabbage, honey crisp apples
- Lombata d'Agnello** 36
Grilled lamb loin, cardoon and potatoes gratin, oven dried tomato, swiss chard
- Bistecca Toscana** 40
Grilled ribeye, rosemary, red onion, squash, Parmesan fries
- Fiorentina** 70
Wood grilled 40 oz. beef porterhouse, arugula [for two, sliced tableside]

INSALATE

- Mista** 8
Escarole, Treviso, red onion, walnuts, pecorino, lemon oil
- Finocchio** 10
Sliced raw fennel, blood orange, pomegranate, pecorino
- Rucola** 9
Arugula, Parmesan sformato, Tuscan honey, preserved lemon
- Barbabietole e Anatra** 10
Roasted beets, crispy duck, gorgonzola dolce, watercress

CONTORNI

- Cime di Rapa** 8
Broccoli rabe, toasted garlic, chilies, lemon
- Cavolfiore** 8
Roast cauliflower, raisins, pinenuts, capers
- Broccolini** 9
Sautéed broccolini, lemon, white anchovies
- Patate alla Toscana** 8
Tuscan fries with fresh herbs
- Funghi** 9
Wood roasted mushrooms, radicchio, balsamic
- Cavoletti a Bruxelles** 8
Brussel sprouts, pancetta

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