

Zuppe

Ribollita Toscana ✓
Tuscan kale, cannellini beans, vegetable minestrone, country bread 8

Brodino con Fegatini
Chicken broth, sautéed chicken livers, sage, and pastina 8

Insalate

Barbabietole ✓
Beets, Greek feta, spiced walnuts, roasted endive, greens 10

Ceci e Quinoa ✓
Chick peas, quinoa, roasted cherry tomatoes, toasted almonds, preserved lemons, thyme 10

Verza e Mele
Cabbage, apples, Ubriasco cheese, apple vinaigrette, crispy bacon 10

Carciofi Crudi e Parmigiano ✓
Thinly sliced raw baby artichokes, Parmigiano, fennel, olive oil, lemon 10

CocoSette ✓
Farro, lentils, chick peas, mushrooms, zucchini, cauliflower, beans 10

✓: Vegetarian Gluten free pasta available

Schiacciate

Mortadella
Pecorino cheese, charred yellow peppers, vincotto 11

Finocchiona
Salame, pecorino and artichoke spread, spicy pickled eggplants 11

Cicoria
Braised dandelion chicory, garlic, olive oil, pecorino Romano (choose Bomba or 'Nduja) 11

Salsiccia
Grilled pork sausage, sautéed Broccoli Rabe, whole grain mustard 11

Sardine
Pan-fried sardines, herbed mayonnaise, anchovies, arugula, preserved lemon 11

Pan Rustico

Pollo e Ricotta
Chicken and ricotta meatballs, tomato, roasted cauliflower 12

Stracotto
Brisket pot roast, Brussels sprouts, fontina cheese 12

Milanese
Breaded chicken breast, house-mayo, pickled vegetables, romaine 13

Baccala'
Codfish, crispy potatoes, capers-olives tapenade, pickled red onions 13

Ova e Tartufo
Scrambled eggs, white truffle butter, sun-chokes and spinach 12

Pasta al Forno

Maccheroni Gratinati ✓
Four-cheese baked rigatoni, herbed breadcrumbs gratin. 10

Lasagna Bolognese
Classic meat sauce lasagna, topped with Parmigiano 12

Pasta

Pasta to be enjoyed in the Dining Room only

Bucatini Cacio e Pepe ✓
Pecorino Romano and freshly ground black pepper 12

Taglierini alla Rustica ✓
Tomato sauce, caramelized onions and Parmigiano 12

Tagliatelle alla Bolognese
Slowly cooked meat ragu' 12

Rigatoni alla Buttera
Pork sausage, tomato sauce, cream, spices 12

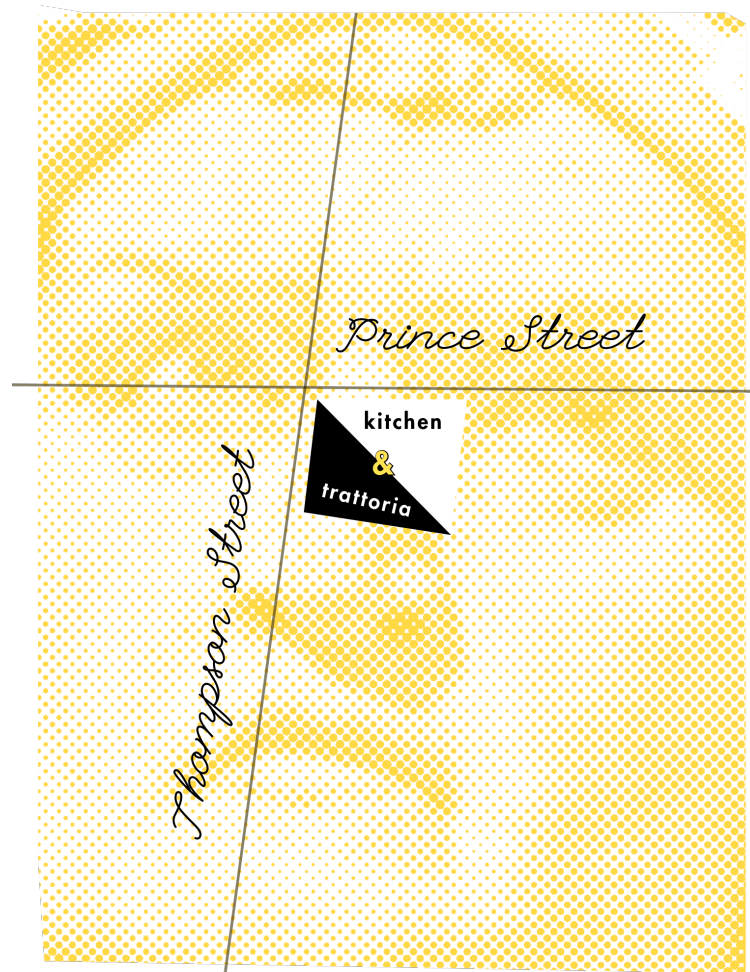
Spaghetti alle Vongole
Littleneck clam ragu, zucchini, peperoncino 15

Dolcezze

Affogato
Scoop of house-made vanilla gelato, "drowned" in a shot of espresso 8

Crostata di Frutta
House-made fruit tart 8

*Surprising
and
delectable
always.*



160 Prince Street, NY, NY 10012
(Corner of Prince & Thompson St.)

Telefono
917.261.6321

FAST- CASUAL BY DAY. CASUAL-FINE BY NIGHT.
Surprising and delectable always.
Coco Pazzo serves up rustic Tuscan dishes with modern twists.
Who's hungry?

7 Days a Week

Lunch: 11am- 4pm | Dinner: Coming Soon



Coco Pazzo Trattoria

Serving dinner 5-11pm daily.

160 Prince Street
New York, NY 10012

Taglieri

House selection of cured meats & cheeses, house pickled vegetables & crostini

Piccolo with Burrata , add 8	18
Grande with Burrata, add 8	26

Zuppe

Ribollita Tuscan kale, beans and vegetable "minestrone," country bread	9
Brodo con Fegatini Chicken broth, pastina, sautéed chicken livers, sage	9

Insalate

Cavoletti Crispy Brussel sprouts, fennel, Greek feta, arugula	13
Carciofi Raw baby artichokes, Parmigiano shavings, fennel, olive oil, lemon	14
Barbabietole Golden & red beets, Greek feta, toasted walnuts, roasted endive	13
Caesar Romaine hearts, Parmigiano, olive oil, anchovies, crostini	14
CocoSette Farro, lentil, chick peas, mushrooms, zucchini, cauliflower, cannellini	13

Antipasti Di Mare

Calamari Breaded, herbed, oven roasted whole squid, with fried zucchini	14
Polpo Charred octopus, crushed potatoes, burrata, anchovy, olives, basil	16
Vongole Sautéed littleneck clams with Roman style artichoke, garlic, mint	16
Cozze Steamed Canadian mussels, ginger, garlic, white wine, country bread	14
Sarde Grilled sardines stuffed with pistachios, citrus and herb	16

Piatto Unico

Linguine alle Vongole clam ragu and clams "Oreganate"	22
Spaghetti with ½ Maine lobster "Diavola Style"	26
Bucatini "Sicilian Style," with stuffed grilled sardines	20
Orecchiette with octopus ragu' and charred octopus	22
Pappardelle with "Stracotto" and braised brisket	20
Spaghettini AOP with chicken "Cacciatora"	20

Secondi

To share

Tagliata di Manzo Grilled, sliced rib eye, Caesar salad, Tuscan fries	PA
Cotoletta Veal cutlet, arugula, roasted cherry tomatoes, Tuscan fries	36
Pollo Ruspante Roasted 3lb chicken, roasted potatoes, tricolor salad, for 2	29
Cacciucco Tuscan style fish and shellfish stew, with pasta to follow	34
Pesce Intero Roasted whole fish of the day, spinach in olive oil and lemon	PA

Contorni 8

Tuscan Fries

Brussels Sprouts

Broccoli di Rapa

Braised "Cicoria"

Roasted Potatoes