



DINNER

STARTERS & SALADS

- BAKED GARLIC BREAD 9
mozzarella, Parmesan
- FRIED BUFFALO MOZZARELLA 14
roasted peppers, marinara
- BRUSCHETTA 12
focaccia, roasted tomatoes, olive oil, balsamic, Parmesan
- CALAMARI 14
cherry peppers, lemon, marinara, lemon aioli
- CRISPY EGGPLANT FRIES 12
marinara
- MEATBALLS (3) 12
marinara, Parmesan
- CAESAR SALAD 6
romaine, Parmesan, croutons, caesar dressing
- HOUSE SALAD 6
romaine, radicchio, tomatoes, olives, roasted red peppers, creamy Italian dressing
- ARUGULA SALAD 6
asiago, lemon, olive oil

ENTREES

all entrees served with a side of pencil points

- CHICKEN PARMESAN 24
crispy breast, mozzarella, Parmesan, marinara
- CHICKEN PICCATA 24 VEAL 32
sautéed cutlet, lemon, capers, white wine
- CHICKEN MARSALA 26 VEAL 34
sautéed cutlet, marsala, mushrooms
- VEAL PARMESAN 36
Crispy scallopini, buffalo mozzarella, Parmesan, basil, marinara
- EGGPLANT PARMESAN 24
crispy eggplant, mozzarella, Parmesan, marinara
- SALMON OREGANATA 26
herbed breadcrumbs, garlic lemon butter, broccoli rabe
- PORK MILANESE 28
crispy scallopini, prosciutto, arugula, radicchio, tomato, lemon aioli, cherry peppers, balsamic
- FILET MIGNON (6oz)* 39
marsala, mushrooms, broccoli rabe

ANTIPASTO PLATTER

SELECT CHEESE, CURED MEATS & VEGETABLES
FOR THE TABLE TO SHARE

coppa, prosciutto, salami, asiago,
roasted eggplant, grilled zucchini, marinated
olives, roasted red peppers, tomato bruschetta,
bread sticks 17

MACARONI

gluten free macaroni option available on request \$2

- SPAGHETTI MARINARA 16
Add Meatballs 24
- VODKA RIGATONI 19
lightly spiced tomato vodka cream
- BUCATINI ALLA ENZO 24
prosciutto, pancetta, mushrooms, peas, garlic, olive oil
- BUCATINI AMATRICIANA 19
pancetta, onion, spicy marinara
- SHRIMP PENNE ARRABBIATA 28
jumbo Gulf shrimp, spicy marinara, basil
- LUKE & JOEY SAUSAGE RIGATONI 24
broccoli rabe, garlic, olive oil
- TORTELLINI 24
roasted chicken, prosciutto, roasted peppers, pesto alfredo
- CHEESE RAVIOLI 22
mushrooms, spinach, Parmesan cream
- MANICOTTI 22
spinach, ricotta, mozzarella, marinara, béchamel
- BAKED LASAGNA 26
meat sauce, ricotta, mozzarella, Parmesan

SIDES 8

- Broccoli Rabe, garlic, olive oil
- Roasted Zucchini, herbed breadcrumbs
- Sautéed Spinach, garlic, olive oil
- Peas and Prosciutto

*Please be aware our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Liquor & Wine prices do not include 15% TN LBTD tax. We are a Cashless establishment. Major Credit Cards & Digital payments accepted.

COCKTAILS

13

OLIVE OIL MARTINI

Olive Oil washed Old Dominick Gin OR Vodka
Contratto Bianco Dry Vermouth, sea salt, rosemary

SOUR CHERRY NEGRONI

Luxardo Sour Cherry Gin, Cappelletti,
Contratto Rosso Sweet Vermouth

HUGO

St. Germain, Prosecco, Q soda, mint, lime

SO YOU MARRIED AN IRISHMAN

Paddy's Irish Whiskey, Cappelletti, Contratto Rosso
Sweet Vermouth

SCABBY'S REVENGE

Bellfour Rye, Fernet-Branca, simple syrup,
Angostura bitters

THE GODMOTHER

Old Dominick Vodka, Luxardo Amaretto,
Contratto Bianco Dry Vermouth

BLOODY CAESAR

Majestic Grille Bloody Mix, Old Dominick Vodka,
Clam Juice, Antipasti garnish

SPIRIT FREE

LEMON BASIL SPRITZ 7

Lemon Juice, Q soda, basil simple syrup

ROSEMARY GRAPEFRUIT PALOMA 7

Grapefruit Juice, Rosemary Syrup, Q Grapefruit Soda

BEER

PERONI NASTRO AZZURRO 6

WISEACRE TINY BOMB 6.5

MEMPHIS MADE FIRESIDE AMBER 6.5

MICHELOB ULTRA 6

PERONI 0.0 (n/a) 6

ITALIAN SODAS

A'SICILIANA LIMONATA 5

A'SICILIANA ARANCIATA 5

S. PELLEGRINO (1 L) 7

COFFEE

Lavazza

ESPRESSO Single 3 Double 5

CAPPUCCINO 4

AMERICANO 5

HOT TEA 4

Black or Herbal

WHITE WINE

GAMBINO PROSECCO BRUT CUVEE Split 11 TRAVISO, ITALY NV

PRIMA PAVE BLANC DE BLANCS 14/58 ALCOHOL REMOVED SPARKLING, ITALY NV

MILLE 1000 PINOT NOIR ROSATTO 13/55 PROVINCIA DI PAVIO, ITALY 2023

TIEFENBRUNNER PINOT GRIGIO 9/37 VIGNETI DELLE DOLOMITI, ITALY 2023

PIEROPAN SOAVE CLASSICO 10/40 VENETO, ITALY 2023

FEUDO ANTICO PECORINO 10/40 TERRE DI CHIETI, ITALY 2023

RED WINE

CANTINE POVERO BARBERA D'ASTI 9/37 PIEDMONT, ITALY 2023

TALAMONTI NEVIO, MONTEPULCIANO D'ABRUZZO, ITALY 2022 10/40

FALESCO VITIANO ROSSO 11/44 UMBRIA, ITALY, 2021

COLTIBUONO CHIANTI CLASSICO, TUSCANY, ITALY 2023 10/40

MASI BONACOSTA VALPOLICELLA CLASSICO VENETO, ITALY 2023 10/40

SUITCASE WINE FEATURE

PEDRONCELLI 'MOTHER CLONE' 12/46
ZINFANDEL SONOMA COUNTY, CA 2022

DIGESTIVO

IL TRAMENTO LIMONCELLO

NARDINI GRAPPA BIANCA

FRANGELICO

TIA MARIA COFFEE LIQUEUR

FIVE FARMS CORK IRISH CREAM

MELETTI DRY ANISETTA

GALLIANO L'AUTENTICO

SAMBUCA CLASSICO



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