

## 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 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

\* 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]

MENU PRICES ARE FOR CASH PAYMENT;  
A CREDIT CARD PAYMENT ADDS A  
3.5% CONVENIENCE FEE

COCO PAZZO IS AVAILABLE FOR  
PRIVATE PARTIES & CORPORATE EVENTS

## Vini al Bicchiere

### FRIZZANTE

**PROSECCO** Le Pianure NV Brut 200 ml 18

**PROSECCO** Lunetta NV Brut Rosé 187 ml 18

### BIANCHI

**KERNER** Abbazia di Novacella 2023 15

**GRECO DI TUFO** Villa Matilde 2023 16

**VERMENTINO** Cecila 2022 16

**SAUVIGNON BLANC** Pitars 2023 17

**PINOT GRIGIO** Cantina Tramin 2023 17

**CHARDONNAY** Castiglion del Bosco 2022 18

### ROSATO

**SANGIOVESE** Il Borro 2022 16

### ROSSI

**CHIANTI CLASSICO RISERVA** Uberti 2020 18

**PINOT NOIR** Saracco 2022 18

**SYRAH** Vedomare Rosso 2019 18

**MONTEPULCIANO RISERVA** Valle Reale 2017 18

**CABERNET SAUV.** Palazzotto Maculan 2020 27

**BAROLO** Patres San Silvestro 2020 32

**BRUNELLO DI MONTALCINO** Ventolaio 2018 35

## Birra

PERONI	8	THREE FLOYDS PA	10
MORETTI	8	ZOMBIE DUST	
DOLOMITI ROSSO	10	REVOLUTION IPA	9
		ANTI-HERO	
DOLOMITI PILS	10	AMSTEL LIGHT	7
HEINEKEN	7	HEINEKEN NON ALC	7

## ANTIPASTI

<b>ANTIPASTI MISTI</b>	PA
IMPURED 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>	21
SLICED RAW AHI TUNA , EVOO, LEMON ZEST, CAPERS, CHILI SLICES, MICROGREENS	
<b>CARPACCIO DI MANZO*</b>	22
THINLY SLICED PIEDMONTESE 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	

## 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 DI SPINACI</b>	25
SPINACH GNOCCHETTI, TOMATO SAUCE, RICOTTA	
<b>RAVIOLI ALLA MUGELLANA</b>	26
POTATO-PARMESAN FILLED, BUTTER, SAGE	
<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 CINGHIALE</b>	30
HOUSE MADE WIDE PASTA, WILD BOAR 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-MUSHROOM-THYME FILLED, GNOCCHI ROMANA, BRUSSELS SPROUTS, PAN REDUCTION	
<b>SALTIMBOCCA DI VITELLO</b>	40
VEAL MEDALLIONS WITH PROSCIUTTO & SAGE, SPINACH, SOFT POLENTA, WINE-SHALLOT SAUCE	
<b>MAIALE ALLA MILANESE</b>	34
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
<b>BISTECCA TOSCANA*</b>	64
14 OZ PIEDMONTESE BEEF NY STRIP, WOOD ROASTED, TUSCAN FRIES, TRUFFLE AIOLI	
<b>FIORENTINA*</b>	140
WOOD ROASTED 40 OZ PRIME DRY AGED BEEF PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

Chef: Eric Hammond