

# Coco Lezzone

resto | wine bar

## Dinner Menu

### SOUP / SALADS

Zuppa del Giorno <i>Chef's selection</i>	\$ 7
California Mixed Greens <i>Organic greens, cherry tomato and roasted beet with herb balsamic vinaigrette</i>	\$ 8
Caesar Salad <i>Traditional house dressing with herb-crusted crostini and shaved parmigiano cheese</i>	\$ 11
Mediterranean Salad <i>Fresh tomato, mixed peppers, red onion, black olives and feta cheese with red wine vinegar dressing</i>	\$ 13
Caprese Salad <i>Vine ripened tomato, fior di latte and house sweet basil dressing</i>	\$ 13
Arugula Salad <i>Sliced caramelized pear, gorgonzola cheese and roasted walnuts in a champagne vinegar dressing</i>	\$ 14

### ANTIPASTO / APPETIZER

Italian Olives <i>Warm mixed green and black olives with fresh herb and spices</i>	\$ 5
Bruschetta <i>Toasted Italian bread with tomato, basil, garlic and parmigiano cheese</i>	\$ 8
Grilled Vegetables <i>Mixed marinated vegetables with fresh herb and aged balsamic vinegar with extra virgin olive oil</i>	\$ 12
Goat Cheese <i>Baked pistachio herb crusted snow goat cheese with mixed greens and eggplant</i>	\$ 12
Prosciutto <i>Imported italian prosciutto di parma with assorted italian cheese and olives</i>	\$ 14
Mussels <i>Steamed fresh P.E.I mussels in a spicy marinara sauce</i>	\$ 13
Beef Carpaccio <i>Thinly sliced Canadian beef, arugula, shaved parmigiano and extra virgin olive oil</i>	\$ 14
Octopus <i>Grilled Moroccan octopus with mixed peppers, arugula and capers in a red wine vinaigrette</i>	\$ 14
Seafood Antipasto <i>Tiger shrimp, calamari, smoked salmon and mixed marinated vegetables with balsamic glaze</i>	\$ 16

### RISOTTO

Mushroom Risotto <i>Wild mushroom, parmigiano cheese and white truffle oil</i>	\$ 18
Smoked Chicken Risotto <i>Sweet corn, roasted garlic and green onion with assiago cheese</i>	\$ 19
Seafood Risotto <i>Tiger shrimp, scallops, fresh mussels, calamari with seafood broth and spicy tomato sauce</i>	\$ 21

### PASTA

Penne <i>Spicy Italian sausage, roasted garlic and mixed peppers in a spicy tomato sauce</i>	\$ 16
Gnocchi Arrabiatta <i>Hot banana peppers, roasted garlic and parmigiano cheese in a tomato sauce</i>	\$ 16
Gnocchi Gorgonzola <i>Mixed peppers, roasted garlic, green onion in a creamy gorgonzola sauce</i>	\$ 17
Tagliatelle <i>Double smoked bacon, wild mushroom and fresh arugula in a light cream sauce</i>	\$ 17
Rigatoni Bolognese <i>Rigatoni in traditional bolognese meat sauce and parmigiano cheese</i>	\$ 17
Fettuccine <i>Smoked chicken, eggplant, artichoke and spinach in a light pesto cream sauce</i>	\$ 18
Capellini <i>Tiger shrimp, scallops, mussels and fresh parsley in a white wine tomato sauce</i>	\$ 21
Squash Ravioli <i>Sundried tomato, roasted garlic and baby spinach in a rosé sauce</i>	\$ 18
Cajun Lobster Ravioli <i>Roasted garlic, baby spinach and red peppers in a rosé sauce</i>	\$ 21

### CARNE / MEAT

Roasted Chicken <i>Stuffed with baby spinach and goat cheese with creamy sundried tomato sauce</i>	\$ 21
Veal Scallopini <i>Pan seared veal tenderloin with wild mushroom marsala sauce</i>	\$ 22
Osso Buco <i>Slow braised veal shank in tomato sauce and saffron risotto</i>	\$ 24
Canadian Prime Steak <i>New York cut striploin with caramelized onion in a pepper sauce</i>	\$ 31
Rack of Lamb <i>Australian rack of lamb crusted with fresh herbs and dijon mustard in a mint demi glaze</i>	\$ 34

### PESCE / FISH

Atlantic Salmon <i>Grilled fillet of salmon with capers and fresh dill</i>	\$ 26
Tuna <i>Crusted with black peppercorn and pickled ginger</i>	\$ 30
Shrimp and Calamari <i>Grilled shrimp and calamari served on bed of mixed greens with cherry tomatoes and capers</i>	\$ 29
Seabass <i>Oven baked fillet of Chilean seabass with lemon dill aioli and market vegetables &amp; basmati rice</i>	\$ 32

Please inform us of any food allergies  
[www.cocolezzone.com](http://www.cocolezzone.com)

