

LUNCH

ANTIPASTI

MOZZARELLA	12
<i>Imported Buffalo Mozzarella, Tomato, Basil</i>	
BRUSCHETTA	7
<i>Tomato-Basil or Ricotta-Tuscan Honey</i>	
CALAMARI FRITTI	12
<i>Fried Squid, Zucchini, Spicy Tomato Sauce</i>	
*COZZE	11
<i>P.E.I Mussels, Nduja, Shallots, Garlic</i>	
*CARPACCIO.....	12
<i>Slagel Farms Beef, Aioli, Capers, Parmesan</i>	
SETTE VEGETALI	8
<i>Seven Chopped Vegetables, Shaved Parmesan</i>	
BARBABIETOLE	8
<i>Beets, Driftless Ricotta, Pistachios, Chicory</i>	
KALE	8
<i>Ellis Farm Apples, Goat’s Milk Blue, Hazelnuts</i>	
CAESAR	8
<i>Romaine, House Caesar Dressing</i>	
MISTA	7
<i>Mixed Greens, Grape Tomatoes, Vinaigrette</i>	
ZUPPA	7
<i>Soup Of The Day</i>	

(Add To Salad: Chicken \$5, Shrimp \$6, Salmon \$7)

PIZZE/PANINI

MARGHERITA	15
<i>Tomato, Mozzarella, Basil</i>	
FUNGHI	16
<i>Mushrooms, Black Truffles, Cacio di Roma</i>	
SALSICCIA	16
<i>Sausage, Potato, Rosemary, Mozzarella</i>	
NDUJA.....	16
<i>Spicy Sausage, Tomato, Mozzarella, Egg</i>	
SOPPRESSATA	16
<i>Spicy Soppressata, Tomato, Mozzarella</i>	
TRE FORMAGGI PANINO.....	13
<i>Granna, Talegio, Cacio di Roma, Truffle Butter</i>	
PARMIGIANA PANINO	14
<i>Crispy Breaded Chicken, Parmigiana Style</i>	
POLLO PANINO	14
<i>Grilled Chicken Breast, Oven Roasted Tomato, Arugula, Lemon, Asiago</i>	

(Large Family Sized Pizzas Available \$8 extra)

Chef: Jose Ovalle

Coco Pazzo Café Is Available For Private Parties

PASTA

RICOTTA GNOCCHI	15
<i>House Made, Tomato, Basil, Buffalo Ricotta</i>	
STRACCI	16
<i>House Made Stracci, Mushrooms, Asparagus</i>	
SPAGHETTI ‘AOP’	15
<i>Tomato, Garlic, Olive Oil, Spicy Red Chili Pepper</i>	
CACIO E PEPE.....	15
<i>Tonnarelli, Olive Oil, Butter, Pecorino, Pepper</i>	
RAVIOLI	16
<i>Ricotta Filled, Asparagus, Butter, Pecorino</i>	
LINGUINE COZZE	16
<i>PEI Mussels, White Wine, Herbs, Tomato</i>	
AMATRICIANA.....	16
<i>Bucatini, Pancetta, Tomato, Onion, Chilies</i>	
RIGATONI ‘BUTTERA’	16
<i>Sausage, Peas, Tomato, Cream, Parmesan</i>	
LASAGNA	16
<i>House Made Pasta, Meat Ragù, Béchamel</i>	
RISOTTO	16
<i>Daily Special</i>	

ALTRI PIATTI

VERDURE	15
<i>Grilled Seasonal Vegetables, Polenta</i>	
FRITTATA	12
<i>Of the day</i>	
MELANZANE	14
<i>Baked Eggplant, Mixed Greens</i>	
TAGLIOLINI ZUCCHINE	16
<i>Zucchini, Tomato, Onion, Olives, Chilies, Ricotta</i>	
POLPO	17
<i>Grilled Octopus, Tomatoes, Potatoes, Olives</i>	
*SALMONE	18
<i>Faroe I. Salmon, Fregola, Tomatoes, Asparagus</i>	
POLLO	17
<i>Chicken Pallard, Spinach, Grapes, Goat Cheese</i>	
*HAMBURGER	16
<i>Slagel Farm Beef Burger, Brioche Bun</i>	
<i>Tomato, Onion, Mustard-Garlic Aioli</i>	
<i>(Egg, American, Cheddar, Blue Cheese, Pancetta,</i>	
<i>Caramelized Onion \$.50 each) Tuscan Fries \$2.50</i>	

* 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]