



## **Dining as close as you can get to Tuscany in Chicago**

Chicago's Coco Pazzo and Coco Pazzo Café are vibrant Tuscan Italian restaurants brought to life by restaurateur Jack Weiss. Menus feature a contemporary interpretation of Tuscan cooking while respecting the simple, straightforward fare that focuses on fresh, seasonal ingredients.

Chefs Chris Macchia and Eric Hammond rely heavily on authentic techniques and seasonal ingredients, plus they source from local and sustainable farmers whenever possible. Pastas as well as their signature focaccia are house made daily from scratch. Tamra Weiss, co-owner and Wine Director, has built multi award-winning 200 hundred bottle, all Italian wine lists, in all price ranges.

Each year, to renew and inspire their commitment to the Tuscan dining experience, the management team makes a pilgrimage to Tuscany during harvest season. Covering as much ground as possible, they visit restaurants, vineyards, olive growers, farmers and home kitchens whenever possible.

Both restaurants have achieved a national reputation. Some of Coco Pazzo's awards include; Three Stars from the Chicago Tribune and three and one half from the Chicago Sun-Times; a DiRona Award (Distinguished Restaurants of North America); the Accademia Italia Della Cucina Award; a Wine Enthusiast Award of Distinction: the Wine Spectator Award of Excellence plus acclaim from numerous consumer and trade publications.

### **Coco Pazzo**

Coco Pazzo is located in the artistic River North neighborhood of Chicago. Entering the dramatic loft space you are impressed by the welcoming table of antipasto and the ceiling to floor velvet drapes. For the last 16 years, this well loved Tuscan Italian restaurant has been a favorite of politicians, professionals, celebrities and families alike.

Imaginative and youthful, Executive Chef Chris Macchia is passionate about Tuscan Italian cuisine and brings the Coco Pazzo menu to life with the finest local and organic ingredients the season has to offer. Born and raised in New York, Chef Macchia's creative flair was honed through his Culinary Institute of America (CIA) training and his notable experience at his notable experience at Gotham Bar and Grill, the Four Seasons, Maui and the Peninsula Hotel, Chicago.

An "Al Forno" brick wood-burning oven is seated in the center of the restaurant where you can watch the chef and his staff prepare everything from grilled asparagus and squash, roasted branzini to pizze Carciofi (pizza with artichokes, arugala and fresh buffalo mozzarella).

## **Coco Pazzo Café**

Coco Pazzo Café, located in the heart of Streeterville and 1 block from Michigan Ave., is a lively, colorful neighborhood favorite. Its warmth and vibrancy are increased with the colorful murals, copper bar, theatrical floral arrangements and its 60-person al fresco dining patio during the summer months.

Chef Eric Hammond, who oversees the kitchen at Coco Pazzo Café. Chef Hammond trained with such notable chefs as Alain Sailhac, Jacques Pepin, and Andre Soltner before his move to Chicago in 2001. Since then, he finds himself as chef of the Café for the second time with a few years in between at Vi Pensiero in Evanston. His understanding of all things Italian and his use of seasonal ingredients bring a flavorful flair to the Café menu.

With a lighter more casual flare, Coco Pazzo Café is a delight for shoppers as well as neighborhood dwellers. Just steps from “the avenue” and the beach, Coco Pazzo Café is Eric Hammond’s and Jack Weiss’s slice of Tuscan heaven.