

SECONDA COLAZIONE

ANTIPASTI

Insalata Mista	7
<i>Seasonal greens, cucumber, radish, grape tomatoes, Castelvetrano olives</i>	
Insalata di Rucola	8
<i>Arugula, Parmesan sformato, Tuscan honey, preserved lemon</i>	
Mozzarella di Bufala	12
<i>Imported Italian buffalo milk mozzarella, oven dried tomato, basil</i>	
Crudo di Tonno	11
<i>Thinly sliced raw ahi tuna, fennel, blood orange, pomegranate, sturgeon caviar</i>	
Barbabietole e Anatra	9
<i>Roasted beets, crispy duck, watercress, gorgonzola dolce</i>	
Carpaccio di Manzo	10
<i>Smoked beef tenderloin, dates, hazelnuts, goat cheese, frisee</i>	
Polenta e Cinghiale	9
<i>Creamy polenta, wild boar braised with red wine, rosemary</i>	
La Ribolitta	7
<i>Traditional Tuscan black cabbage, vegetable, bread soup, extra virgin olive oil</i>	

PIZZE

{wood burning oven}

Margherita	14
<i>Mozzarella, tomato, basil</i>	
Funghi	15
<i>Walnut pesto, shiitake mushrooms, cipolini onions, mozzarella</i>	
Gamberi	15
<i>Shrimp, zucchini, tomato, mozzarella, marjoram, chili flakes</i>	
Uovo e Pancetta	15
<i>Pancetta, Brussels sprout leaves, pecorino, fried egg</i>	
Zucca e Ricotta	15
<i>Buffalo ricotta, spaghetti squash, rapini leaves, speck</i>	
Diavola	15
<i>Tomato, basil, mozzarella, spicy Italian salami, chili oil</i>	
Mortadella e Taleggio	15
<i>Mortadella, taleggio cheese, arugula</i>	
Focaccia Robiola	16
<i>White pizza filled with robiola cheese, white truffle oil</i>	

Carry out and Catering are available

Coco Pazzo at 300 W. Hubbard St in River North ~ 312-836-0900

PASTE

Cappellacci di Patate 15

Handmade potato filled pasta, roasted root vegetables, butter, Parmesan, black truffles

Corzetti e Melanzane 15

Hand stamped pasta, diced eggplant, fresh tomato, basil, ricotta salata

Gnocchi di Ricotta 15

Homemade spinach and buffalo ricotta gnocchi, brown butter, sage, walnuts

Fazzoletti alle Erbe 16

Homemade herb pasta, PEI mussels, calamari, julienne zucchini, white wine, pomodorini

Tagliatelle ai Funghi 15

Homemade ribbon pasta, roasted mushrooms, Brussel sprout leaves, pancetta, chestnuts

Rigatoni alla Buttera 16

House made fennel sausage, sweet peas, tomato, Parmesan, cream

Risotto o Farotto p.a.

Risotto or farro of the day

{appetizer portion available}

VERDURE

Verdure in Cartoccio 15

Market vegetables, potatoes, herbs, steamed in parchment paper

Frittata del Giorno 14

Baked Italian omelet of the day

PESCE

Insalata di Granchio 18

Jumbo lump crabmeat, grapefruit, avocado

Spigola 17

Striped bass, Swiss chard, white beans, oven dried tomato, bottarga

CARNE

Petto di Pollo 15

Wood roasted chicken breast, heirloom potatoes, green olives, rosemary

Guancia di Vitello 15

Veal cheeks braised in tomato sauce, farinata

Insalata di Bistecca 20

Grilled beef rib eye, julienne radicchio, roasted oyster mushrooms, pancetta, aged balsamic

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