



Coco Pazzo Café - Chicago Restaurant Week Menus 2010

LUNCH

Primi

Insalate di Stagione

Mixed greens, house vinaigrette

Brushchetta con Pomodoro

Crostini topped with chopped tomato, basil

Zuppa del Giorno

Soup of the day

Secondi

Fettuccine ai Funghi

Homemade noodles, mushroom, Tuscan herbs

Pesce del Giorno

Fish of the day

Batutta di Pollo

Flattened chicken breast, spinach, goat cheese, grapes

Saltimbocca di Maiale

Pork scallopine, sage, prosciutto, rapini

Dolci

Panna Cotta

Eggless vanilla bean custard, caramel sauce

Sorbetto/Gelato

House spun ice cream and sorbet

Biscotti

Housemade vanilla and chocolate biscuits

Lunch \$22 Three courses, excluding beverage, tax, gratuity

DINNER

Primi

Insalata di Sette Vegetali

Seven vegetable salad, shaved Parmesan

Mozzarella e Pomodori Secci

Mozzarella, oven dried tomato, basil

Zuppa del Giorno

Soup of the day

Secondi

Risotto con Funghi e Asparagi

Carnaroli rice, mushrooms, asparagus, pecorino

Salmone alla Griglia

Grilled salmon, spinach, roasted potatoes

Rigatoni alla Buttera

Sausage, peas, tomato, Parmesan, cream

Poletto al Mattone

Butterflied chicken, rapini, roasted potatoes

Bistecca

Grilled skirt steak, fries

Dolci

Panna Cotta

Eggless vanilla bean custard, caramel sauce

Tiramisu

Lady fingers, layered with cacao and marscapone

Dinner \$32 Three courses, excluding beverage, tax, gratuity