

PIZZA 12"

SWITCH UP ANY PIZZA TO BUFFALO MOZZARELLA €2.50

MARGHERITA (1,7) tomato, mozzarella + basil.	11
ELLIOT (1,7) fennel sausage, baby kale, ricotta + chilli oil.	15
FORMAGGI (1,7) mozzarella, cashel blue, parmesan + taleggio.	13
'NDUJA (1,7) 'nduja, mozzarella, roasted red pepper + red onion.	15
ORTOLANA (1,7) roasted courgette, aubergine + red pepper, w/ artichoke + basil.	14
SALAMI PICCANTE (1,7) peppery naples salami, mozzarella + tomato.	14
FUNGI (1,7) wild mushrooms, taleggio, truffle oil + basil.	14
NAPOLI (1,4,7) anchovy, capers, olives + oregano.	13
DIAVOLA (1,7) salami piccante, 'nduja, jalapenos + mozzarella.	15
PIZZA DI PARMA (1,7) parma ham, parmesan, rocket + tomato.	14

DIPS

2 each / 3 for 5

HARISSA AIOLI (3,10)
CONFIT GARLIC AIOLI (3,10)
JERUSALEM ARTICHOKE HUMMUS (11)

BEFORE / WITH

MIXED OLIVES	3.5
GREEN SALAD	5
FOCACCIA + DIPS (1,7,8,11)	5
SWEET POTATO WEDGES (7) W/ SPICED SEEDS + YOGHURT	5
KOHLRABI + NAPA CABBAGE SLAW (3,10)	4
MELANZANA FRITTA w/spiced yoghurt (1,3,6,7)	4

SALAD

6.50 / 12

CAESAR SALAD (1,3,4,7,10) cos lettuce, parmesan, white anchovies + croutons. ADD GUANCIALE 2.5
CAPRESE SALAD (7,8) buffalo mozzarella, tomatoes + basil w/ sourdough.
LEBANESE FLATBREAD SALAD (1,7,10,11) w/ tabbouleh, jerusalem artichoke, feta + olives.

AFTER

CHOCOLATE + HAZELNUT BROWNIE w/ hot chocolate sauce + vanilla ice cream.	6
LEMON + POPPYSEED POLENTA CAKE w/ berry compote + vanilla mascarpone.	6
VANILLA + BAY LEAF PANNA COTTA w/ poached plums + amaretti.	6
AFFOGATO espresso w/ vanilla ice cream	4.5

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

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
DIGEST / BUZZ / COLDBUSTER

HOT CHOCOLATE 2.9

(1) gluten (2) crustaceans (3) eggs
(4) fish (5) peanuts (6) soybeans (7) milk
(8) nuts (9) celery (10) mustard (11) sesame seeds
(12) sulphites (13) lupin (14) molluscs

10% charge on parties of 5 or more.

46 Manor Street, Stoneybatter, D7.
01 552 2918 - cotto.ie - insta/cotto_dublin