

## 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

## COCKTAILS \$19

### ITALIAN 75

ROKU GIN, PROSECCO, LEMON JUICE, SIMPLE SYRUP

### MULE

JANOKA VODKA, GINGER BEER, LIME JUICE

### MELAGRANA

KETEL 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

VERMENTINO CECILA 2022 16

SAUVIGNON BLANC PITARS 2023 17

PINOT GRIGIO CANTINA TRAMIN 2023 17

CHARDONNAY CASTIGLION DEL BOSCO 2022 18

### ROSATO

FRAPPATO CARUSO & MININI 2023 16

ZIBIBBO BENVENUTO CELESTE UNFILTERED 2022 18

### ROSSI

FRAPPATO FIRRIATO 2020 16

CHIANTI RUFINA RSV. NIPOZZANO 2021 18

PINOT NOIR SARACCO 2022 18

ETNA ROSSO FEMINA PATRIA ORGANIC 2022 18

MONTEPULCIANO RSV. VALLE REALE 2017 18

CAB SAUV. PALAZZOTTO MACULAN 2020 27

BAROLO PATRES SAN SILVESTRO 2020 32

## BIRRA

PERONI 8 THREE FLOYDS PA

MORETTI 8 ZOMBIE DUST 10

DOLOMITI REVOLUTION IPA

ROSSO 10 ANTI-HERO 9

PILS 10 AMSTEL LIGHT 7

HEINEKEN 7 HEINEKEN 0.0 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]

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

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COCO PAZZO IS AVAILABLE FOR  
PRIVATE PARTIES & CORPORATE

## ANTIPASTI

<b>ANTIIPASTI 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>	22
SLICED RAW AHI TUNA , EVOO, LEMON ZEST, CAPERS, CHILI SLICES, MICROGREENS	
<b>CARPACCIO DI MANZO*</b>	23
THINLY SLICED PRIME 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

<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	
<b>CARCIOFINI</b>	15
SHAVED BABY ARTICHOKES, ARUGULA, LEMON OIL, PARMESAN REGGIANO	

## 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

<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>RAVIOLI FAVE E PISELLI</b>	26
RICOTTA-PECORINO-FAVA-MINT FILLED, BLACK TRUFFLE SAUCE, FAVA BEANS, PEAS	
<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 AI CONIGLIO</b>	30
HOUSE MADE WIDE PASTA, RABBIT 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-SUN DRIED TOMATO-BASIL FILLED, GNOCCHI ROMANA, SWISS CHARD, PAN REDUCTION	
<b>SALTIMBOCCA DI VITELLO</b>	42
VEAL MEDALLIONS WITH PROSCIUTTO & SAGE, RAPINI, SOFT POLENTA, WINE-SHALLOT SAUCE	
<b>MAIALE ALLA MILANESE</b>	34
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
<b>BISTECCA TOSCANA*</b>	66
14 OZ PIEDMONTESE BEEF NY STRIP, WOOD ROASTED, TUSCAN FRIES, TRUFFLE AIOLI	
<b>FIORENTINA*</b>	150
WOOD ROASTED 40 OZ PRIME DRY AGED BEEF PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

Chef: Eric Hammond