COHO
PIZZA & WINE BAR

PRIMA PIZZA

CALAMARI FRITTI 22
Flash fried calamari, kalamata olives, banana peppers with house made san marzano garlic aioli or marinara
Suggested pairing - Pinot Grigio

MACRI'S HOMEMADE MEATBALL AL FORNO 18
Macri's famous meatballs topped with our housemade marinara sauce and pecorino romano cheese
Suggested pairing - Sangiovese or Red Blend

COHO CAPRESE 20
Fresh burrata cheese, fresh mozzarella, tomatoes, balsamic glaze, calabrian chile oil and fresh basil with toasted baguette bread, gluten free bread, add $2
Suggested pairing - Pinot Noir or Sauvignon Blanc

CRISPY TUSCAN FRIES 10
French fried potatoes sprinkled with house made tuscan seasoning. Served with COHO sauce

GARLIC PARMIGIANO FRIES 12
French fried potatoes sprinkled with reggiano parmigiano cheese, extra virgin olive oil, garlic and topped with asiago cheese. Served with COHO sauce

716 CHICKEN DIP 17
Shredded chicken baked with a mix of cheese, including blue cheese and Frank's red-hot sauce. Served with carrots, celery & fresh tortilla chips
Suggested pairing - Big Ditch IPA

CHARCUTERIE BOARD 23
An assortment of local and imported artisan meats and cheeses served with toasted baguette bread
Suggested pairing - Chianti

394 PESCARE TACOS 21
3 soft flour tacos stuffed with grilled mahi, guacamole, calabrian salsa and topped with a lime crema sauce
Suggested pairing - Chardonnay and Semi-Sweet Riesling

BOOM BOOM SHRIMP 22
Shrimp sauteed with sweet peppers and shredded carrots in a spicy boom boom sauce
Sugested Pairing - Sauvignon Blanc

ROASTED BRUSSELS SPROUTS 16
Roasted sprouts, garlic & pancetta topped with reggiano parmigiano and a balsamic glaze
Suggested pairing - Dry Riesling

ST. MARY'S GREENS-N-BEANS 16
sautéed escarole and garlic, chicken base stock, cannellini beans and pecorino romano cheese
add sausage +$5
Suggested pairing - Chianti

COHO GARLIC BITES 10
Fried Napoletana dough, tossed in garlic parmigiana seasoning, then topped with Asiago cheese. Served with housemade marinara dipping sauce
Try them as HOT KNOTS! Same dough tossed in our buffalo sauce, topped with celery bits and a blue cheese drizzle $12
Suggested pairing - Prosecco

COHO BRUSCHETTA 16
Toasted baguette slices topped with stracciatella cheese, tomatoes, garlic, basil, olive oil, drizzled with balsamic glaze.
Suggested pairing - Sangiovese or Pinot Grigio

NOT PIZZA

DON CICCIO 24
1/2 lb COHO beef blend burger with chipotle gouda cheese, applewood smoked bacon, lettuce, tomato, grilled onions, chipotle mayo on a brioche roll
Suggested pairing - Pinot Noir

CHEESEBURGER IN PARADISE 22
1/2 lb COHO beef blend burger with cheddar cheese, lettuce, tomato & pickles on a brioche roll
Add bacon - $3 Add fried egg $2
Suggested pairing - Rose or Red Blend

THE SHROOMWICH 21
Herb marinated portobello mushroom, caramelized onions, roasted red pepper, avocado and sweet and savory pesto aioli with fontina cheese served on a hard roll
Suggested pairing - Merlot

CHICKEN CAPRESE PANUZZO 23
Our homemade chicken cutlet, fresh mozzarella, roasted red peppers, fresh tomato slice, fresh basil, and balsamic glaze, served on our house-made panuzzo bread pizza dough
Suggested pairing - Sauvignon Blanc

THE ZIP 24
Blackened mahi-mahi, coleslaw & san marzano aioli on our house sourdough focaccia
Suggested pairing - Pinot Grigio or Riesling

TUSCAN CHICKEN SANDWICH 22
Grilled marinated chicken with COHO Tuscan seasoning, provolone cheese, spinach, caramelized onions, pesto on a our house sourdough focaccia
Suggested pairing - Pinot Grigio or Sauvignon Blanc

OUR FAMOUS MEATBALL SANDWICH 22
Macri's famous meatballs, housemade marinara sauce, pecorino romano and melted mozzarella cheese on a baguette bread
Suggested pairing - Valpolicella or Sauvignon Blanc

CHICKEN PARMIGIANA 22
Our homemade breaded chicken cutlet, housemade marinara sauce, pecorino romano and melted mozzarella on baguette
Suggested pairing - Chianti or Pinot Grigio

REED CUTLET 23
Our homemade breaded chicken cutlet, applewood smoked bacon, pepperjack cheese, chipotle mayo, ranch dressing, lettuce, tomato, caramelized onions served on baguette bread
Suggested pairing - Zinfandel or Chenin Blanc

CAESAR CARDINI WRAP 20
Marinated grilled chicken, romaine, reggiano parmigiana, crumbled house made croutons and Caesar dressing in a white or wheat wrap
Sugested Pairing - Pinot Grigio

PASTA ALLA VODKA BLUSH 15
Pasta of the week in COHO's homemade Vodka blush sauce, our own marinara sauce with the silky richness of heavy cream and reggiano parmigiano, then blasted with hit of vodka

Add Meatball-$4,
Chicken Cutlet or Grilled Chicken-$6
Shrimp-$8 or Any Veggie-$2
Suggested pairing - Sangiovese

All burgers & sandwiches include a side of our tuscan fries. * substitute a side salad for fries, add $3 substitute a gluten free roll, add $2

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Please advise us if you have a food allergy.

COHO
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HEALTHIER PIZZA

WHAT'S UNIQUE ABOUT COHO'S PIZZA? OUR DOUGH, OUR PROCESS, OUR INGREDIENTS

DOUGH FOR ALL OF OUR PIZZAS IS MADE IN HOUSE, USING CAPUTO TIPO 00 FLOUR IMPORTED FROM ITALY.
ALL OF OUR DOUGH GOES THRU A COLD FERMENTATION PROCESS FOR UP TO 48 HOURS. THE CHILLED TEMPS AND TIME ENSURE THAT YEAST ACTIVATES SLOWLY, PRODUCING A HEALTHIER PIZZA WITH LESS GLUTEN AND LESS SUGAR.

AL TAGLIOS ARE BAKED USING A 2-STEP PROCESS. WE DELICATELY PRE-BAKE THE DOUGH TO CREATE THE LIGHT AND AIRY CRUST. THIS COOKING PROCESS, COMBINED WITH THE DOUGH PROCESS, CREATES A CRISP BOTTOM WITH A LIGHT, AIRY DOUGH LACED WITH DELICATE HOLES, MAKING IT EASILY DIGESTIBLE.
NAPOLETANAS ARE HAND PRESSED, CREATING A THINNER CRUST AND CUSTOM-MADE WITH YOUR FAVORITE MEATS, CHEESES, AND VEGGIES.

OUR DELICIOUS PIZZA SAUCE IS MADE IN HOUSE, USING THE FRESHEST INGREDIENTS, INCLUDING SAN MARZANO TOMATOES.

PIZZA AL TAGLIO & PIZZA NAPOLETANA

AL TAGLIO - The original pan pizza found all over the Rome, Italy. Limit 25 per day, family style, 12 slices.

NAPOLETANA - Dough finished by hand, serves 1 - 2 people.

NAP/ALT

DOCKSIDE PICCANTE 27/39
san marzano tomato sauce, fresh mozzarella, fresh basil, spicy salami, prosciutto, and a calabrian chili oil drizzle
Suggested pairing - Pinot Grigio, Prosecco

PEPPERONI 25/37
san marzano tomato sauce, pecorino romano cheese, shredded mozzarella, cup-n-char pepperoni.
Suggested pairing - Semi-Sweet Riesling or Pinot Noir

AGLIO OLIO PIZZA 25/37
garlic, oregano, EVOO, with fresh mozzarella, pecorino romano cheese, tomato, broccoli, and fresh basil.
Suggested paiting - Famiglia Pasqua or Moscato

THE BUTCHER 27/39
san marzano tomato sauce, fresh mozzarella, pecorino romano, Macri's famous meatballs, pepperoni & banana peppers.
Suggested pairing - Malbec or Sangiovese

QUATTRO FORMAGGI 25/37
fresh mozzarella, pecorino romano, asiago and gorgonzola cheese topped with extra virgin olive oil drizzle
Suggested pairing - Pinot Grigio

NAP/ALT

MARGHERITA 25/33
san marzano tomato sauce, fresh mozzarella, fresh basil, pecorino romano cheese.
Suggested pairing - Cab Franc, Red Blend, Malbec

MACRI'S FAMOUS VEGGIE 26/38
san marzano tomato sauce, fresh mozzarella, marinated artichokes, mushrooms, eggplant, zucchini and pecorino romano cheese.
Suggested pairing - Chardonnay or Rosé

HOT HONEY 26/38
san marzano tomato sauce, pepperoni, stracciatella cheese (inside of burrata) with a hot honey drizzle
Suggested pairing - Pinot Noir or Rose

PEPPA LA DEW 27/39
san marzano tomato sauce, pecorino romano cheese, fresh mozzarella, Italian sausage, peppadew peppers
Suggested pairing - Montepulciano D'abruzzo

SPICY GRANDMA 25/35
extra spicy san marzano tomato cream sauce, fresh mozzarella cheese, basil and a light sprinkling of chili peppers
Suggested pairing - Red Blend or Malbec

Substitute gluten free, add $5

ADD'L PIZZA TOPPINGS $3 each Al TAGLIO/$2 NAPOLETANA

pepperoni, sausage, meatballs, chicken cutlet, bacon, sweet peppers, peppadew peppers, roasted red peppers, anchovies, onions, jalapenos, mushrooms, black olives, stracciatella cheese

WITH PIZZA

PIETRO'S CHOPPED SALAD 17
chopped romaine & iceburg lettuce, tomato, carrots, red onion, cucumber, reggiano parmigiano crisps & house balsamic dressing.
add chicken - $6 | add 1/2 lb burger - $12 |
add mahi filet - $12 | add shrimp - $12
Suggested pairing - Rose or Chardonnay

CUNEO'S WEDGE 18
iceberg lettuce, grilled prosciutto, red onion, crumbly gorgonzola, house roasted cherry tomatoes & creamy blue cheese
add: 1/2 lb burger - $12 | mahi filet - $12 | shrimp - $12
Suggested pairing - Chardonnay or Sweet Riesling

CAESAR SALAD 19
romaine hearts, reggiano parmigiano, house made croutons & caesar dressing.
add chicken - $6 | add anchovies - $3 |
add 1/4 lb burger - $12 | add mahi filet - $12 |
add shrimp - $12
Suggested pairing - Dry Riesling or Sparkling

DRESSINGS:
House Balsamic, Blue Cheese, Caesar, Ranch, 1000 Island

KIDS MENU

CHEESE PIZZA 11 | GRILLED CHEESE & FRIES 10 | CHICKEN TENDERS & FRIES 11

DOLCI

ZEPPOLI 10
fried dough sprinkled with cinnamon & brown sugar served with chocolate, caramel & nutella.

AFFOGATO 10
vanilla ice cream, drowned in a shot of espresso, topped with candied pecans.

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