

Coco Pazzo

C A F E

BY THE GLASS

SPARKLING

PROSECCO NV 187ml 13
LE PIANURE

PROSECCO ROSE NV 12
PARTICOLARE

WHITE

PINOT GRIGIO 11
PITARS 2020

CHARDONNAY 14
LANCIOLA 2019

SAUVIGNON BLANC 12
PITARS 2020

GAVI DI GAVI 13
VILLA SPARINA 2021

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 14
LANCIOLA 2016

PINOT NOIR 14
SARACCO 2018

CABERNET/SANGIOVESE/MERLOT 16
MODUS 2019

SHIRAZ 15
CASALE DEL GIGLIO 2020

COCKTAILS

ITALIAN MANHATTAN 14

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

NEGRONI 14

GIN, CAMPARI, SWEET VERMOUTH

Mule 15

VODKA, GINGER BEER, LIME JUICE

BELLINI 14

PROSECCO, PEACH PUREE

ESPRESSO MARTINI 15

VODKA, ESPRESSO, KAHLUA, BAILEYS

APEROL SPRITZ 14

APEROL, PROSECCO, SODA

LEMONCELLO MARGARITA 14

TEQUILLA, LEMON JUICE, LEMONCELLO, TRIPLE SEC

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

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| ANTIPASTO | 20 |
| Imported Italian Meats, Parmesan, Herb Cured Olives, Calabrian Chili | |
| BUFFALO MOZZARELLA | 18 |
| Imported Mozzarella di Bufala, Tomato, Basil | |
| ARTICHOKES | 14 |
| Braised Roman Style | |
| 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 | |
| CARPACCIO* | 18 |
| Thinly Sliced Beef Tenderloin, Aioli, Capers, Arugula, Parmesan | |
| WILD BOAR SAUSAGE | 15 |
| Roasted, Rapini, White Beans | |
| 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

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| 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

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| GNOCCHI | 22 |
| Ricotta Gnocchi, Tomato Sauce | |
| SPAGHETTI 'AOP' | 22 |
| Spicy Tomato Sauce, Chile Peppers | |
| TONNARELLI 'CACIO E PEPPE' | 22 |
| Butter, Pecorino, Cracked Black Pepper | |
| RAVIOLI | 23 |
| Mushroom, Herbs & Ricotta Filled, Butter-Pecorino Sauce | |
| TAGLIOLINI NERI 'MARE'* | 24 |
| Squid Ink Pasta, Assorted Shellfish, White Wine, Tomato, Pepperoncino | |
| FETTUCINE ALLA 'BOLOGNESE' | 23 |
| House Made Fresh Fettucine, Chef Canchola's Meat Sauce | |
| RIGATONI 'BUTTERA' | 23 |
| Sausage, Peas, Tomato, Cream, Parmesan | |
| LASAGNE | 23 |
| House Made Pasta, Meat Ragú, Bechamel | |

LARGER PLATES

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| EGGPLANT PARMESAN | 24 |
| Baked Eggplant 'Parmesan' Style | |
| SALMON* | 34 |
| Pan Roasted, Brussels Sprouts, Potatoes, Mustard Sauce | |
| CHICKEN 'MILANESE' | 28 |
| Crispy Breaded Breast, Arugula, Tomato Sauce | |
| VEAL 'SCALLOPINE' | 34 |
| Mashed Potatoes, Spinach, Lemon-Caper Sauce | |
| MEATBALL 'TEGAMINO' | 26 |
| Baked, Tomato Sauce, Mozzarella, Crostini | |
| NEW YORK STRIP* | 44 |
| Grilled, Tuscan Fries, Aioli | |

PIZZA

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| MARGHERITA Tomato, Basil, Mozzarella | 21 |
| MUSHROOM White Pizza, Fontina, Mozzarella, Mushrooms | 22 |
| MATRICIANA Pancetta, Onion, Tomato, Pecorino | 22 |
| SAUSAGE Tomato, Mozzarella, House Fennel Sausage | 23 |
| DIAVOLA Tomato, Mozzarella, Spicy Salami | 23 |

*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 Coltibuono 2012 15

Moscato d'Asti Filipetti 12

AMARO

Fernet Branca 10

Punt E Mes 10

Amaro Nonino 12

Amaro Meletti 10

Limoncello Caravella 10

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 12

Grahams 10 Year Tawny 15

DOLCE

PANNA COTTA 11

Eggless Vanilla Bean Custard,
Caramel Sauce, Berries

FRUIT CROSTATATA 12

Seasonal Fruit, Vanilla Gelato

CANNOLI 12

Filled With Fresh Ricotta,
Chocolate Chips, Pistachios

TIRAMISU 12

Espresso Soaked Ladyfingers, Chocolate
Mascarpone, Chocolate Sauce

AFFOGATO 10

House made Vanilla Gelato,
Espresso

GELATI E SORBETTI 9

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