

Coco Puzgo

C A F E

BY THE GLASS

SPARKLING

PROSECCO NV 187ml 13
LE PIANURE

PROSECCO ROSE NV 187ml 12
PARTICOLARE

WHITE

PINOT GRIGIO 11
PITARS 2020

CHARDONNAY 14
LANCIOLA 2019

SAUVIGNON BLANC 12
PITARS 2020

ARNEIS ROERO 12
SANSILVESTRO 2020

FALAGHINA SANNIO 14
TERRE STREGATE 2020

ROSE

SANGIOVESE 12
IL BORRO FERRAGAMO FAMILY 2020

RED

MONTEPUCIANO D'ABRUZZO 11
BARONE DI VALFORTE 2019

MERLOT/CORVINA 13
GRAN PASSIONE 2020

CHIANTI CLASSICO 13
LANCIOLA 2016

PINOT NOIR 14
SARACCO 2018

CABERNET/SANGIOVESE/MERLOT 15
MODUS 2018

SYRAH/SANGIOVESE 16
IL BORRO FERRAGAMO FAMILY 2018

COCKTAILS

ITALIAN MANHATTAN 14

RYE, SWEET VERMOUTH, AMARO,
ORANGE BITTERS, LUXARDO LIQUOR

NEGRONI 14

GIN, CAMPARI, SWEET VERMOUTH

Stoli Mule 15

STOLI VODKA, GINGER BEER, LIME JUICE

BELLINI 14

PROSECCO, PEACH PUREE

ESPRESSO MARTINI 15

VODKA, ESPRESSO, KAHLUA, BAILEYS

APEROL SPRITZ 14

APEROL, PROSECCO, SODA

ITALIAN MARGARITA 14

TEQUILLA, ORANGE JUICE, AMARETTO, LIME JUICE

NEGRONI SBALIATO 14

CAMPARI, SWEET VERMOUTH, PROSECCO

BEER

BUDWEISER Pale Barley 5

BUD LIGHT Pale Barley 5

GOOSE ISLAND 312 Pale Barley 7

STELLA Pale Lager 7

PERONI Pale Ale 7

GOOSE ISLAND IPA 8

LAGUNITAS LITTLE SUMPIN Sumpin" Ale 8

O'DOUL'S Non Alcoholic 7

SMALLER PLATES

ANTIPASTO	20
Imported Italian Meats, Parmesan, Herb Cured Olives, Calabrian Chili	
BUFFALO MOZZARELLA	18
Imported Mozzarella di Bufala, Tomato, Basil	
ARANCINI	12
Taleggio Filled, Lemon-Garlic Aioli	
CALAMARI	18
Crispy Fried Calamari, Spicy Tomato Sauce	
MUSSELS *	15
Steeped PEI Mussels, Andouille Butter	
OCTOPUS	20
Potatoes, Olives, Tomatoes, Chicory	
MEATBALLS	15
House Made, Tomato Sauce	
BONE MARROW	12
Roasted Bone Marrow, Shallot Marmalade	
CARPACCIO *	18
Thinly Sliced Beef Tenderloin, Aioli, Capers, Arugula, Parmesan	
BRUSSELS SPROUTS	9
Balsamic-Honey Vinaigrette, Pancetta	
OLIVES	8
House Cured Olives	
BRUSCHETTA	9
Tomato-Basil or Ricotta-Tuscan Honey	
TUSCAN FRIES	8
Hand Cut, Tuscan Herbs, Parmesan, Aioli	

SALADS

HOUSE	9
Seasonal Greens, Grape Tomatoes, House Dressing	
SEVEN VEGETABLES	12
Seven Chopped Vegetables, Shaved Parmesan	
ORGANIC BEETS	12
Driftless Ricotta, Pistachios, Chicory	
CAESAR	11
Chopped Romaine, House Caesar Dressing	

CHEF: JOSE CANCHOLA

PASTA

GNOCCHI	21
Ricotta Gnocchi, Tomato Sauce	
SPAGHETTI 'AOP'	21
Spicy Tomato Sauce, Chile Peppers	
TONNARELLI 'CACIO E PEPPE'	21
Butter, Pecorino, Cracked Black Pepper	
RAVIOLI	22
Ricotta Filled, Asparagus, Butter, Pecorino	
TAGLIOLINI NERI 'MARE' *	24
Squid Ink Pasta, Assorted Shellfish, White Wine, Tomato, Pepperoncino	
GARGANELLI 'BOLOGNESE'	23
Chef Canchola's Meat Sauce	
RIGATONI 'BUTTERA'	23
Sausage, Peas, Tomato, Cream, Parmesan	
LASAGNE	23
House Made Pasta, Meat Ragú, Bechamel	
RISOTTO	pa
Changes Daily	

LARGER PLATES

EGGPLANT PARMESAN	24
Baked Eggplant 'Parmesan' Style	
SALMON *	34
Pan Roasted, Butter Lettuce, Spring Peas, Pea Puree	
CHICKEN MILANESE	28
Crispy Breaded Breast, Arugula, Tomato Sauce	
VEAL SCALLOPINE	36
Mushrooms, Marsala Sauce, Spinach, Mashed Potatoes	
NEW YORK STRIP *	44
Grilled, Tuscan Fries, Aioli	

PIZZA

MARGHERITA Tomato, Basil, Mozzarella	20
MUSHROOM White Pizza, Fontina, Mozzarella, Mushrooms	21
VERDURE Pesto, Ricotta, Market Vegetables	21
SAUSAGE Tomato, Mozzarella, House Fennel Sausage	22
DIAVOLA Tomato, Mozzarella, Spicy Salami	22

*This Item May Be Raw Or Undercooked— Consuming meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

DESSERT COCKTAILS

SCROPINO 14

Vodka, Lemon Sorbet, Mint, Prosecco

ITALIAN COFFEE 13

Hot Café Umbria Coffee, Strega,
Whipped Cream, Cinnamon

ESPRESSO MARTINI 16

Vodka, Espresso, Kahlua, Baileys

BRANDY ALLESANDRO 16

Brandy, Crème de Cacao, Cream

CHOCOLATE MARTINI 16

Godiva Chocolate Liquor, Vanilla Vodka,
Crème di Cacao, Cream

DESSERT WINE

Vin Santo Banfi 2009 10

Moscato d'Asti Filipetti 10

AMARO

Fernet Branca 10

Punt E Mes 10

Amaro Nonino 10

Amaro Meletti 10

Limoncello Caravella 9

GRAPPE

Jacopo Poli *Pere* 14

Jacopo Poli *Sarpa* 14

Jacopo Poli *Moscato Cleopatra* 15

Marolo *Barolo* 17

COGNAC

Hennesy VS 15

Remy Martin VSOP 17

PORTO

Graham's Six Grapes 10

Grahams 10 Year Tawny 15

DOLCE

PANNA COTTA 11

Eggless Vanilla Bean Custard,
Caramel Sauce, Berries

FRUIT CROSATA 12

Seasonal Fruit, Vanilla Gelato

CANNOLI 12

Filled With Fresh Ricotta,
Chocolate Chips, Pistachios

TIRAMISU 12

Espresso Soaked Ladyfingers, Chocolate
Mascarpone, Chocolate Sauce

AFFOGATO 9

House made Vanilla Gelato,
Espresso

GELATI E SORBETTI 8

Home-Spun Gelato or Sorbet

CHEESE PLATE 12

Daily Cheese Selection, Pistachios,
Crostini, Apple, Honey

CAFFE

American Coffee 3

Espresso 4

Espresso Macchiato 5

Latte 5

Cappuccino 5

Moccha Hot Chocolate & Espresso 6

Hot Chocolate 6

Pot of Organic Tea 5