



MENU COCO PAZZO | WINTER 2018



PRIMI PIATTI

ZUPPA DEL GIORNO

Soup of the Day, your chef's choice | 8

INSALATA DELL'ORTO

A variety of lettuces, carrots, fresh herbs, red wine vinegar and extra virgin olive oil | 9

INSALATA COCO PAZZO

Romaine hearts dressed with an emulsion of garlic, anchovy and olive oil, topped with baked pancetta and Parmigiano batonnettes | 14

TROTTA AFFUMICATA

Local smoked trout, avocado, beets, balsamic vinegar and extra virgin olive oil | 16

½ TAGLIATELLE AI PORCINI

Home made tagliatelle, cream, crema di porcini | 15

CROSTINI ALLA VENEZIANA

Cod "brandade" with roasted garlic and olive oil on crispy focaccia, oven roasted olives | 13

MOZZARELLA DI BUFFALA

Fresh cheese, baby arugula and blood orange salad white wine vinaigrette, basil olive oil | 18

TARTUFFI DI FORMAGGIO (4)

A blend of two cheeses rolled in almonds served with quince apple Italian style marmalade | 12

OLIVE D'ASCOLI (8)

Meat stuffed olives, breaded and deep fried. Based on Luigi's Mamma's recipe from her town of Ascoli Piceno, in Italia | 12

CALAMARI

Thai squid floured and flash-fried, served with a slightly spicy garlic tomato sauce | 17

GRILLED VEGGIE FLAT BREAD

Grilled flat bread, ricotta cheese, grilled vegetables, drizzled with basil olive oil | 16

SHRIMP COCKTAIL

4 pan seared shrimp, tomato sorbetto, celery salad, drizzled with lemon olive oil | 19

CHARCUTERIE PLATTER

Assorted cold cuts, assortment of marinated vegetables and our home-made pâté, served with toasted homemade bread | 20

SECONDI PIATTI

PENNE PRIMAVERA (VEGAN)

Penne, tomato passata, fennel, red onion, yellow peppers, zucchini, marinated artichokes, infused extra virgin olive oils | 25

CASARECCE COCO

Durham wheat semolina pasta, roasted cauliflower cream sauce, chicken, sun dried tomatoes, green onion | 28

TAGLIATELLE AI PORCINI

Home made tagliatelle, crema di porcini | 30

LINGUINI PESCATORE (SINCE 1995)

Spelt grain linguini, shrimp, scallops, baby clams and mussels in a reduction of white wine, anchovy, garlic and clam broth | 37

SPAGHETTINI CON ANATRA

(Ferme Morgan, Wier, Québec)

Spelt grain spaghetti, duck confit, tomatoes, spinach, rosemary and truffle olive oil | 32

MANICOTTI

Homemade pasta rolled with fresh ricotta cheese and spinach, baked in organic tomato sauce with cream and basil | 27

COSTOLETTA DI MAIALE

Québec pork chop, Montreal steak spice, porcini cream sauce, mashed potatoes with Reggiano, Brussel sprouts sautéed with guanciale | 33

POLLO AL FORNO (Ferme la Rose des Vents)

Naturally raised chicken (Québec), in a goat cheese organic pumpkin mostarda sauce, served with a warm fregola pasta salad, Swiss chard | 30

CONIGLIO

Rabbit leg confit (Stanstead, Québec), veal reduction with white truffle, sage butter tagliatelle, carrots steeped in anise syrup | 34

VITELLO SALTIMBOCCA

Québec veal with a sage leaf and prosciutto, creamy polenta, arugula salad | 38

LAMB SHANK

Braised Québec lamb shank, carrot and parsnip puree, sautéed spinach | 33

CONTREFILET

Québec strip loin (10oz), red wine and shallot veal reduction, roasted veg, potato wedges | 41

CATCH OF THE DAY

Sustainable catch, a daily special | MP