



## **COCO PAZZO RESTAURANTS - TOP INTERESTING FACTS**

1. “Coco Pazzo” is a playful way to say “crazy chef” in Italian.
2. Both Coco Pazzo and Coco Pazzo Café base their cuisine on the fresh, straightforward, seasonal ingredients of the famed Tuscany region of Italy. This region is known for its freshness of ingredients: handmade pasta, olive oil, herbs, wild mushrooms, wild boar, game, ragus, fish and seafood, cured meats, Bistecca Fiorentina and use of seasonal vegetables.
3. The executive chef of Coco Pazzo is Chris Macchia, a CIA graduate.
4. The executive chef of Coco Pazzo Café is Eric Hammond.
5. Coco Pazzo makes all of their fresh pasta, focaccia, breadsticks and pizza dough by hand, every day.
6. Most spring, summer and fall vegetables used at the restaurants are from the local farmers who are part of the Green City Market.
7. The unique flavor of Coco Pazzo’s pizzas, seasonal grilled vegetables and many of the entrées comes from the wood-burning brick oven in the open kitchen at the center of Coco Pazzo.
8. All the principals (Jack Weiss, Chris Macchia and Tamra Weiss) of Coco Pazzo Restaurants return to Tuscany, Italy every year during the harvest months to discover recipes, wines, techniques and products to renew their commitment to honest Tuscan cuisine.
9. Both restaurants feature an all Italian wine list specializing in small allotment and lesser known Tuscan vineyards. Included in their sizable selection are Proseccos, Brunellos, Super Tuscans and Chiantis as well as select wines from the Maremma region of Tuscany.
10. Jack Weiss opened Coco Pazzo in Chicago In 1992, and Coco Pazzo Café in 1995. At that time, it was affiliated with the New York based restaurant of the same name. In 2004, Weiss purchased Coco Pazzo and now is an established Chicago-based restaurateur.
11. In the summertime Coco Pazzo Café doubles in size when it opens its al fresco patio in late May. When the great wood doors are opened to the outside, the restaurant is transformed into the best outdoor dining experience in Chicago.
12. The fresco-style murals, hung on the walls of Coco Pazzo Café are inspired by the famous Italian artist, Amadeo Modigliani. The murals were painted on canvas and took 6 months to complete. They are cleaned and restored every year.