

COUCO PAZZO CAFÉ

ANTIPASTI

ZUPPA DEL GIORNO

ask server for homemade soups of the day 6

BRUSCHETTA

grilled ciabatta bread, topped with fresh tomatoes, basil and balsamic glaze 7

CALAMARI FRITTI

crispy calamari with marinara and olive, caper aioli 12

ROASTED ITALIAN SAUSAGE

with sautéed spinach, roasted peppers, balsamic glaze 12

ESCARGOT

baked in housemade pesto, fresh mozzarella and plum tomatoes 10

PRINCE EDWARD ISLAND MUSSELS

served with choice of sauce: scampi, fradiavlo or marinara 12

MEATBALLS

housemade veal, beef and pork meatballs with marinara sauce 12

INSALATA

CHOPPED HEARTS OF ROMAINE CAESAR

tossed with housemade croutons Lg.12 Sm-6

ANTIPASTI RUSTICA

cold platter of Italian meats, cheeses, vegetables and peppers 14

ARUGULA SALAD

lemon olive oil, sliced grilled portabella, tomatoes, shaved parmesan Lg-11 Sm-6

CHOPPED GREEK

tomatoes, cucumbers, spinach, red onion, olives, feta cheese. Lg-11 Sm-6

TOMATO MOZZARELLA

with roasted peppers, capers, olives, olive oil, balsamic glaze Lg-12 Sm-7

SONOMA SALAD

baby greens, roast pears, walnuts, gorgonzola, balsamic vinaigrette Lg -14 Sm-7

HOUSE BABY GREEN SALAD with balsamic vinaigrette 5

ADD CHICKEN 4

ADD SHRIMP 6

PIZZA

GREEK

with tomato sauce, mozzarella, spinach, olives, feta cheese 12

MARGHARITA

with sliced tomatoes, fresh basil and sliced fresh mozzarella 12

VENETIAN

mozzarella, portobella, tomatoes, roasted peppers, onions 14

NEW YORK STYLE PIZZA

with tomato sauce and mozzarella 11

ADD SAUSAGE 2 ADD PEPPERONI 2 ADD SPINACH 2

ADD OLIVES .50 ADD PORTOBELLA 2 ADD MEATBALL 5

*Gratuity of 18% will be added to parties of six or more
Sharing or split charge \$5

PASTA

FETTUCINE BOLOGNESE

beef, sausage and veal meat sauce, touch of cream 20

SHRIMP AND SCALLOPS SCAMPI

sautéed and served over spaghetti 24

PENNE ROSE

sliced grilled chicken, asparagus tips, rose vodka sauce 18

SHRIMP FRA DIAVOLO

sautéed shrimp with spicy marinara over linguine 24

CAPPELLINI MARINARA

with plum tomatoes, basil, garlic, olive oil, dash of oregano 14

RISOTTO DEL GIORNO

please ask server for today's preparation MKT.

LINGUINI CON VONGOLE BIANCO

with little neck clams, garlic and virgin olive oil 24

SPAGHETTI AND MEATBALLS

homemade veal, beef and pork meatballs with marinara sauce 20

ENTREES

EGGPLANT LASAGNA

layered with ricotta, mozzarella, plum tomato sauce, with penne pasta 16

BREAST OF CHICKEN MILANESE

lightly breaded topped with arugula, fresh mozzarella, tomatoes 22

BREAST OF CHICKEN PORTABELLA

over steamed spinach, portabella mushroom marsala sauce 18

BREAST OF CHICKEN PARMESAN

lightly breaded topped with marinara and melted mozzarella 22

TUSCAN STYLE 14 OUNCE ANGUS NY STRIP

hand cut in house and topped with roasted garlic 27

GRILLED 14 OUNCE DOUBLE BONED PORK CHOP

seasoned with our signature spice 26

VEAL SALTIMBOCCA

topped with prusciutto, sage, mozzarella, marsala wine sauce over spinach 24

VEAL MARSALA

sautéed with wild mushrooms and sun-dried tomatoes in a marsala wine sauce 24

VEAL PICATTA

sautéed with lemon, butter, capers and white wine 24

VEAL PARMESAN

lightly breaded topped with marinara and melted mozzarella 24

CIOPPINO

clams, mussels, lobster, scallops, shrimp, over black linguini with saffron tomato broth 29

FRESH FISH OF THE DAY

please ask server for today's selection and preparation MKT.

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