

COTTO

MENU

BAR - RISTORANTE - ITALIANO

ANTIPASTI

PANE DELLA CASA [V]	£6
HOMEMADE BREAD	
BRUSCHETTA POMODORO	£6
VINE RIPENED TOMATOES, GARLIC, RED ONIONS, BASIL AND OLIVE OIL	
MARINATED OLIVES	£6
PANE ALL'AGLIO	
SEMPLICE - PLAIN GARLIC BREAD	£7
CON POMODORO - WITH TOMATO	£8
CON FORMAGGIO- WITH CHEESE	£9
FOCACCIA “COTTO” CON BURRATA	£12
GARLIC PIZZA BREAD WITH FRESH TOMATOES, RED ONION, SOFT ITALIAN CHESSE AND FRESH BASIL	

PRIMI

ANTIPASTO COTTO	£25
SELECTION OF ARTISAN ITALIAN MEATS, GRILLED VEGETABLES, FRIED OLIVES, ROCKET, BURRATA AND FRESH FOCACCIA AND FRITTATA FOR 2 PERSON	
ZUPPA DEL GIORNO [V]	£7
SOUP OF THE DAY SERVED WITH WARM BREAD	
FUNGHI [V]	£10
MIXED MUSHROOMS ROASTED WITH GARLIC WHITE WINE, THYME AND SARDINIAN PEARL PASTA	
GAMBERONI	£15
PAN FRIED KING PRAWNS IN WHITE WINE, GARLIC, CHILLI, & BUTTER SERVED WITH TOASTED BREAD	
CAPESANTE	£15
SEARED SCALLOPS WITH CELERIAC PUREE AND CURED HAM	
COZZE	£11
FRESH STEAMED MUSSELS WITH WHITE WINE, GARLIC, ONIONS, TOMATO AND CHILLI	
ARANCINI [V]	£11
ROLLED SAFFRON RICE BALLS FILLED WITH PROVOLONE CHEESE AND SPINACH ON A BED OF RICOTTA CHEESE	
CALAMARI FRITTI	£12
LIGHTLY FRIED SQUID WITH SLOW ROAST GARLIC SAFFRON AIOLI	
CARPACCIO DI MANZO	£15
CURED BEEF FILLET THINLY SLICED WITH ROSMERY, LEMON, OLIVE OIL, ROCKET PARMESAN AND CROUTONS	
COSTOLETTE	£13
SLOW COOKED BEEF RIB, SERVED WITH BARBECUE SAUCE AND MIX MEDITERRANEAN VEGETABLES	
CAPRESE DI BUFALA [V]	£9
CHERRY VINE TOMATOES, BUFFALO MOZZARELLA, BASIL AND OLIVE OIL	
BURRATA CON PERE [N]	£13
CREAMY ITALIAN CHEESE WITH PISTACCHIO, POACHED PEAR AND HONEY GLAZED	
CESARE CON POLLO	£14
CHAR GRILLED CHICKEN BREAST, GEM LETTUCE, CROUTONS AND PARMESAN SHAVINGS WITH CAESAR DRESSING	
INSALATA DI TONNO	£15
FRESH TUNA STEAK SERVED WITH SPINACH, GREEN BEANS, CHERRY CAPERS, CALAMATA OLIVES AND LEMON DRESSING	
MANZO SALAD	£15
THINLY SLICED FILLET, MARINATED CHILLI AND GARLIC, SMOKED PAPRIKA, SERVED WITH ROCKET, SUNDRY TOMATOES , PARMESAN AND BALSAMIC GLAZE	

RISOTTO

RISOTTO CON POLLO	£15
CHICKEN BREAST RISOTTO, BROCCOLI AND GARLIC IN TOMATO SAUCE	
RISOTTO DI MARE	£19
CALAMARI, KING PRAWNS, FRESH MUSSELS AND SAFFRON RISOTTO	
RISOTTO FUNGHI AL TARTUFO	£14
MIXED MUSHROOMS RISOTTO WITH ONIONS AND TRUFFLE OIL	
RISOTTO CAPRINI	£14
IN TOMATO SAUCE, SUNDRY TOMATOES SWEET RED PEPPERS AND GOAT CHEESE	

PASTA

SPAGHETTI POMODORO [V]	£11
SPAGHETTI PASTA IN TOMATO SAUCE AND CHERRY TOMATOES	
TAGLIATELLE GAMBERONI	£17
KING PRAWNS, COURGETTES, CHILLI, GARLIC AND WHITE WINE IN TOMATO SAUCE	
PENNE AL SALMONE	£17
SMOKED SALMON, ASPARAGUS, SPINACH, PEAS, CREAM WHITE WINE AND HERBS	
TAGLIATELLE CON POLLO	£15
CHICKEN BREAST, WILD MUSHROOM, CREAMY AND TOMATOE SAUCE	
PENNE PICCANTE	£15
FRESH HOMEMADE SPICY SAUSAGE, SWEET RED PEPPERS, TOMATO, BASIL AND OLIVE OIL	
SPAGHETTI CARBONARA	£15
SMOKED PANCETTA, CREAM, PARMESAN AND EGG YOLK	
SPAGHETTI BOLOGNESE	£14
TRADITIONAL SLOW COOKED BEEF RAGU	
SPAGHETTI DI MARE	£19
KING PRAWNS, CLAMS, MUSSELS ,CALAMARI IN CHILLI GARLIC SAFFRON AND SHELLFISH SAUCE	
SPAGHETTI VONGOLE	£17
FRESH CLAMS, CHILLI GARLIC IN WHITE WINE BUTTER SAUCE	
LASAGNA AL FORNO	£14
LAYERS OF PASTA, MEAT RAGU, BÉCHAMEL SAUCE AND CHEESE	
RAGU DI CINGHIALE CON GNOCCHI	£16
OUR SPECIAL 6HR SLOW COOKED WILD BOAR RAGU WITH MARSALA AND PECORINO CHEESE	
TORTELLONI TARTUFO [V]	£16
FILLED WITH TRUFFLE MUSHROOMS RICOTTA CHEESE IN CREAMY SAUCE	
LOBSTER RAVIOLI	£18
RAVIOLI PASTA FILLED WITH LOBSTER CHEESE IN CREAMY LOBSTER BISQUE WITH PRAWNS AND CHERRY TOMATOES	
PENNE ALLA NORMA [V]	£14
PENNE IN TOMATO & BASIL SAUCE WITH AUBERGINES, SERVED WITH CREAMY BURRATA CHEESE	
PENNE ALLA AMATRICIANA	£16
SMOKED DUCK, CHILLI GARLIC, RED ONION, SWEET CHERRY TOMATOES, AND BASIL	

PIZZA

MARGHERITA [V]	£11
TRADITIONAL CHEESE AND TOMATO PIZZA WITH FRESH BASIL	
PIZZA SALMONE	£15
CHEESE BASE, SMOKED SALOMON, SWEET CHERRY TOMATOES AND SLICED TRUFFLE MUSHROOMS	
PARMA	£15
CHEESE AND TOMATO PIZZA WITH PARMA HAM, ROCKET AND PARMESAN SHAVINGS	
PESCATORA	£14
CHEESE AND TOMATO, KING PRAWNS, GRILLED COURGETTS, ANCHOVIES AND FRESH CHILLI	
PIZZA CAPRESE [V]	£13
CHEESE AND TOMATO BASE, THINLY SLICED TOMATOES, BUFFALO MOZZARELLA CHEESE AND ROCKET	
POLLO E PARMIGIANO	£14
CHEESE AND TOMATO PIZZA WITH GRILLED CHICKEN, CHERRY TOMATOES, BASIL AND PARME-SAN SHAVINGS	
PICCANTE	£15
CHEESE AND TOMATO PIZZA WITH SPICY SALAMI, NDUJA, SPICY HONEY AND BURRATA	
CALZONE	£14
FOLDED PIZZA WITH COOKED HAM, MUSHROOMS MOZZARELLA AND TOMATO	
PIZZA FIORENTINA [V]	£14
CHEESE AND TOMATO BASE, SPINACH AND EGG	
EXTRA TOPPINGS	£3
HAM, CHICKEN, SAUSAGE, MUSHROOMS, PEPPERS, ANCHOVIES, OLIVES, TUNA	

PESCE

BRANZINO	£28
PAN ROASTED FILLETS OF SEA BASS WITH LEEK POTATOES, SALSA VERDE AND GRILLED LEMON	
SALMONE	£26
OVEN ROASTED SALMON WITH ASPARAGUS AND BABY PRAWNS IN LEMON BUTTER SAUCE	
IPPOGLOSSO	£30
HALIBUT OVEN ROASTED SERVED WITH PROSECCO AND TARRAGON BUTTER SAUCE, ACCOMPANIED BY TENDER STEM BROCCOLI	
TUNA STEAK	£27
GRILLED TUNA SERVED WITH LENTILS, CHILLI GARLIC IN TOMATO SAUCE	
SPIEDINI DI PESCE	£28
FISH SKEWERS WITH KING PRAWNS, SCALLOPS, SALMON, TUNA, ON A BED OF SAFFRON RISOTTO	
TURBOT	£31
SERVED WITH KING PRAWNS, LEMON GARLIC BUTTER SAUCE	

CARNE

FILETTO DI MANZO	£32
8 OZ GRILLED FILLET STEAK, ROAST CHERRY WINE TOMATOES AND TRUFFLE PARMESAN CROQUETTE, CHOICE OF SAUCE	
OCCHIO DI BUE	£28
10 OZ RIB-EYE STEAK, SERVED WITH HONEY ROAST PARSNIPS, CHOICE OF SAUCE	
T-BONE STEAK	£36
SERVED WITH CHIPS AND PEPPER SAUCE	
AGNELLO	£25
LAMB SHANK BRAISED MEDITERRANEAN STYLE SERVED WITH CRUSHED POTATOES	
POLLO RUSPANTE	£22
CORN FED CHICKEN BREAST, SERVED WITH GNOCCHI, MUSHROOMS, GARLIC CREAM AND WHITE WINE	
VEAL MILANESE	£26
PAN FRIED VEAL ESCALOP IN EGG BREAD CRUMB SERVED, WITH SPAGHETTI IN TOMATO	
VEAL CHOP	£38
SERVED WITH POLENTA AND PEPPER SAUCE	
ANATRA [N]	£24
PAN ROASTED DUCK BREAST WITH SWEET FONDANT POTATO, ROASTED HAZELNUTS AND RED WINE JUS	
SAUCES	£3
PEPPERCORN SAUCE / DIANE SAUCE / HERBY RED WINE SAUCE / TRUFFLE MUSHROOMS	

SIDE ORDERS

ROSTED POTATOES AND VEG	£5
TOMATO AND RED ONION SALAD	£4
ROCKET AND PARMESAN SALAD	£5
SKINNY FRIES	£5
MIXED SALAD	£5
HONEY ROASTED PARSNIPS	£5
ZUCCHINI FRITTI	£5
PEAS AND PANCETTA	£6
SPINACH IN GARLIC BUTTER SAUCE	£6
TENDERSTEM BROCCOLI, CHILLI	£6
AND GARLIC	
MASH POTAOES, TRUFFLE OIL	£5
FRIED MUSHROOMS	£5

[V] NOTES DISHES SUITABLE FOR VEGETARIANS
SOME OF OUR DISHES MAY CONTAIN NUTS

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET THE MANAGER KNOW UPON PLACING YOUR ORDER.

GUEST WITH SEVERE ALLERGIES OR INTOLERANCE SHOULD BE AWARE THAT ALTHOUGH ALL DUE CARE IS TAKEN, THERE IS A RISK OF ALLERGEN

THERE WILL BE AN OPTIONAL
10% SERVICE CHARGE

COTTO

BAR - RISTORANTE - ITALIANO

WHITE WINE

PINOT GRIGIO VENETO, ITALY FLORAL AND FRUITY AROMAS WITH CITRUS, PEACH AND ALMOND FLAVORS	£27/£7 175ML
SAUVIGNON BLANC VENETO, ITALY DISTINCTIVE AND PLEASANT SCENT WITH HINTS OF PEPPER AND SAGE, DRY VELVETY TASTE	£29/£8 175ML
CHARDONNAY VENETO, ITALY BRIGHT YELLOW COLOR, FINE FRAGRANCE, ELEGANT DRY TASTE WITH HINT OF FLOWERS AND FRUITS	£27/£7 175ML
GAVI DI GAVI PIEMONTE, ITALY FRESH CITRUS AND PINEAPPLE AROMAS WITH RIPE FRUIT, BALANCED CRISP ACIDITY	£39/£9 175ML
GRILLO SICILIA INTENSE TROPICAL FRUIT AROMAS AND A FULL BALANCED BODY	£32
VERDICCHIO CLASSICO VENETO, ITALY STRAW COLOR WITH TYPICAL GREENISH REFLECTIONS, WELL BALANCED TASTE WITH SLIGHT ACIDIC TENDENCY	£30
SOAVE A LIGHT STRAW- COLORED TREASURE, DRY AND WELL-BALANCED, WITH A VELVETY TASTE THAT ENCHANTS THE SENSES	£48
VERMENTINO A PALE YELLOW GEM WITH ENTICING NOTES OF PEAR AND TROPICAL FRUITS	£31
GRECO DI TUFO A PLEASANT WINE FEATURING TYPICAL AROMAS WITH WHITE BERRIES, CRAFTED FOR REFINED PALATE	£32

ROSE WINE

PINOT GRIGIO BLUSH VENETO, ITALY DRY TASTE WITH NOTES OF FRUIT	£27/£7 175ML
BARDOLINO CHIARETTO VENETO, ITALY DRY ROSÉ, CORAL PINK IN COLOUR WITH A CLEAN AND FRUITY STYLE	£29/£8 175ML
WHISPERING ANGEL PALE ROSE IN COLOUR, DELICATE AND FRESH WITH PLENTY OF CRISP STRAWBERRY AND LONG FINISH	£48/£12 175ML

CHAMPAGNE & PROSECCO

PROSECCO VENETO, ITALY	£30/£8 125ML
PROSECCO ROSE VENETO, ITALY	£32
MOET CHANDON CHAMPAGNE, FRANCE	£89
BOLLINGER CHAMPAGNE, FRANCE	£99

DRAUGHT & BOTTLES

MORETTI PINT	£6
MORETTI HALF PINT	£4.5
MORETTI 330ML	£5
PERONI 330ML	£5
CORONA 330ML	£6
BECKS BLUE ALCOHOL FREE 275 ML	£5
KOPPABERG STRAWBERRY & LIME 500ML	£6
KOPPABERG NAKED APPLE 500ML	£6

DRINKS

RED WINE

MERLOT TRENTIN, ITALY SMOOTH WITH CHERRY AND RIPE RASPBERRY, WITH A HINT OF OAK AND EARTHY NOTES	£27/£7 175ML
CABERNET SAUVIGNION VENETO, ITALY DEEP RUBY RED IN COLOUR, DRY FULL BODIED AND A VELVETY TASTE.	£28/£7 175ML
VALPOLICELLA CLASSICO VENETO, ITALY INTENSE RUBY RED COLOUR, WILD BERRY AND BITTER CHERRY FULL BODIED PALATE AND A WELL BALANCED FINISH	£31/£8 175ML
CHIANTI CLASSICO TOSCANA, ITALY A DEEP RED COLORED WINE WITH INTENSE AROMAS, FULL BODIED, FRUITY AND VELVETY	£36
MONTEPULCIANO D'ABRUZZO DRY, YET MELLOW, WITH SMOOTH TANNINS AND DELICIOUS AROMAS OF BLACK CHERRIES, STRAWBERRIES AND HERBS.	£34
CAMENE SHIRAZ SICILA PURPLE RED IN COLOUR, HINTS OF MEDITERRANEAN SPICES AND MATURE BERRIES	£32
PRIMITIVO INTENSE BRIGHT RED COLOUR: DOMINANT BOUQUET OF RIPE RED FRUITS, VANILLA AND AROMATIC HERBS, ROBUST BUT VELVETY AND OVERWHELMING	£35
AMARONE A ROBUST WINE WITH THE SCENT REMINISCENT OF BLACK CHERRIES AND DARK FRUIT	£80
BAROLO MEDIUM-BODIED WITH FIRM TANNIS, CHERRY AND CRANBERRY NOTES	£75
BRUNELLO A BOLD AND COMPLEX RED AND DARK FRUIT, LEATHER AND SPICE	£90

COTTO COCKTAIL

PORNSTAR MARTINI	£11
LONG ISLAND ICE TEA	£11
MANCHESTER MARTINI	£11
AMARETTO SOUR	£10
PEACH BELLINI	£10
NEGRONI	£11
ESPRESSO MARTINI	£10
MOJITO	£10
OLD FASHION	£11
COSMOPOLITAN	£10
PINA COLADA	£10
SEX ON THE BEACH	£10
DAQUIRI / FROZEN	£10
MARTINI COCKTAIL	£10
APEROL SPRITZ	£10

SOFTS DRINKS

ACQUA PANNA STILL WATER 750ML	£4.5
SAN PELLEGRINO SPARKLING WATER 750ML	£4.5
COCA COLA	£2.5
DIET COLA	£2.5
LEMONADE	£2.5
APPLE JUICE	£2.5
ORANGE JUICE	£2.5
PINEAPPLE JUICE	£2.5
CRANBERRY JUICE	£2.5
FEVER TREE TONIC WATERS	£2.5
TONIC WATER	£2.5
LIGHT TONIC WATER	£2.5
ELDERFLOWER TONIC	£2.5
MEDITERRANEAN TONIC	£2.5
SODA WATER	£2.5
J20	£3.5
APPLETIZER	£3.5