

## 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

**PINOT GRIGIO** Bollini 2021 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	7	<u>LA GROW ORGANIC</u>	
DOLOMITI ROSSO	8	<u>CHICAGO BREWED</u>	
DOLOMITI PILS	8	APA	8
HEINEKEN	7	IPA	8
AMSTEL LIGHT	7	HEINEKEN NON ALC	7

\* 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

<b>MISTO TERRA</b>	16
SEASONAL WOOD ROASTED VEGETABLES	
<b>MOZZARELLA DI BUFALA</b>	22
BUFFALO MOZZARELLA, TOMATO, BASIL	
<b>POLPO ARROSTO</b>	24
WOOD ROASTED OCTOPUS, FINGERLING POTATOES, SAFFRON AIOLI, CALABRIAN CHILI PASTE, FRISÉE	
<b>FRITTO MISTO DI MARE</b>	24
CRISPY FRIED SQUID, SHRIMP, ZUCCHINI, FENNEL, LEMON, SPICY TOMATO SAUCE	
<b>CRUDO DI TONNO*</b>	20
SLICED RAW AHI TUNA , EXTRA VIRGIN OLIVE OIL, LEMON ZEST, CAPERS, CHILI SLICES, MICROGREENS	
<b>CARPACCIO DI MANZO*</b>	21
THINLY SLICED PIEDMONTESE BEEF TENDERLOIN, SHAVED CREMINI MUSHROOMS, BLACK TRUFFLE AIOLI, ARUGULA, PARMESAN	
<b>SALUMI</b>	20
SLICED ITALIAN MEATS, PICKLED VEGETABLES	

## INSALATA

<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, AGED GOAT CHEESE, FRISÉE, SPICED PECANS, APPLE-MAPLE VINAIGRETTE	
<b>CARCIOFINI</b>	14
SHAVED BABY ARTICHOKEs, ARUGULA, LEMON OIL, PARMESAN REGGIANO	

## CONTORNI

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

## PIZZA

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

## PASTA

<b>GNOCCHETTI</b>	25
POTATO GNOCCHETTI, TOMATO SAUCE, RICOTTA	
<b>RAVIOLI DI SPINACI</b>	26
GOAT CHEESE-SPINACH FILLED, CARAMELIZED ONION AND ZUCCHINI SAUCE	
<b>PENNE ALL 'ARRABBIATA'</b>	25
EGGPLANT, SPICY TOMATO SAUCE	
<b>TAGLIOLINI NERI</b>	28
HOUSE MADE SQUID INK PASTA, MIXED SEAFOOD, RAPINI, HERBED BREAD CRUMBS	
<b>CAVATELLI CON GAMBERI</b>	27
HOUSE MADE CAVATELLI, SHRIMP, PESTO, ROASTED HEIRLOOM TOMATOES	
<b>SPAGHETTI ALLE VONGOLE</b>	29
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 AI CONIGLIO</b>	28
HOUSE MADE WIDE PASTA, RABBIT RAGÚ	

## SECONDI

<b>MELANZANE PARMIGIANA</b>	28
BAKED EGGPLANT PARMIGIANA STYLE	
<b>BRANZINO AL FORNO</b>	42
WHOLE MEDITERRANEAN SEA BASS, WOOD ROASTED, LIGURIAN OLIVE OIL	
<b>CACCIUCCO LIVORNESE</b>	38
SPICY TUSCAN SEAFOOD STEW, CROSTINI	
<b>PETTO DI POLLO RIPIENO</b>	35
SEMI-BONELESS CHICKEN BREAST, FONTINA-SUN DRIED TOMATO-BASIL FILLED, ASPARAGUS, SOFT POLENTA, PAN REDUCTION	
<b>SALTIMBOCCA DI VITELLO</b>	36
VEAL MEDALLIONS WITH PROSCIUTTO & SAGE, RAPINI, CRISPY POTATOES, WINE-SHALLOT SAUCE	
<b>MAIALE ALLA MILANESE</b>	34
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
<b>BISTECCA TOSCANA*</b>	62
14 OZ PIEDMONTESE BEEF NY STRIP, WOOD ROASTED, TUSCAN FRIES, TRUFFLE AIOLI	
<b>FIORENTINA*</b>	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**