COZZERIA Evening News

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SEASON 2026 - LAZISE Year MMXXVI - N. 11 COZZY, director - +39 045.6470644

BOOK ONLINE

STARTERS

'R FRIED (mussels)
The perfect appetizer before our COCCIO!

Full article on page II

IL COCCIO

A serving of 1kg of mussels with your choice from 24 different sauces.

Full article on page IV

· THE AUTHENTIC FLAVOR OF TIME ·

COZZY AND THE FLAVOUR TIME MACHINE

~ Michela Cozzy

Lazise, summer 2026 - An extraordinary discovery shook the calm of Cozzeria's seasonal closure last winter. Here are the facts.

One ordinary morning during routine cleaning, in the most remote corner of the pantry, the intrepid Cozzy discovered a mysterious dusty box containing a small device made of gears, dials and… a shell! *"As soon as I realised what it might be, I rushed to consult the ancient almanac of my great-great-grandfather Adelino Cozzy — I always keep it in my office!"* our favourite mascot told us. It was there that she confirmed she was holding between her shells the Flavour Time Machine, a device that had once belonged to her ancestors and had long been believed lost to time.

Without consulting the instruction manual, Cozzy activated the mechanism and, in an instant, the world around her began to move. Before her eyes, a Lazise very different from today took shape: small wooden and stone houses overlooked a lively, dusty harbour; the air was filled with intense aromas; fishermen in tunics were returning from the lake with nets heavy with fish, while nearby merchants bartered amphorae of oil and wine. Thrilled by this glimpse of such an ancient way of life, Cozzy observed, tasted and made mental notes, realising that even in Roman times the lake was, above all, a place of meeting, shared work and authentic flavours.

"With the Flavour Time Machine, I'll be able to discover so many new ingredients," Cozzy admits today. Overcome with excitement at the time, she couldn't resist giving the shell another turn. In an instant, yet another Lazise appeared before her eyes: along the shores, the voices of merchants and fishermen intertwined, while long wooden tables filled with simple, steaming dishes. In the background, the castle was still under construction.
With her usual slightly clumsy grace, Cozzy wandered through the town's narrow streets, soaking up ideas and inspiration with every glance. It truly seemed that, even in medieval times, food was the universal language.

Just as she was about to activate the ancient mechanism once again, Cozzy stopped, drawn in by an irresistible aroma. Distracted by that scent — so intriguing yet so familiar — she failed to notice that the hands of the Flavour Time Machine began to spin wildly and, puff… like a gentle breeze, our time-travelling heroine found herself once again among the pots and pans of Cozzeria.

Today, there seems to be no trace left of the Flavour Time Machine. Still, something different sparkles in Cozzy's eyes: between the lake, history and timeless flavours, our mascot is ready to return to the kitchen and turn every dish into a brand-new little journey.

Everyone's crazy about COZZY!

*Cozzy is now **Queen of the web.***

Cozzeria.com - Lazise
@Cozzeria
@cozzeria.com

Follow her to keep up to date with all her news!

Cozzeria.com
MUSSELS AND MORE

STARTERS
Vorspeisen

'R FRIED (MUSSELS)
BEST Choice

If they are good in the pan, fried are even BETTER. The best fried mussels served with a pleasant Remoulade sauce (secret formula).

Frittierte Miesmuscheln mit Remouladesauce.

12.00

TRY THEM BEFORE OUR COCCIO!

SENZAVIADISCAMPO
Crispy fried scampi* tails with a fresh lemon cream.

12.00 *Knusprig gebratene Scampischwänze*, begleitet von einer frischen Zitronencreme*

Traveling South 12.00
Fried baby octopus* with caramelized Tropea onions and almonds

Frittierte kleine Polypen mit karamellisierten Tropea-Zwiebeln und Mandeln*

#gamberiallaprovenzale
Provence flavored prawns* with burrata cheese 12.00

Garnelen mit Provence-Geschmack und Burrata-Käse*

MEDAGLIONI DI POLENTA CON CREMA DI BACCALÀ 12.00
Polenta medallions with codfish mousse

Polenta-Medaillons mit Stockfischpüree

POLIPETTI IN PURGATORIO
Tasty baby octopus* braised in tomato sauce with yellow polenta discs

12.00 *Geschmorte Baby-Oktopusse* in Tomatensauce mit gelben Polentascheiben*

MAIN COURSE
Hauptspeisen

CACIO E GAMBERI
Fresh egg Spaghetti with Cheese, Shrimps* and black pepper.

Frische Eiernudeln Spaghetti mit Käse, Krebse und Pfeffer.*

15.00

GNOCCHI DEL PORTO DORATO
A journey between land and sea: sprinkled with turmeric, the softness of the gnocchi meets the delicate flavors of scallops* and mussels.

Eine Reise zwischen Land und Meer: mit Kurkuma bestreut, trifft die Weichheit der Gnocchi auf die zarten Aromen von Jakobsmuscheln und Miesmuscheln.*

15.00

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I DÙ SPAGHI DEL MARINAIO
Spaghetti with seafood*

*Spaghetti mit Meeresfrüchten**

15.00

WHO SAID. CARBONARA?
Have you ever tried spaghetti carbonara revisited to meet our mussels? It's love at first taste!

Hast Du schon einmal Spaghetti Carbonara mit unseren Muscheln probiert? Es ist Liebe auf den ersten Geschmack!

15.00

ONLY IN COZZERIA

Gli Spaghetti di Nonna Adriana
In memory of our grandmother who cooked for us, a classic of Italian cuisine **"Spaghetti with mussels".**

"Spaghetti mit Muscheln".

15.00

PAPPARDELLE UNDER THE SEA
Enveloping fresh egg fresh egg pappardelle pasta with shellfish* sauce ***(scampi, prawns, blue crab).***

Umhüllende Ei-Pappardelle Pasta mit Schalentierragout (Scampi, Garnelen, blaue Krabbe).*

15.00

TWO SHELLS GNOCCHI'S
The simplicity of good potato gnocchi served with sea lupins, mussels and diced fresh tomatoes.

Gnocchi mit Meereslupinen, Miesmuscheln und frischen Tomaten.

15.00

BEST Choice

Pappardelle GUANCIA A GUANCIA
Fresh egg pappardelle pasta with slow cooked beef cheek ragù braised in red wine sauce.

Ei-Pappardelle Pasta mit geschmortem Rinderbackenragout in Rotweinsoße.

15.00

* *Contains one or more frozen products. For more information please ask your waiters.*

Enthält ein oder mehrere Produkte, welche tiefgekühlten Ursprung haben.

FISH
Fish

FREE-BONES FRIED*
Hakuna Matata, you can eat (almost) everything! Squids, prawn tails, unpeeled shrimps, scampi.

Frittierter Meeresfisch

18.00

Calamari 180*
Patagonian squid: delicate and savory, fried at 180 degrees.

Frittierte Tintenfisch

18.00

Grilled trout 18.00
Gegrilltes Forelle

Grilled sea bass 18.00
Seebarsch vom Grill

* *Contains one or more frozen products. For more information please ask your waiters. Enthält ein oder mehrere Produkte, welche tiefgekühlten Ursprung haben.*

TOUCHDOWN CONFIRMED.
PERSEVERANCE IS SAFELY ON THE SURFACE OF MARS!

by **Massimo Cozzy**

It is paraphrasing **Neil Armstrong's** iconic phrase that **NASA** engineers announced the landing of the Perseverance rover on the surface of Mars.

The event awaited by astrophysicists around the world took place inside Jazero, a large crater that in the past, there is no doubt now, contained a lake 500 meters deep. The mission, costing 2.5 billion dollars, will last several years and will aim to find scientific confirmation of the presence of water on the surface of the Red Planet, as well as collect rock samples and take very high definition images. After the ***"7 minutes of terror"*** during which the probe automatically performed an acrobatic sequence, the long-awaited Perseverance touchdown took place. Just enough time to take some photos and send them to Earth: they will arrive in just 12 minutes. The tension in the Pasadena Control Center is palpable and the waiting exhausting. The images represent an important testimony and a huge step forward for researchers around the world. When the first image finally appears on the monitor, the staff of the Center is speechless. Colleagues look at each other in disbelief wondering what they are looking at. The image is clear, the quality is excellent: you can see very well the rover, the terrain of Mars, its atmosphere and yet, nevertheless, no one among the researchers rejoices, not a word is spoken, the silence is total. On the screen there is a well-defined photo, but no one seems to be able to understand it. What everyone expected to see was the photo of an arid crater, the memory of an ancient lake. However, in this photo there is a tall, almost imposing figure with its arms on its hips watching them. An instant that lasts an eternity, mouths and eyes wide open in search of an answer, until a voice from the back of the control room breaks the silence: ***"But that's Cozzy!"***. Speaking is Teresa, the Italian researcher from Florence who, seeing everyone's eyes now on her, hastens to add: ***"Yes, it's Cozzy, there is no doubt! I met her in Cozzeria in Lazise last summer... so it's true that there is water on Mars!"***. Happiness among researchers is maximum.

ALLERGIES ⚠
Dear customer, information about presence of products that can cause allergies or intolerances is available by asking the waiters.

!!!

BOOK ONLINE

Lazise, 06.01.2023 - 13:00 Uhr

SCHWIMM WETTBEWERB: WER WIRD WOHL SIEGER?

von **Marco Renga**

Ein wunderschöner, warmer, sonniger Tag an der Promenade von Lazise, wo um 11 Uhr 30 der Startschuss vorgesehen ist für den Schwimm Wettbewerb. ***Ein paar technische Daten:*** 1500 m zwischen 12 Boien, Start beim "Porticciolo" gegenüber des Gemeinde Campingplatzes, in Richtung von Pacengo, das Ziel ist bei der "Dogana Veneta". Überraschung und Staunen unter den Zuschauern, über die Präsenz von Cozzy unter den Sportler, der eher durch seine rundlichen Körperformen auffällt als durch Muskeln... Pünktlich um 11 Uhr 30 fiel der Startschuss und es gab 10 perfekte Sprünge in den See. Überraschender Weise, nach wenigen Boien sah man, dass der unverwechselbare Umriss von Cozzy mit großem Vorsprung vorne lag. Ungläubiges Gemurmel ging durch die Reihen, verschiedenste Verdächtigungen, als dann an der 5. Boie Cozzy eine Wendung hinlegte wie ein Motorboot... Er schwamm zurück aus Ufer. Das ungläubige Publikum umzingelte ihn und die Journalisten bombardierten ihn mit Fragen... Auf die Frage warum er so kurz vor dem haushohen Sieg aufgab, antwortete er nur seelenruhig auf seine Armbanduhr zeigend: " Es ist fast Mittag und wenn ich mich nicht beeile und die " Cozzeria" aufmache, entlässt mein Papa Massimo mich!"

MEAT
Fleisch

Roastbeef tagliata *(sliced beef steak)* with rucola and Permesaan cheese 18.00

Aufgeschnittenes Rumpsteak mit Rauke und Parmesankäse

Vegetables

French fries* 5.00
Pommes frites

Baked potatoes* 5.00
Ofenkartoffeln

Mixed salad 5.00
Gemischter Salat

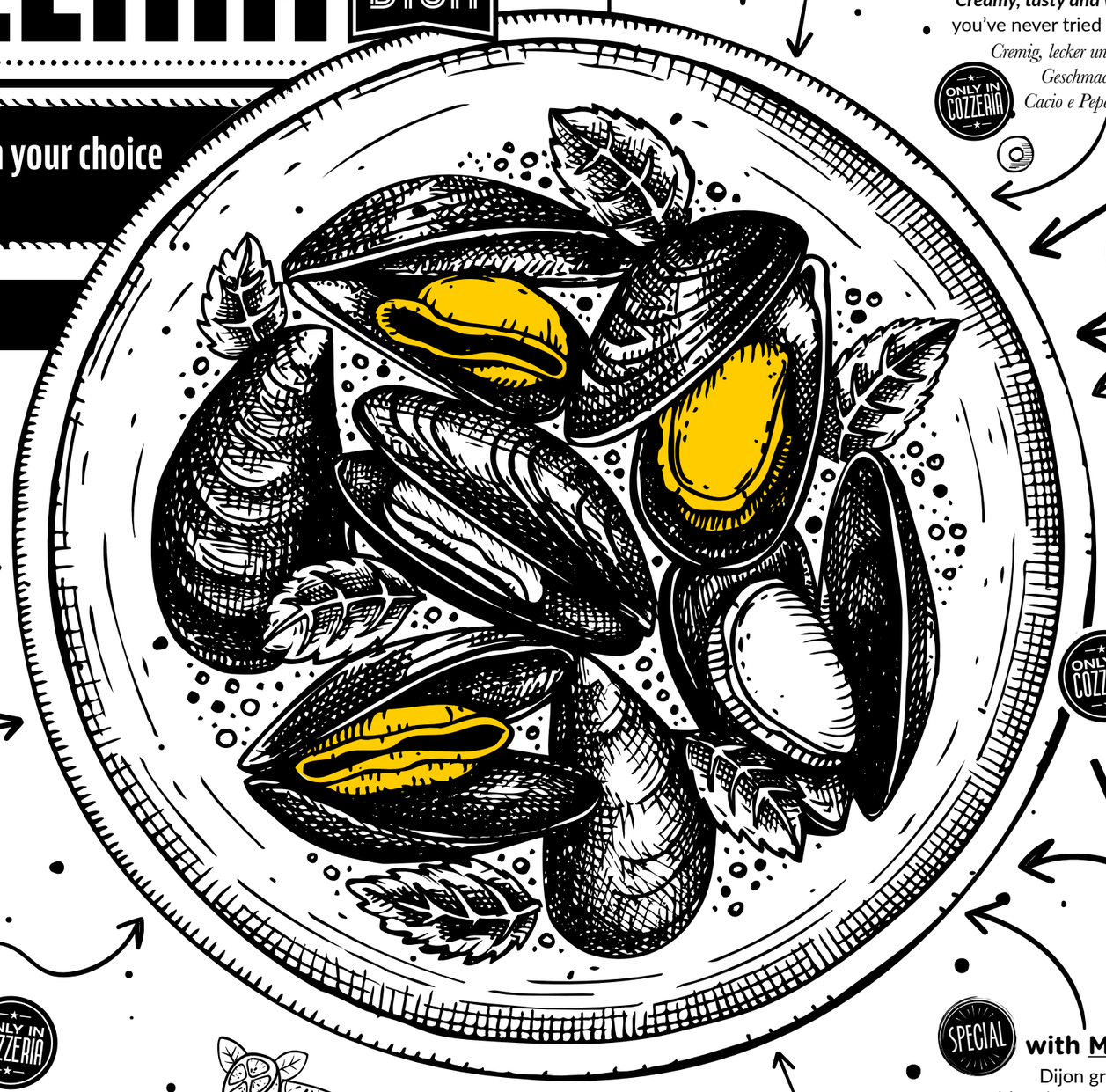
Grilled vegetables 5.00
Gegrilltes Gemüse

* *Contains one or more frozen products. For more information please ask your waiters. Enthält ein oder mehrere Produkte, welche tiefgekühlten Ursprung haben.*

LA COZZERIA

FROM 2005 THE SIGNATURE DISH

Il Coccio ⋆ 1 kg Mussels with your choice from more than 24 different sauces.



PREMIUM 19.00

with TALEGGIO AND WALNUTS

Creamy, fragrant, and irresistibly flavorful: this combination brings out the very best **meets our mussels.**

mit Taleggio und Walnüssen ~ *Cremig, aromatisch und unwiderstehlich lecker: diese Kombination bringt den vollen Geschmack unserer Muscheln zur Geltung*

ONLY IN COZZERIA

with CODFISH

Veneto and cod have an ancient tradition and the ***Venetian-style baccalà with mussels* can only be tasted here!**

mit Kabeljau ~ *Venetien und Kabeljau haben eine uralte Tradition und der venezianische Baccalà mit Muscheln kann nur hier probiert werden!*

PERFECT IN COMBINATION WITH
glass of Garganega del Garda 4.0

ONLY IN COZZERIA

with AMATRICIANA SAUCE

A surprising encounter between sea and tradition
Eine überraschende Begegnung zwischen Meer und Tradition

ONLY IN COZZERIA

STOCKFISCH 1432

Stockfisch und Muscheln waren seit jeher Zutaten der venezianischen Küche.

Ihre Vereinigung schafft eine sehr cremige Umarmung. Es war 1432, als der Kommandant der Serenissima-Republik Venedig, Pietro Querini, der auf den Lofoten in Norwegen Schiffbruch erlitt, zusammen mit den überlebenden Mitgliedern seiner Besatzung von einheimischen Fischern gerettet und beherbergt wurde.
Bevor sie nach Hause segelten, waren die Venezianer so fasziniert von der lokalen Kabeljau-Konservierungstechnik, dass sie bei der Abreise 60 getrocknete Stockfische mitbrachten.
Seitdem ist der Stockfisch zu einem der symbolischen Gerichte der Region Venetien geworden.

EXLUSIVE 18.00

with "SAFFRON"

Delicate and with an enveloping taste.
Zart und mit einem warmen Geschmack.

al "CACIO E PEPE"

Creamy, tasty and with a captivating taste: you've never tried a Cacio e Pepe like this.
Cremig, lecker und mit einem intriganten Geschmack: So haben Sie Cacio e Pepe noch nie probiert.

ONLY IN COZZERIA

CREAM

with "BASIL PESTO"

The creaminess of the homemade Genoese pesto embraces our mussels.
Die Cremigkeit des hausgemachten genuesischen Pestos umhüllt unsere Muscheln.

SPECIAL

"CARBONARA" Style

ONLY IN COZZERIA

Yes, you read that right: ***eggs, bacon and... mussels, of course!***
Carbonara-Stil ~ *Ja, Sie haben richtig gelesen: Eier, Speck und… Muscheln natürlich!*

al "Oro rosso di Sicilia"

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ONLY IN COZZERIA

An unrivaled ***Sicilian-style pesto*** made with **sun-dried tomatoes, roasted almonds, fresh basil, and sharp pecorino cheese.**
Eine Creme aus getrockneten Tomaten, Mandeln, Basilikum und Pecorino... Unnachahmlich! :-)

with "Parmesan and balsamic vinegar"

ONLY IN COZZERIA

You can't get more ***Italian flavor*** than this, we've just added that touch of imagination that sets us apart!
Mit Parmesan und Balsamico-Essig
Mehr italienischen Geschmack kann man nicht bekommen, wir haben nur die Prise Fantasie, die uns auszeichnet, hinzugefügt!

PERFECT IN COMBINATION WITH
glass of Prosecco DOC Extra Dry 4.0

Tasty Yummy!

with GORGONZOLA

BEST Choice

The combination that made us famous: it might seem like a gamble, but the harmony is truly unique!
Die Kombination, die uns berühmt gemacht hat: Es mag wie ein Glücksspielerscheinen, aber die Harmonie ist wirklich einzigartig!

PERFECT IN COMBINATION WITH
glass of Gewürztraminer 6.00

SPECIAL

with MUSTARD

Dijon grain mustard with onions and brandy: a strong, savory and distinct recipe!
Dijonkornsenf mit Zwiebeln und Brandy: ein starkes, schmackhaftes und unverwechselbares Rezept!

"PANDÈLIS" with tomato sauce & Feta

Our tomato sauce and the flavor of Greek Feta. In one word: top!
Unsere Tomatensauce und der Geschmack von griechischem Feta. Mit einem Wort: Spitze!

LA COZZERIA

FROM 2005 THE SIGNATURE DISH

Il Coccio ★ 1 kg Mussels with your choice from more than 24 different sauces.

BASIC 17.00

CLASSIC

WITH TOMATO SAUCE

It will be impossible ***not to mop up your plate with bread*** in the sauce.

Die Saucenreste auf den Teller mit dem Brot aufzunehmen, wird eine unwiderstehliche Versuchung sein.

with WHITE WINE

The ***"marinara" version***, that is the great classic, ***with onion, garlic, herbs and the essential touch of white wine.***

Die "Marinara"-Version, der große Klassiker, mit Zwiebeln, Knoblauch, Kräutern und der unverzichtbaren Weißweinnote.

PERFECT IN COMBINATION WITH
with glass of Lugana 4.0

more than 24 different sauces

with "LEMON & PEPPER"

The freshness of lemon combined with the warmth of pepper: a timeless classic.

Die Frische der Zitrone kombiniert mit der Wärme des Pfeffers: ein zeitloser Klassiker.

ONLY IN COZZERIA

with "LEEK"

With ***leeks***: by popular demand, the sweetness of braised leeks returns to our mussel.

Mit Lauch: Auf vielfachen Wunsch kehrt die Süße von geschmortem Lauch in unsere Muscheln zurück.

EXLUSIVE 18.00

with GARLIC, OLIVE OIL & CHILLI

The basics of Italian cuisine.

Die Grundlagen der italienischen Küche.

"CALABRA"

Sweet Tropea onions with peppers and chili braised together: an all-Italian contrast.

Süße Tropea-Zwiebeln mit zusammen geschmorten Paprikaschoten und Peperoni: ein typisch.

SPICY

with "PEARÀ"

SPECIAL

Breadcrumbs, black pepper, broth and two hours of slow cooking: this is **PEARÀ, the Verona sauce!**

With our touch, it joins the ***mussels*** for a result full of flavor.

Semmelbrösel, schwarzer Pfeffer, Brühe und zwei Stunden langsames Garen: Das ist Pearà, die Soße aus Verona! Mit unserer Berührung verbindet es sich mit den Muscheln für ein Ergebnis voller Geschmack.

"DIAVOLA" with chilli cream

EXTREME

A ***cream of fresh Habanero and Thai chillies*** for **EXTREME** spiciness.

Eine Creme aus frischen Habanero- und Thai-Chilis für EXTREME Schärfe.

BEST Choice

"PUTTANESCA" WITH TOMATO, CAPERS, & OLIVES

Our ***tomato sauce with capers, olives, chilli, anchovies and garlic:*** **to mop up your plate with bread is highly recommended!**

Unsere Tomatensauce mit Kapern, Oliven, Chili, Sardellen und Knoblauch: der Abschlussschuh ist sehr zu empfehlen!

PERFECT IN COMBINATION WITH
glass of Chiaretto di Bardolino Rosè 4.0

EXOTIC

with COCONUT MILK, FRESH GINGER & LIME ZEST

A recipe based on pleasant contrasts.

Ein Rezept, das auf angenehmen Kontrasten basiert.

DELICATE

with "CITRUS FRUITS"

Orange, pink grapefruit and lime for a fresh and strong taste.

Orange, Pink Grapefruit und Limette für einen frischen und kräftigen Geschmack.