

# COTTO

## DINNER

6PM-10PM WED - SUN

TAKEAWAY  
AVAILABLE:

CALL 01-5522918  
FOR COLLECTION  
OR  
deliveroo.ie

## PIZZA 12"

\*SWITCH UP ANY PIZZA TO BUFFALO MOZZARELLA €2.50\*

**MARGHERITA** 11  
tomato, mozzarella + basil.

**ELLIOT** 15  
fennel sausage, baby kale,  
ricotta + chilli oil.

**FORMAGGI** 13  
mozzarella, cashel blue,  
parmesan + taleggio.

**'NDUJA** 15  
'nduja, mozzarella, roasted red pepper  
+ red onion.

**ORTOLANA** 14  
roasted courgette, aubergine +  
red pepper, w/ artichoke + basil.

**SALAMI PICCANTE** 14  
peppery naples salami,  
mozzarella + tomato.

**FUNGHI** 14  
wild mushrooms, taleggio,  
truffle oil + basil.

**NAPOLI** 13  
anchovy, capers, olives  
+ oregano.

**DIABOLO** 15  
salami piccante, 'nduja,  
jalapenos + mozzarella.

**PIZZA DI PARMA** 14  
parma ham, parmesan, rocket  
+ tomato.

## SALAD 6.50 / 12

**CAESAR SALAD**  
cos lettuce, parmesan, white anchovies + croutons.

**GREEK SALAD**  
black olives, feta, cucumber + tomato.

**LEBANESE FLATBREAD SALAD**  
w/ tabbouleh, jerusalem artichoke, feta + olives.

## DIPS 2 each / 3 for 5

BLACK OLIVE TAPENADE

HARISSA AIOLI

CONFIT GARLIC AIOLI

JERUSALEM ARTICHOKE HUMMUS

## BEFORE / WITH

MIXED OLIVES 3.5

GREEN SALAD 5

FOCACCIA + DIPS 5

SWEET POTATO WEDGES  
W/ SPICED SEEDS + YOGHURT 5

KOHLRABI + NAPA CABBAGE SLAW 4

MELANZANA FRITTA W/ SPICED YOGHURT 4

## AFTER

**AFFOGATO** 4.5  
espresso + vanilla ice cream.

**CHOCOLATE SEMIFREDDO** 6.5  
w/ pistachios + cream.

**LABNEH PANNA COTTA** 6  
w/ rhubarb, hazelnut + amaretti.

**BLOOD ORANGE + ALMOND CAKE** 6  
w/ mascarpone.

All dishes may contain traces of nuts or  
other allergens. Please let us know of any  
dietary requirements.

10% charge on parties of 5 or more.

46 Manor Street, Stoneybatter, D7.  
01 552 2918 - cotto.ie - fb/cottodublin  
tw@cotto\_dublin - insta/cotto\_pizza

# COTTO

## DRINKS

### WHITE

GL. BT.

**BASIANO** 6 24  
Viura. Navarra Spain.  
Tropical fruit, nicely rounded palate w/ soft acidity.

**MIOPASSO 2014** 7 27  
Fiano. Sicily, Italy.  
Fresh + floral, well balanced citrus acidity w/  
a touch of honey.

**MANDOLETO** 7 28  
Pino Grigio. Veneto, Italy.  
Crisp + fresh, citrus fruit, bone dry.

**MONTE TONDO SOAVE MITO** 7 28  
Garganega. Veneto, Italy.  
Ripe pear, apple + floral notes, textured.

**MAISON DE PARNESSE** 7.5 30  
Sauvignon Blanc. Languedoc, France.  
Aromatic w/ passionfruit + kiwi notes, lively acidity.

### RED

GL. BT.

**FINCA EL PASO** 6.5 24  
Garnacha. Carinena, Spain.  
Strawberries, black pepper, soft palate w/  
no tannins.

**MANDOLETO** 6.75 27  
Nero d'Avola. Sicily, Italy.  
Dark berry fruit + spice, silky tanins,  
fresh finish.

**LA CLOSERIE DES LYS ROUGE** 7 28  
Merlot-Cabernet-Syrah. Languedoc, France.  
Juicy ripe red fruit, medium bodied  
w/ no oak.

**SALADINI PILASTRI ROSSO PICENO** 7.5 29  
Sangiovese-Montepulciano. Marche, Italy.  
Cherries + dried herbs, softened  
in oak barrels. Organic.

**LES AMIES COTES DE RHONE** 7.5 30  
Rhône, France.  
Crushed blackcurrant + blackberry,  
spice + thyme.

**PALACIO DEL CAMINO REAL RIOJA CRIANZA**  
Tempranillo-Garnacha-Viura. Rioja, Spain. 8 32  
Mature red fruit, baking spices, vanilla.

### SPARKLING

GL. BT.

**CIPRIANO FRIZZANTE** 7.25 30  
Glera. Veneto, Italy.  
Notes of white flowers, apples + lemon.

### BEER

**PERONI 300ML** 5

**SIERRA NEVADA PALE ALE 330ML** 6

### COLD DRINKS

**SHRUB - fermented drinking vinegar.**  
w/ sparkling water or prosecco 2.5/7.5

**SAN PELLEGRINO CANS** 2.5

**ACQUA PANNA STILL WATER** 2.5/4.75

**SAN PELLEGRINO SPARKLING WATER** 2.5/4.75

### HOT DRINKS

**ESPRESSO / AMERICANO** 2.5

**COFFEE W/ MILK** 2.9

**TEA** 2.5

**HERBAL TEA - INTELLIGENT TEA CO.** 2.9

**HOT CHOCOLATE** 2.9

46 Manor Street, Stoneybatter, D7.

01 552 2918 - cotto.ie - fb/cottodublin  
tw@cotto\_dublin - insta/cotto\_pizza