

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 187 ml	15
PROSECCO	Le Pianure NV Brut Rosé 187 ml	15
FONGARO	Viola Spumante Brut 2018	20

BIANCHI

GAVI	La Fornace 2021	13
KERNER	Abbazia di Novacella 2022	15
GRECO DI TUFO	Villa Matilde 2021	14
VERMENTINO	Cecila 2022	13
SAUVIGNON BLANC	Pitars 2021	16
PINOT GRIGIO	Cantina Tramin 2020	16
CHARDONNAY	Castiglion del Bosco 2022	17

ROSATO

PINOT GRIGIO	Bollini 2021	12
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ROSSI

CHIANTI CLASSICO RISERVA	Uberti 2014	16
PINOT NOIR	Saracco 2020	16
BARBERA D'ASTI	Pico Maccario 2021	16
MONTEPULCIANO D'ABRUZZO	Valle Reale 2016	17
CABERNET SAUV.	<i>Palazzotto</i> Maculan 2019	25
AMARONE	Domini Veneti 2019	33
BAROLO	<i>Patres</i> San Silvestro 2019	25

Birra

PERONI	7	<u>LA GROW ORGANIC</u>	
DOLOMITI ROSSO	8	APA	8
DOLOMITI PILS	8	IPA	8
HEINEKEN	7	CITRA BLONDE	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

MISTO TERRA	16
SEASONAL WOOD ROASTED VEGETABLES	
MOZZARELLA DI BUFALA	22
BUFFALO MOZZARELLA, ROASTED TOMATO, BASIL	
POLPO ARROSTO	24
WOOD ROASTED OCTOPUS, FINGERLING POTATOES, SAFFRON AIOLI, CALABRIAN CHILI PASTE, FRISÉE	
FRITTO MISTO DI MARE	24
CRISPY FRIED SHRIMP, SQUID, ZUCCHINI, FENNEL, LEMON	
CARPACCIO DI MANZO*	21
THINLY SLICED PIEDMONTESE BEEF TENDERLOIN, SHAVED CREMINI MUSHROOMS, BLACK TRUFFLE AIOLI, ARUGULA, PARMESAN	
FEGATINI DI POLLO	18
HOUSE MADE CHICKEN LIVER PATE, ONION MARMALADE, HOUSE BAKED FLATBREAD	
SALUMI	20
SLICED ITALIAN MEATS, PICKLED VEGETABLES	

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	10
SAUTÉED BABY SPINACH	
CAVOLINI	10
ROASTED BRUSSELS SPROUTS	
RAPINI	10
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	25
POTATO GNOCHETTI, TOMATO SAUCE, RICOTTA	
TORTELLI FAVE E PISELLI	26
RICOTTA-PECORINO-MINT FILLED, BLACK TRUFFLE SAUCE, FAVA BEANS, PEAS	
PENNE ALL 'ARRABBIATA'	25
EGGPLANT, SPICY TOMATO SAUCE	
TAGLIOLINI NERI	28
SQUID INK PASTA, MIXED SEAFOOD, RAPINI, HERBED BREAD CRUMBS	
SPAGHETTI ALLE VONGOLE	30
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-SUN DRIED TOMATO—BASIL FILLED, SWISS CHARD, GNOCCHI ROMANA, PAN REDUCTION	
SALTIMBOCCA DI VITELLO	38
VEAL MEDALLIONS WITH PROSCIUTTO & SAGE, RAPINI, CRISPY POTATOES, WINE-SHALLOT SAUCE	
MAIALE ALLA MILANESE	35
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
BISTECCA TOSCANA*	62
14 OZ. NY STRIP, WOOD ROASTED, TUSCAN FRIES, TRUFFLE AIOLI	
FIORENTINA*	104
WOOD ROASTED 40 OZ. PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

*COCO PAZZO IS AVAILABLE FOR
PRIVATE PARTIES & CORPORATE EVENTS*

Chef: Eric Hammond