

## 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 \$18

### 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

\* 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]

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MENU PRICES ARE FOR CASH PAYMENT;  
CREDIT CARD PAYMENTS ADDS A  
3.5% CONVENIENCE FEE

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COCO PAZZO IS AVAILABLE FOR  
PRIVATE PARTIES & CORPORATE EVENTS

## Vini al Bicchiere

### FRIZZANTE

**PROSECCO** Le Pianure NV Brut 200 ml 16

**PROSECCO** Lunetta NV Brut Rosé 187 ml 16

### BIANCHI

**KERNER** Abbazia di Novacella 2023 15

**GRECO DI TUFO** Villa Matilde 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 15

### ROSSI

**CHIANTI CLASSICO RISERVA** Uberti 2020 18

**PINOT NOIR** Saracco 2022 18

**SYRAH** Vedomare Rosso 2019 18

**MONTEPULCIANO RISERVA** Valle Reale 2017 18

**CABERNET SAUV.** *Palazzotto* Maculan 2020 25

**BAROLO** *Patres* San Silvestro 2020 32

**BRUNELLO DI MONTALCINO** Ventolaio 2018 35

## Birra

PERONI 8 THREE FLOYDS PA 9

MORETTI 8 ZOMBIE DUST

DOLOMITI ROSSO 9 REVOLUTION IPA 8

DOLOMITI PILS 9 ANTI-HERO

HEINEKEN 7 AMSTEL LIGHT 7

HEINEKEN 7 HEINEKEN NON ALC 7

## ANTIPASTI

|   |    |
|---|----|
| <b>ANTIPASTI MISTI</b>  | PA |
| IMPORTED ITALIAN MEATS, GRILLED & ROASTED VEGETABLES, OLIVES, CALABRIAN PEPPERS                             |    |
| <b>MOZZARELLA DI BUFALA</b>   | 22 |
| BUFFALO MOZZARELLA, TOMATO, BASIL   |    |
| <b>POLPO ARROSTO</b>  | 26 |
| WOOD ROASTED OCTOPUS, FINGERLING POTATOES, SAFFRON AIOLI, CALABRIAN CHILI PASTE, FRISÉE                     |    |
| <b>FRITTO MISTO DI MARE</b>   | 25 |
| CRISPY FRIED SQUID, SHRIMP, ZUCCHINI, FENNEL, LEMON, SPICY TOMATO SAUCE                                     |    |
| <b>CRUDO DI TONNO*</b>  | 21 |
| SLICED RAW AHI TUNA , EVOO, LEMON ZEST, CAPERS, CHILI SLICES, MICROGREENS                                   |    |
| <b>CARPACCIO DI MANZO*</b>  | 22 |
| THINLY SLICED PIEDMONTESE BEEF TENDERLOIN, SHAVED CREMINI MUSHROOMS, BLACK TRUFFLE AIOLI, ARUGULA, PARMESAN |    |
| <b>FEGATINI DI POLLO</b>  | 20 |
| HOUSE MADE CHICKEN LIVER PATE, ONION MARMALADE, CARTA DI MUSICA, FRIED SHALLOTS                             |    |

## INSALATA

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| <b>INSALATINA</b>  | 12 |
| ASSORTED GREENS, CUCUMBER, RADISH, TOMATOES, SHERRY VINAIGRETTE            |    |
| <b>SETTE VEGETALI</b>  | 14 |
| SEVEN CHOPPED VEGETABLES, BALSAMIC VINAIGRETTE, SHAVED PARMESAN REGGIANO   |    |
| <b>BARBABIETOLE</b>  | 14 |
| ROASTED BEETS, GOAT CHEESE, FRISÉE, SPICED PECANS, APPLE-MAPLE VINAIGRETTE |    |

## CONTORNI

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

## PIZZA

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|--|----|
| <b>MARGHERITA</b>                        | 24 |
| TOMATO, BASIL, FIORE DI LATTE            |    |
| <b>FUNGHI E GORGONZOLA</b>               | 25 |
| WHITE PIZZA, GORGONZOLA, MIXED MUSHROOMS |    |
| <b>DIAVOLA</b>                           | 26 |
| TOMATO, FIORE DI LATTE, SPICY SALAMI     |    |

## PASTA

|   |    |
|---|----|
| <b>GNOCCHETTI</b>   | 25 |
| POTATO GNOCCHETTI, TOMATO SAUCE, RICOTTA                            |    |
| <b>TORTELLI DI ZUCCA</b>  | 26 |
| BUTTERNUT SQUASH FILLED, BROWN BUTTER-SAGE, SABA, CRUMBLED AMARETTI |    |
| <b>PENNE ALL 'ARRABBIATA'</b>                                       | 25 |
| EGGPLANT, SPICY TOMATO SAUCE  |    |
| <b>TAGLIOLINI NERI</b>  | 28 |
| SQUID INK PASTA, MIXED SEAFOOD, RAPINI, HERBED BREAD CRUMBS         |    |
| <b>SPAGHETTI ALLE VONGOLE</b>                                       | 32 |
| MANILLA CLAMS, GARLIC, PARSLEY, PEPPERONCINO                        |    |
| <b>TAGLIATELLE BOLOGNESE</b>  | 27 |
| HOUSE MADE PASTA, CHEF ERIC'S TUSCAN STYLE MEAT RAGÚ                |    |
| <b>RIGATONI ALLA BUTTERA</b>  | 27 |
| HOUSE MADE FENNEL SAUSAGE, SWEET PEAS, TOMATO, PARMESAN, CREAM      |    |
| <b>PAPPARDELLE CINGHIALE</b>  | 30 |
| HOUSE MADE WIDE PASTA, WILD BOAR RAGÚ                               |    |
| <b>RISOTTO DEL GIORNO</b>   | PA |
| RISOTTO OF THE DAY  |    |

## SECONDI

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

Chef: Eric Hammond