

**CENA**  
 Estate

**ANTIPASTI**

<b>Antipasti Misti</b>	p.a.
<i>Imported Italian Cured Meats, Grilled and Roasted Vegetables, Grains, Parmesan</i>	
<b>Mozzarella di Bufala</b>	16
<i>Imported Mozzarella Di Bufala, Marinated Tomatoes, Arugula</i>	
<b>Polenta e Funghi</b>	13
<i>Fried Stone Ground Polenta, Oven Roasted Mushrooms, Sun Choke Sauce, Black Pepper</i>	
<b>Seppie e Friarielli</b>	14
<i>Grilled Seppia, Roasted Friarielli, Eggplant, Cipollini, Bell Pepper Sauce</i>	
<b>Fritto Misto di Mare</b>	15
<i>Crispy Fried Rock Shrimp, Squid, Artichokes, Zucchini, Fennel, Lemon, Parsley</i>	
<b>Prosciutto di Anatra</b>	15
<i>House Cured-Smoked Duck Prosciutto, Baby Greens, Stuffed Olives, Porchetta, Infused Citronette</i>	
<b>Tartara di Carne</b>	14
<i>Hand Chopped Beef Tartare, Quail Egg, Black Truffle, Pickled Shallots, Mixed Greens, Balsamic Crostino</i>	
<b>Pâté di Fegatini</b>	10
<i>Chicken Liver Pâté, Carrot Marmalade, Panforte Gelatin</i>	
<b>Ribollita</b>	8
<i>Tuscan Vegetable Soup, Bread Croutons</i>	

**PASTE** {appetizer portion available}

<b>Gnocchetti</b>	17
<i>Homemade Potato Dumplings, Tomato Sauce, Buffalo Ricotta, Basil</i>	
<b>Pappardelle Integrali</b>	18
<i>Housemade Ten Grain Pasta, Asparagus, Mushrooms, Formaggio di Fossa, Marche Black Winter Truffles</i>	
<b>Malfatti Fiorentina</b>	17
<i>Handmade Ricotta and Spinach Dumplings, Parmesan, Brown Butter, Sage</i>	
<b>Linguine alle Vongole</b>	21
<i>Manila Clams, White Wine, Herbs, Mollichella Bread Crumbs</i>	
<b>Tajarin al Tonno</b>	19
<i>Housemade Squid Ink Tajarin, Tomato Confit, Capers, Taggiasca Olives, Seared Ahi Tuna, Rapini</i>	
<b>Agnolotti d'Aragosta</b>	29
<i>Lobster And Artichoke filled Agnolotti, Bib Lettuce-Almond Pesto, Manilla Clams</i>	
<b>Blecs all' Anatra</b>	19
<i>Housemade Buckwheat Stracci, Rohan Duck Confit, Pancetta, Red Onion, Asiago</i>	
<b>Pici al Cinghiale</b>	19
<i>Housemade Chestnut Infused Pici, Tuscan Wild Boar Ragù</i>	
<b>Rigatoni alla Buttera</b>	18
<i>House Made Fennel Sausage, Sweet Peas, Tomato, Parmesan, Cream</i>	
<b>Risotto o Farotto</b>	p.a.
<i>Risotto or Farotto of The Day</i>	

Executive Chef: Federico Comacchio | Sous Chef: Agustin Luna

**Carry out, Private Parties and Catering are available**

Coco Pazzo at 300 W. Hubbard St in River North ~ 312-836-0900

## SECONDI

<b>Verdure al Cartoccio</b> <i>Market Vegetables, Potatoes, Herbs, Steamed in Parchment Paper</i>	18
<b>Branzino al Forno</b> <i>Whole Mediterranean Sea Bass, Wood Roasted, Ligurian Olive Oil</i>	39
<b>Cacciucco Livornese</b> <i>Spicy Tuscan Seafood Stew, Crostini</i>	32
<b>Gamberoni</b> <i>Grilled Jumbo Prawns, Chick Pea Polenta Crouton, Baby Vegetables, Thyme Ash Infused Oil, Salsa Verde</i>	38
<b>Polletto al Mattone</b> <i>Spring Chicken Grilled "Under A Brick", Patate Alle Erbe, Rapini all'Aglietto</i>	27
<b>Costoletta di Vitello</b> <i>Grilled Veal Chop, Black Kale, Glazed Fennel, Vernaccia Reduction, Colorino Spices</i>	48
<b>Maiale alla Milanese</b> <i>Crispy Breaded Pork Chop, Arugula, Grape Tomatoes</i>	29
<b>Agnello alle Olive</b> <i>Braised Colorado Lamb Shank, Black Olives, Stone Ground Polenta</i>	34
<b>Bistecca Toscana</b> <i>Grilled Beef Rib Eye, Scented with Rosemary, Patate Toscane</i>	45
<b>Fiorentina</b> <i>Wood Grilled 40 Oz. Beef Porterhouse, Arugula [For Two, Sliced Tableside]</i>	75

## INSALATE

<b>Insalatina</b> <i>Assorted Seasonal Greens, Cucumber, Radish, Grape Tomatoes, Red Wine Vinaigrette</i>	8
<b>Carciofini</b> <i>Shaved Baby Artichokes, Arugula, Lemon Oil, Parmesan</i>	9
<b>Finocchio e Spinaci</b> <i>Organic Shaved Fennel, Baby Spinach, Walnuts, grapes, Tuscan Pecorino, Pomegranate Vinaigrette</i>	9
<b>Barbabietole</b> <i>Pickled Beets, Herbed Ricotta, Watercress, Radicchio Trevisano, Chianti Vinaigrette</i>	10

## CONTORNI

<b>Cime di Rapa</b> <i>Broccoli Rabe, Toasted Garlic, Chilies, Lemon</i>	9
<b>Cavolini alla Pancetta</b> <i>Sautéed Brussels Sprouts, Pancetta</i>	9
<b>Patate alla Toscana</b> <i>Tuscan Fries With Fresh Herbs</i>	8
<b>Funghi</b> <i>Wood Roasted Mushrooms, Garlic, Aromatic Herbs</i>	9
<b>Asparagi Gratinati</b> <i>Wood Oven Roasted Green Asparagus, Tuscan Pecorino, Black Pepper</i>	8
<b>Spinaci alla Fiorentina</b> <i>Sautéed Spinach, Butter, Parmesan</i>	9

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