

Mocktails \$17

NON ALCOHOLIC COCKTAILS

ITALIAN 75

Ritual Gin Alternative, Lyre's Classico Sparkling,
Lemon Juice, Simple Syrup

BELLINI

Lyre's Classico Sparkling, Peach Puree

SPRITZ

Ritual Aperatif Alternative, Lyre's Classico
Sparkling, Fresh Orange

MARGARITA

Ritual Tequila Alternative, Lemon &
Grapefruit Juice, Simple Syrup

MOJITO

Ritual Rum Alternative, Mint,
Fresh Lime Juice, Simple Syrup

OLD FASHIONED

Ritual Whiskey Alternative, Fresh Orange,
Cherry, Stirrings Blood Orange Bitters

SANGRIA

Assorted Fruit, Non-Alcoholic Red Wine,
Lemon Juice, Cinnamon, Simple Syrup

Cocktails \$17

ITALIAN 75

Roku Gin, Prosecco, Lemon Juice, Simple Syrup

MULE

Janoka Vodka, Ginger Beer, Lime Juice

MELAGRANA

Ketel One Citron, Cointreau, Pomegranate, Lemon

ITALIAN MANHATTAN

Maker's Mark Bourbon, Averna, Sweet Vermouth

ESPRESSO MARTINI

Effen Vodka, Espresso, Kahlua, Baileys

OLD FASHIONED

Knob Creek Bourbon, Bitters, Orange, Cherry

LIMONCELLO-MEZCAL MARGARITA

Limoncello, Mezcal, Triple Sec, Lime Juice

NEGRONI CLASSICO

Tanqueray Gin, Campari, Sweet Vermouth

NEGRONI SBAGLIATO

Campari, Sweet Vermouth, Prosecco

BELLINI

Prosecco, Peach Puree

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange Garnish

Vini al Bicchiere

FRIZZANTE

PROSECCO Le Pianure NV Brut 200 ml 15

PROSECCO Lunetta NV Brut Rosé 187 ml 15

BIANCHI

GAVI La Fornace 2022 13

KERNER Abbazia di Novacella 2022 15

GRECO DI TUFO Villa Matilde 2022 14

VERMENTINO Cecila 2022 13

SAUVIGNON BLANC Pitars 2022 16

PINOT GRIGIO Cantina Tramin 2022 16

CHARDONNAY Castiglion del Bosco 2022 17

ROSATO

SANGIOVESE Il Borro 2022 12

ROSSI

MORELLINO D'SCANSANO Le Pupille 2021 14

CHIANTI CLASSICO RISERVA Uberti 2020 16

PINOT NOIR Saracco 2021 16

MONTEPULCIANO D'ABRUZZO Valle Reale 2017 17

CABERNET SAUV. Palazzotto Maculan 2020 25

BAROLO Patres San Silvestro 2019 25

BRUNELLO D'MONTALCINO Terre Nere 2017 30

Birra

PERONI 8 HEINEKEN 7

MORETTI 8 AMSTEL LIGHT 7

DOLOMITI ROSSO 8 HEINEKEN NON ALC 7

DOLOMITI PILS 8

* THIS ITEM MAY BE RAW OR
UNDERCOOKED

[THESE FOOD ITEMS ARE COOKED TO
ORDER. CONSUMING MEAT, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE-
ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS]

ANTIPASTI

ANTIPASTI MISTI	PA
IMPURED ITALIAN MEATS, GRILLED & ROASTED VEGETABLES, OLIVES, CALABRIAN PEPPERS	
MOZZARELLA DI BUFALA	22
BUFFALO MOZZARELLA, TOMATO, BASIL	
POLPO ARROSTO	24
WOOD ROASTED OCTOPUS, FINGERLING POTATOES, SAFFRON AIOLI, CALABRIAN CHILI PASTE, FRISÉE	
FRITTO MISTO DI MARE	24
CRISPY FRIED SQUID, SHRIMP, ZUCCHINI, FENNEL, LEMON, SPICY TOMATO SAUCE	
CRUDO DI TONNO*	20
SLICED RAW AHI TUNA , EVOO, LEMON ZEST, CAPERS, CHILI SLICES, MICROGREENS	
CARPACCIO DI MANZO*	21
THINLY SLICED PIEDMONTESE BEEF TENDERLOIN, SHAVED CREMINI MUSHROOMS, BLACK TRUFFLE AIOLI, ARUGULA, PARMESAN	
FEGATINI DI POLLO	20
HOUSE MADE CHICKEN LIVER PATE, ONION MARMALADE, CARTA DI MUSICA, FRIED SHALLOTS	

INSALATA

INSALATINA	12
ASSORTED GREENS, CUCUMBER, RADISH, TOMATOES, SHERRY VINAIGRETTE	
SETTE VEGETALI	14
SEVEN CHOPPED VEGETABLES, BALSAMIC VINAIGRETTE, SHAVED PARMESAN REGGIANO	
BARBABIETOLE	14
ROASTED BEETS, AGED GOAT CHEESE, FRISÉE, SPICED PECANS, APPLE-MAPLE VINAIGRETTE	
CARCIOFINI	14
SHAVED BABY ARTICHOKEs, ARUGULA, LEMON OIL, PARMESAN REGGIANO	

CONTORNI

PATATE ALLA TOSCANA	10
TUSCAN FRIES, HERBS, ONIONS, PARMESAN, TRUFFLE AIOLI	
SPINACI SAUTÉED BABY SPINACH	10
CAVOLINI ROASTED BRUSSELS SPROUTS	10
FUNGHI	10
SAUTÉED FOREST MUSHROOMS, TUSCAN HERBS	

PIZZA

MARGHERITA	24
TOMATO, BASIL, FIORE DI LATTE	
FUNGHI E GORGONZOLA	25
WHITE PIZZA, GORGONZOLA, MIXED MUSHROOMS	
DIAVOLA	25
TOMATO, FIORE DI LATTE, SPICY SALAMI	

PASTA

GNOCCHETTI	25
POTATO GNOCCHETTI, TOMATO SAUCE, RICOTTA	
TORTELLI DI ZUCCA	26
BUTTERNUT SQUASH FILLED, BROWN BUTTER-SAGE, SABA, CRUMBLLED AMARETTI	
PENNE ALL 'ARRABBIATA'	25
EGGPLANT, SPICY TOMATO SAUCE	
TAGLIOLINI NERI	28
SQUID INK PASTA, MIXED SEAFOOD, RAPINI, HERBED BREAD CRUMBS	
SPAGHETTI ALLE VONGOLE	29
MANILLA CLAMS, GARLIC, PARSLEY, PEPPERONCINO	
TAGLIATELLE BOLOGNESE	27
HOUSE MADE PASTA, CHEF ERIC'S TUSCAN STYLE MEAT RAGÚ	
RIGATONI ALLA BUTTERA	27
HOUSE MADE FENNEL SAUSAGE, SWEET PEAS, TOMATO, PARMESAN, CREAM	
PAPPARDELLE AI CONIGLIO	28
HOUSE MADE WIDE PASTA, RABBIT RAGÚ	
RISOTTO DEL GIORNO	PA
AGED CARNAROLI RICE OF THE DAY	

SECONDI

MELANZANE PARMIGIANA	28
BAKED EGGPLANT PARMIGIANA STYLE	
BRANZINO AL FORNO	42
WHOLE MEDITERRANEAN SEA BASS, WOOD ROASTED, LIGURIAN OLIVE OIL	
CACCIUCCO LIVORNESE	38
SPICY TUSCAN SEAFOOD STEW, CROSTINI	
PETTO DI POLLO RIPIENO	35
SEMI-BONELESS CHICKEN BREAST, FONTINA-MUSHROOM-THYME FILLED, GNOCCHI ROMANA, SWISS CHARD, PAN REDUCTION	
SALTIMBOCCA DI VITELLO	36
VEAL MEDALLIONS WITH PROSCIUTTO & SAGE, BRUSSELS SPROUTS, CRISPY POTATOES, WINE-SHALLOT SAUCE	
MAIALE ALLA MILANESE	34
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
BISTECCA TOSCANA*	62
14 OZ PIEDMONTESE BEEF NY STRIP, WOOD ROASTED, TUSCAN FRIES, TRUFFLE AIOLI	
FIORENTINA*	125
WOOD ROASTED 40 OZ PRIME DRY AGED BEEF PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

COCO PAZZO IS AVAILABLE FOR PRIVATE PARTIES & CORPORATE EVENTS

Chef: Eric Hammond