

Mocktails \$18

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

* 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]

MENU PRICES ARE FOR CASH/DEBIT
CARD PAYMENT; CREDIT CARD PAYMENT
ADDS A 3% SURCHARGE

COCO PAZZO IS AVAILABLE FOR
PRIVATE PARTIES & CORPORATE EVENTS

Cocktails \$19

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 18

PROSECCO Lunetta NV Brut Rosé 187 ml 18

BIANCHI

GAVI Ca' Adua Fontanasa 2023 15

KERNER Abbazia di Novacella 2023 15

FALANGHINA Terre Stregate 2023 16

VERMENTINO Cecila 2022 16

SAUVIGNON BLANC Pitars 2023 17

PINOT GRIGIO Cantina Tramin 2023 17

CHARDONNAY Castiglion del Bosco 2022 18

ROSATO

SANGIOVESE Il Borro 2022 16

ZIBIBBO Benvenuto Celeste Unfiltered 2022 18

ROSSI

FRAPPATO Firriato 2020 16

CHIANTI CLASSICO RISERVA Uberti 2020 18

PINOT NOIR Saracco 2022 18

ETNA ROSSO Femina Patria Organic 2022 18

SYRAH Vedomare O. Toscani 2019 18

MONTEPULCIANO RISERVA Valle Reale 2017 18

CABERNET SAUV. *Palazzotto* Maculan 2020 27

BAROLO *Patres* San Silvestro 2020 32

Birra

PERONI 8 THREE FLOYDS PA 10

MORETTI 8 ZOMBIE DUST

DOLOMITI ROSSO 10 REVOLUTION IPA 9

DOLOMITI PILS 10 ANTI-HERO

DOLOMITI PILS 10 AMSTEL LIGHT 7

HEINEKEN 7 HEINEKEN NON ALC 7

ANTIPASTI

ANTIPASTI MISTI	PA
IMPURED ITALIAN MEATS, GRILLED & ROASTED VEGETABLES, OLIVES, CALABRIAN PEPPERS	
MOZZARELLA DI BUFALA	22
BUFFALO MOZZARELLA, TOMATO, BASIL	
POLPO ARROSTO	26
WOOD ROASTED OCTOPUS, FINGERLING POTATOES, SAFFRON AIOLI, CALABRIAN CHILI PASTE, FRISÉE	
FRITTO MISTO DI MARE	25
CRISPY FRIED SQUID, SHRIMP, ZUCCHINI, FENNEL, LEMON, SPICY TOMATO SAUCE	
CRUDO DI TONNO*	21
SLICED RAW AHI TUNA , EVOO, LEMON ZEST, CAPERS, CHILI SLICES, MICROGREENS	
CARPACCIO DI MANZO*	22
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, GOAT CHEESE, FRISÉE, SPICED PECANS, APPLE-MAPLE VINAIGRETTE	

CONTORNI

PATATE ALLA TOSCANA	10
TUSCAN FRIES, HERBS, ONIONS, PARMESAN, TRUFFLE AIOLI	
SPINACI SAUTÉED BABY SPINACH	12
CAVOLINI ROASTED BRUSSELS SPROUTS	12
RAPINI	12
SAUTÉED RAPINI, GARLIC, PEPPERONCINO	

PIZZA

MARGHERITA	24
TOMATO, BASIL, FIORE DI LATTE	
FUNGHI E GORGONZOLA	25
WHITE PIZZA, GORGONZOLA, MIXED MUSHROOMS	
DIAVOLA	26
TOMATO, FIORE DI LATTE, SPICY SALAMI	

PASTA

GNOCCHETTI DI SPINACI	25
SPINACH GNOCCHETTI, TOMATO SAUCE, RICOTTA	
RAVIOLI CACIO E PERE	27
PEAR-PECORINO-MASCARPONE FILLED, BUTTER-PECORINO-BLACK PEPPER SAUCE, TOASTED WALNUTS	
PENNE ALL 'ARRABBIATA'	25
EGGPLANT, SPICY TOMATO SAUCE	
TAGLIOLINI NERI	28
SQUID INK PASTA, MIXED SEAFOOD, RAPINI, HERBED BREAD CRUMBS	
SPAGHETTI ALLE VONGOLE	32
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 CINGHIALE	30
HOUSE MADE WIDE PASTA, WILD BOAR RAGÚ	
RISOTTO DEL GIORNO	PA
RISOTTO OF THE DAY	

SECONDI

MELANZANE PARMIGIANA	28
BAKED EGGPLANT PARMIGIANA STYLE	
BRANZINO AL FORNO	44
WHOLE MEDITERRANEAN SEA BASS, WOOD ROASTED, LIGURIAN OLIVE OIL	
CACCIUCCO LIVORNESE	42
SPICY TUSCAN SEAFOOD STEW, CROSTINI	
PETTO DI POLLO RIPIENO	36
SEMI-BONELESS CHICKEN BREAST, FONTINA-MUSHROOM-THYME FILLED, GNOCCHI ROMANA, RAPINI, PAN REDUCTION	
SALTIMBOCCA DI VITELLO	42
VEAL MEDALLIONS WITH PROSCIUTTO & SAGE, SPINACH, SOFT POLENTA, WINE-SHALLOT SAUCE	
MAIALE ALLA MILANESE	34
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
BISTECCA TOSCANA*	64
14 OZ PIEDMONTESE BEEF NY STRIP, WOOD ROASTED, TUSCAN FRIES, TRUFFLE AIOLI	
FIORENTINA*	140
WOOD ROASTED 40 OZ PRIME DRY AGED BEEF PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

Chef: Eric Hammond