

DINNER

ANTIPASTI

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|  CARCIOFI 10 <i>Braised Artichokes, Roman Style</i> |
| MOZZARELLA 15 <i>Imported Buffalo Mozzarella, Tomato, Basil</i> |
|  MELANZANE 11 <i>Baked Eggplant Parmesan</i> |
|  SUPPLI 10 <i>Roman Taleggio & Rice Balls, Tomato Sauce</i> |
|  FRITTO MISTO 15 <i>Fried Squid, Shrimp & Zucchini</i> |
| COZZE 12 <i>P.E.I Mussels, Nduja, Shallots, Garlic</i> |
|  POLPO 14 <i>Grilled Octopus, Potatoes, Olives</i> |
|  ANTIPASTI MISTI 18 <i>Assorted Meats, Cheese, Herb Cured Olives</i> |
| POLPETTE 11 <i>Beef-Pork Meatballs, Spicy Tomato Sauce</i> |
| CARPACCIO 12 <i>Slagel Farms Beef, Aioli, Capers, Parmesan</i> |
| ZUPPA 8 <i>Soup Of The Day</i> |

BRUSCHETTA

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| TOMATO & BASIL 6 |
| RICOTTA & TUSCAN HONEY 7 |
| SMOKED SALMON, AIOLI, LEMON 8 |
| SHRIMP, CAULIFLOWER PESTO 8 |
| PROSCIUTTO, RICOTTA, GRAPES 8 |
| SPICY SALAME PICANTE 8 |

INSALATA

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| MISTA 8 <i>Mixed Greens, Vegetables, 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

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|  RICOTTA GNOCCHI 16 <i>House Made, Tomato, Basil, Buffalo Ricotta</i> |
| RAVIOLI 18 <i>Butternut Squash Filled, Butter, Sage, Parmesan</i> |
|  SPAGHETTI 'AOP' 16 <i>Tomato, Garlic, Olive Oil, Spicy Red Chili Pepper</i> |
|  CACIO E PEPE 16 <i>Tonarelli, Olive Oil, Butter, Pecorino, Pepper</i> |
|  LINGUINE 'VONGOLE' 20 <i>Clams, White Wine, Garlic, Parsley, Chili Flakes</i> |
| FRUTTI DI MARE 18 <i>Squid Ink Pasta, Mixed Seafood, White Wine, Herbs</i> |
|  CARBONARA 17 <i>Spaghetti, Eggs, Pecorino, Guanciale</i> |
|  PAPPARDELLE 18 <i>House Made Pasta, Wild Boar Ragù</i> |
|  RIGATONI 'BUTTERA' 18 <i>Sausage, Peas, Tomato, Cream, Parmesan</i> |
| LASAGNA 18 <i>House Made Pasta, Meat Ragù, Béchamel</i> |

ENTRÉE

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| VERDURE 16 <i>Grilled Seasonal Vegetables, Polenta</i> |
|  TAGLIOLINI ZUCCHINE 16 <i>Zucchini, Tomato, Onion, Olives, Chilies, Ricotta</i> |
|  CACIUCCO 26 <i>Spicy Tuscan Stew, Crostini</i> |
|  SALMONE 24 <i>F. I. Salmon, Brussels Sprouts, Pancetta, Potatoes</i> |
|  POLLO MILANESE 23 <i>Crispy Breaded Chicken, Arugula, Tomato Sauce</i> |
|  VITELLO SCALLOPINE 26 <i>Veal, Mushrooms, Asparagus, Potatoes, Marsala</i> |
| MAIALE 24 <i>Pork Tenderloin, Pancetta, Rapini, Mustard</i> |
|  BISTECCA 36 <i>Grilled Bone-In New York Strip Steak, Tuscan Fries</i> |

CONTORNI

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|  TUSCAN FRIES Onion, Parmesan 7 |
| RAPINI Sautéed Broccoli Rabe 7 |
| ASPARAGI Grilled Asparagus 7 |
| SPINACI Spinach, Olive Oil, Garlic. 7 |

 Café Tuscan Classic

 Tre Soldi Roman Favorite