

Brunch

Served every Saturday and Sunday morning from 9am - 3pm
Full menu also available. *No substitutions please.*

Starters

Breakfast Bruschetta 8

Ricotta cheese spread over two large slices of toasted focaccia bread. We add a drizzle of honey then we sprinkle hazel nuts, pines nuts, walnuts and almonds.
A perfect way to start brunch.

Prosciutto and Melon 8

Sliced sweet melon, imported prosciutto and shaved Romano cheese.



Frittelle di Ricotta 7

Just like my grandmother made, a fried ricotta cheese dough ball with raisins, a sprinkle of powdered sugar and a side of real maple syrup.

Breakfast Parfait 6

Layers of vanilla yogurt and fresh fruit, topped with homemade granola and a drizzle of honey.

Egg Dishes

The Tuscan 9

Two eggs baked in marinara sauce with fresh spinach, topped with mozzarella and served over focaccia with Parmesan-parsley potatoes.

The Roman 9

Two eggs baked in marinara sauce, topped with sautéed mushrooms and mozzarella over focaccia. Served with Parmesan-parsley potatoes.

The Veneto 8

Three perfectly scrambled eggs with mozzarella and your choice of ham, salami or pancetta. Served with sliced roma tomato and toasted focaccia.

The Abruzzo 8

Three eggs perfectly scrambled with mozzarella, Italian sausage and fresh spinach. Served with Parmesan-parsley potatoes.

Linguini Fritatta 10

Fresh eggs are mixed with linguini and baked with your choice of three items, topped with a slice of provolone and served with fresh fruit.

Choose from: tomatoes, onions, sun-dried tomatoes, peppers, mushrooms, squash, spinach, ham, pancetta, salami, feta, mozzarella or provolone.

Pizza Capricciosa 16



Four eggs baked over our traditional pizza with your choice of two toppings:
Sausage, Pepperoni, Ham, Pancetta, Meatball
Onions, Mushroom, Peppers, Spinach, Tomatoes.

DiCocco's Specialty

Italian Sweet Toast 9

Panettone holiday bread is sliced thick for our Italian version of French toast, topped with a honey mascarpone, served with side of fresh fruit and real maple syrup on

FREE \$50

Gift Card to Coco's
if you sign up before
March 13, 2018
ask for a travel brochure



Mateo's Breakfast lasagna 13

Soon to be your favorite, it is really delicious. Lasagna with layers of egg, ricotta cheese, sautéed spinach and your choice of:

Sausage, Meatball, Ham, Chicken, Pancetta or Pepperoni
Topped with mozzarella cheese and a sprinkle of Parmesan. Served with a slice of bread.



Breakfast Panini 8

Fluffy eggs, sautéed onions and green peppers, crispy pancetta and cheddar cheese on focaccia toast with a side of fresh fruit.

Coco's Uovo Fritto 8

Two fried eggs, crispy pancetta, sliced roma tomato on herbed focaccia with pesto mayo. Served with a side of fresh fruit.

Build Your Own Omelet 9

Choose one cheese and three ingredients from below, served with a side of Parmesan-parsley potatoes.
Choose from: Ham, pancetta, salami, tomatoes, onions, peppers, mushrooms, squash, spinach, sun-dried tomatoes, feta, mozzarella or provolone.

Fazzoletti Della Nonna

Translation: Grandma's handkerchiefs
DiCocco's Italian Version of Crepes

Crespelle con Nutella 10

Warm crêpes filled with Nutella and topped with a dollop of cannoli cream. Served with fresh fruit.

Fazzoletti di Ricotta 13

Baked crepes filled with lemon ricotta topped with strawberry jam a side of real maple syrup and a scrambled egg.



Fagottini con Prosciutto 13

Baked crêpes with thinly sliced ham, Swiss and provolone cheese, topped with a drizzle of pesto and served with a scrambled egg on the side.

Coco's Guided Tours to Italy 2018

Umbria April 21st - 27th

Sicily Oct 23rd - 29th

Puglia June 22nd - 27th

Piedmont Oct 13th - 19th

Rome, Tuscany, Venice Sept 19th - 28th

With Coco's it's like having a backstage pass to Italy's finest, we personally know the best chefs and wineries for your enjoyment. Being a distributor of artisan products we have access to the most unique places that the average traveler would never be able to see such as chocolate factories, honey producers, bakeries, farms, orchards, groves to pasta makers to name a few. The tours are never generic nor are they cookie cutter, every day will be totally different with enough time for sightseeing and shopping. If you have been to Italy many times or this will be your first trip you will never have an experience like traveling with Coco's.