

DINNER

ANTIPASTI

|                                                      |    |
|------------------------------------------------------|----|
| CARCIOFI .....                                       | 11 |
| <i>Braised Artichokes, Roman Style</i>               |    |
| MOZZARELLA .....                                     | 16 |
| <i>Imported Buffalo Mozzarella, Tomato, Basil</i>    |    |
| MELANZANE .....                                      | 12 |
| <i>Baked Eggplant Parmesan</i>                       |    |
| SUPPLI .....                                         | 10 |
| <i>Roman Taleggio &amp; Rice Balls, Tomato Sauce</i> |    |
| CALAMARI .....                                       | 16 |
| <i>Fried Squid, Zucchini, Spicy Tomato Sauce</i>     |    |
| *COZZE .....                                         | 14 |
| <i>P.E.I Mussels, Nduja, Shallots, Garlic</i>        |    |
| POLPO .....                                          | 16 |
| <i>Grilled Octopus, Potatoes, Olives</i>             |    |
| ANTIPASTI MISTI .....                                | 20 |
| <i>Assorted Meats, Cheese, Herb Cured Olives</i>     |    |
| POLPETTE .....                                       | 12 |
| <i>Beef-Pork Meatballs, Tomato Sauce</i>             |    |
| *CARPACCIO .....                                     | 15 |
| <i>Slagel Farms Beef, Aioli, Capers, Parmesan</i>    |    |
| ZUPPA .....                                          | 8  |
| <i>Soup Of The Day</i>                               |    |

BRUSCHETTA

TOMATO & BASIL 7

RICOTTA & TUSCAN HONEY 8

GOAT CHEESE, SWEET PEPPERS 9

SMOKED SALMON, AIOLI, LEMON 10

SHRIMP, CAULIFLOWER PESTO 10

PROSCIUTTO, RICOTTA, GRAPES 10

SPICY SALAME PICANTE 9

INSALATA

|                                                       |    |
|-------------------------------------------------------|----|
| MISTA .....                                           | 9  |
| <i>Mixed Greens, Grape Tomatoes, Vinaigrette</i>      |    |
| SETTE VEGETALI .....                                  | 10 |
| <i>Seven Chopped Vegetables, Shaved Parmesan</i>      |    |
| BARBABIETOLE .....                                    | 10 |
| <i>Beets, Driftless Ricotta, Pistachios, Chicory</i>  |    |
| KALE .....                                            | 10 |
| <i>Ellis Farm Apples, Goat’s Milk Blue, Hazelnuts</i> |    |
| CESARE .....                                          | 10 |
| <i>Romaine, House Caesar Dressing</i>                 |    |

Chef: Jose Ovalle

Coco Pazzo Café Is Available For Private Parties

PASTA

|                                                          |    |
|----------------------------------------------------------|----|
| RICOTTA GNOCCHI .....                                    | 17 |
| <i>House Made, Tomato, Basil, Buffalo Ricotta</i>        |    |
| STRACCI .....                                            | 18 |
| <i>House Made Stracci, Asparagus, Mushrooms</i>          |    |
| SPAGHETTI ‘AOP’ .....                                    | 17 |
| <i>Tomato, Garlic, Olive Oil, Spicy Red Chili Pepper</i> |    |
| CACIO E PEPE .....                                       | 17 |
| <i>Tonarelli, Olive Oil, Butter, Pecorino, Pepper</i>    |    |
| RAVIOLI .....                                            | 18 |
| <i>Ricotta Filled, Asparagus, Butter, Pecorino</i>       |    |
| LINGUINE ‘VONGOLE’ .....                                 | 21 |
| <i>Clams, White Wine, Garlic, Parsley, Chili Flakes</i>  |    |
| FRUTTI DI MARE .....                                     | 21 |
| <i>Squid Ink Pasta, Mixed Seafood, White Wine, Herbs</i> |    |
| PAPPARDELLE .....                                        | 21 |
| <i>House Made Pasta, Wild Boar Ragù</i>                  |    |
| RIGATONI ‘BUTTERA’ .....                                 | 19 |
| <i>Sausage, Peas, Tomato, Cream, Parmesan</i>            |    |
| LASAGNA .....                                            | 19 |
| <i>House Made Pasta, Meat Ragù, Béchamel</i>             |    |

ENTRÉE

|                                                           |    |
|-----------------------------------------------------------|----|
| VERDURE .....                                             | 17 |
| <i>Grilled Seasonal Vegetables, Polenta</i>               |    |
| TAGLIOLINI ZUCCHINE .....                                 | 17 |
| <i>Zucchini, Tomato, Onion, Olives, Chilies, Ricotta</i>  |    |
| CACIUCCO .....                                            | 28 |
| <i>Spicy Tuscan Stew, Crostini</i>                        |    |
| *SALMONE .....                                            | 26 |
| <i>Salmon, Brussels Sprouts, Pancetta, Potato, Lemon</i>  |    |
| POLLO MILANESE .....                                      | 24 |
| <i>Crispy Breaded Chicken, Arugula, Tomato Sauce</i>      |    |
| VITELLO SCALLOPINE .....                                  | 28 |
| <i>Veal, Spinach, Potatoes, Lemon-Caper Sauce</i>         |    |
| *MAIALE .....                                             | 26 |
| <i>Pork Chop, Rapini, Potatoes, Mustard Sauce</i>         |    |
| *BISTECCA .....                                           | 36 |
| <i>Grilled Bone-In New York Strip Steak, Tuscan Fries</i> |    |

CONTORNI

|              |                             |   |
|--------------|-----------------------------|---|
| TUSCAN FRIES | Onion, Parmesan             | 8 |
| RAPINI       | Sautéed Broccoli Rabe       | 8 |
| ASPARAGI     | Grilled Asparagus           | 8 |
| SPINACI      | Spinach, Olive Oil, Garlic. | 8 |

\* THIS ITEM MAY BE RAW OR UNDERCOOKED

[CONSUMING MEAT, POULTRY, POULTRY, SEAFOOD, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS]