

COTTO

TAKEAWAY
AVAILABLE:

CALL 01-5522918
FOR COLLECTION
OR
[deliveroo.ie](https://www.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.

TOASTED ALMOND + VANILLA SEMIFREDDO 6.5
w/ poached cherries + amaretti.

MACERATED STRAWBERRIES 6
w/ mascarpone cream + shortbread.

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.

Suppliers - Arun Bakery, Cloud Picker Coffee,
Jack McCarthy, Lilliput Trading Co., Hicks.

46 Manor Street, Stoneybatter, D7.
01 552 2918 - www.cotto.ie - [fb/cottodublin](https://www.facebook.com/cottodublin)
[tw@cotto_dublin](https://twitter.com/cotto_dublin) - [insta/cotto_pizza](https://www.instagram.com/cotto_pizza)

COTTO

DRINKS

WHITE

GL. BT.

BASIANO Viura. Navarra Spain. Tropical fruit, nicely rounded palate w/ soft acidity.	6	24
MIOPASSO 2014 Fiano. Sicily, Italy. Fresh + floral, well balanced citrus acidity w/ a touch of honey.	7	27
MANDOLETO Pino Grigio. Veneto, Italy. Crisp + fresh, citrus fruit, bone dry.	7	28
MONTE TONDO SOAVE MITO Garganega. Veneto, Italy. Ripe pear, apple + floral notes, textured.	7	28
MAISON DE PARNESSE Sauvignon Blanc. Languedoc, France. Aromatic w/ passionfruit + kiwi notes, lively acidity.	7.5	30

RED

GL. BT.

FINCA EL PASO Garnacha. Carinena, Spain. Strawberries, black pepper, soft palate w/ no tannins.	6.5	24
MANDOLETO Nero d'Avola. Sicily, Italy. Dark berry fruit + spice, silky tanins, fresh finish.	6.75	27
LA CLOSERIE DES LYS ROUGE Merlot-Cabernet-Syrah. Languedoc, France. Juicy ripe red fruit, medium bodied w/ no oak.	7	28
SALADINI PILASTRI ROSSO PICENO Sangiovese-Montepulciano. Marche, Italy. Cherries + dried herbs, softened in oak barrels. Organic.	7.5	29
LES AMIES COTES DE RHONE Rhône, France. Crushed blackcurrant + blackberry, spice + thyme.	7.5	30
PALACIO DEL CAMINO REAL RIOJA CRIANZA Tempranillo-Garnacha-Viura. Rioja, Spain. Mature red fruit, baking spices, vanilla.	8	32

SPARKLING

GL. BT.

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

PERONI 300ML	5
SIERRA NEVADA PALE ALE 330ML	6

COLD DRINKS

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. DIGEST / BUZZ / COLDBUSTER	2.9
HOT CHOCOLATE	2.9

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