

PRIMI PIATTI

ZUPPA DEL GIORNO - \$ 8 *Soup of the day - Your chef's choice*

INSALATA DELL ORTO - \$ 9

A variety of lettuces, carrots, fresh herbs, red wine vinegar and EVOO

INSALATA COCO PAZZO - \$ 14

Romaine hearts dressed with an emulsion of garlic, anchovy and extra virgin olive oil, topped with baked pancetta and Parmigiano batonnettes (Coco Pazzo's version of the classic Caesar salad)

BEETS DONE 4 WAYS - \$ 12

Roasted, pickled, puréed, and chips, home-made ricotta, espresso shavings

TROFIE - \$14

A half-portion of trofie served in a gorgonzola cream sauce

OLIVE D'ASCOLI - ONE DOZEN - \$16

Meat stuffed olives, breaded and deep fried.

Based on Luigi's Momma's recipe from her region in Italy

CALAMARI - \$ 17

Thai squid floured and flash-fried to perfect tenderness, served with a slightly spicy garlic tomato sauce

SHRIMP COCKTAIL - \$ 19

4 pan seared shrimp, served with homemade tomato sorbetto, celery salad, drizzled with lemon extra virgin olive oil

TARTUFFI DI FORMAGGIO - \$ 12

A blend of two cheeses rolled in almonds served with a quince apple Italian style marmalade (4)

CHARCUTERIE PLATTER - \$ 20

Assorted cold cuts from Les Cochons Tout Rond (Racine, Eastern Townships), assortment of marinated vegetables and our home-made pâté, served with toasted homemade bread

GRILLED VEGGIE FLAT BREAD - \$ 15

Homemade grilled flat bread, ricotta cheese, grilled vegetables, drizzled with basil olive oil, sea salt

COCO PAZZO – DEPUIS 1995 – SINCE 1995 – THANK YOU!

A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice. This royalty corresponds to the percentage of the contribution determined by the Tremblant Resort Association.

SECONDI PIATTI

CASARECCE PRIMAVERA (VEGAN) - \$ 23

Casarecce, tomato passata, diced veggies, marinated artichokes, basil and garlic infused EVOOs

TAGLIATELLE ALLA “TURDUCKEN MEAT BALLS” – \$ 28

Homemade tagliatelle, our turducken meat balls cooked in a velouté sauce, cream, topped with roasted red peppers and roasted carrots, sweet peas

GNOCCHI AL RAGÙ - \$ 28

Homemade potato gnocchi served in a traditional tomato meat ragù

LINGUINI PESCATORE - \$ 36

(ORIGINAL DISH, NEVER OFF THE MENU!)

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

SPAGHETTINI CON ANATRA - \$ 31

Spelt grain spaghetti, Morgan Farm duck confit, diced tomatoes, spinach, rosemary and truffle olive oil

CAVATELLI AI FUNGHI - \$ 27

Cavatelli, pancetta, wild mushroom cream sauce

BAVETTE DI MAIALE - \$ 32

Gaspor bavette, porcini sauce, fingerling potatoes, green beans

POLLO AL FORNO - \$ 29

Local naturally raised chicken (Ferme La Rose des vents, Mont Laurier), in a goat cheese organic pumpkin mostarda sauce, served with a warm fregola pasta salad, Swiss chard, spicy olive oil

CONIGLIO - \$ 34

Rabbit leg confit (Stanstead), reduction, ginger carrots, homemade tagliatelle in a truffled porcini cream

VITELLO AI FERRI - \$ 38

Grilled veal loin, red currant gastrique, veal reduction, creamy polenta, sautéed spinach and butternut squash

FILET MIGNON - \$ 48

Filet mignon (Ferme du Nord-Est, Mont Laurier) naturally raised, chef's vegetables, sauce of the day

CATCH OF THE DAY - \$ market price

Sustainable catch, a daily special created by your chef

LAMB SHANK - \$ 33

Braised lamb shank, saffron infused chick peas and mashed potatoes, sautéed rapini