

VINO ROSSO

ITALIAN	5/8oz	1/2L	Btl
Montelvini Cabernet/Merlot, Veneto	6/9	18	34L
Frescobaldi Remole, Toscana	8/12	23	35
Santa Cristina Sangiovese, Toscana	9/14	27	43
Fontanafredda Briccotondo Barbera, Piemonte	10/15	29	46
Poggio Al Tufo Rompicollo, Toscana	11/17	33	52
Frescobaldi Nipozzano Riserva, Chianti Toscana	13/20	38	60
Tommasi Arele Appassimento, Veneto	13/20	38	60
Tenuta Frescobaldi di Castiglioni, Toscana	15/23	44	70
Tolaini 'Al Passo', Toscana	16/25	48	76
Fontanafredda Barolo, Piemonte	18/28	52	84
Bertani Amarone, Veneto	20/30	58	90
Castel Giocondo Brunello, Toscana	20/30	58	90
Frescobaldi Chianti Castiglioni, Toscana			42
Tenuta Frescobaldi di Castiglioni, Toscana			70
Tenuta Sette Ponti Crognolo, Toscana			72
Luce Delle Vite Lucente, Toscana			76

B.C.	5/8oz	1/2L	Btl
Mission Hill 'Rootstock' Cabernet/Merlot, Kelowna	9/14	27	43
Calliope 'Figure 8' by Burrowing Owl, Oliver	9/14	27	43
Kalala Harmony Aspire (organic), Kelowna	9/14	27	52L
Summerhill Winery Meritage, Kelowna	9/14	27	52L
Perseus Cabernet/Shiraz, Naramata	10/15	29	56L
Mocojo Malbec, Naramata	11/17	33	52
Stag's Hollow 'Renaissance' Syrah, Okanagan Falls	12/18	35	55
Quail's Gate Pinot Noir, Kelowna	12/18	35	55
Burrowing Owl Merlot, Oliver	15/23	44	70
Laughing Stock 'Portfolio', Naramata	18/28	52	84
Black Hills 'Nota Bene', Oliver	20/30	58	90
Blue Mountain Pinot Noir, Okanagan Falls			62
Black Hills Syrah, Oliver			78

WINE FLIGHTS, starting at \$12
Choose any 3 wines offered by the glass (2oz per wine)

At Cotto Enoteca Pizzeria, we only serve British Columbian and Italian wines.

We've specifically created a wine program that is extensive, while still approachable.

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Loyalty points!
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BIRRA

ON TAP (16oz)

Peroni	7
Parallel 49 Brewing, East Van Craft Lager	6.5
Stanley Park Brewery, Sunsetter Summer Ale	6.5
Central City Brewers, Red Racer Amber Ale	6.5
Yellow Dog Brewing, Play Dead I.P.A.	6.5
Andina Brewing, Totuma Kolsch	6.5
Dageraad Brewing, Burnabarian Belgian Ale	7
Moody Ales, Chipper Blonde Ale	6.5
Rock Creek Cider, Organic, gluten free Apple Cider	7

DRAFT FLIGHTS, any 3 (6oz each) for \$9

ITALIAN BIRRE IN BOTTIGLIA

Peroni	7
Moretti	7
Menabrea, 1846	7

BC BEER

Stanley Park Brewery, Noble Pilsner (341ml)	6.5
Phillips Brewing, Blue Buck (341ml)	6.5
Parallel 49 Brewing, Wobbly Pop Pale Ale (341ml)	6.5
Parallel 49 Brewing, Jerkface 9000 Wheat Ale (341ml)	6.5
Bad Tattoo Brewing, Tramp Stamp Pale Ale (341ml)	6.5
Red Truck, I.P.A (341ml)	6.5
Bomber Brewing, ESB (341ml can)	6
Yellow Dog Brewing, Chase My Tail Pale Ale (473ml can)	8.5
Steel & Oak Brewing, Royal City Ale (473ml can)	8.5

BC SHARE BEER

Steel & Oak Brewing, Red Pilsner (650ml)	12
Moody Ales, Hardy Brown Ale (650ml)	12
Persephone Brewing, I.P.A. (650ml)	12

DIGESTIVO

Housemade Limoncello	6
Vecchia Romagna Black Label Brandy	6
Amaro Montenegro	6
Vista d'Oro Port	10 (2oz)



COTTO CLASSIC COCKTAILS (1oz)

COTTO NEGRONI 8
Campari, Victoria 'Oaken' Gin, Odd Society Bittersweet Vermouth

CHERRY BOURBON 8
Maker's Mark Bourbon, Cherry Balsamic, Grenadine, Soda

COTTO BELLINI 8
Peach Puree, Prosecco, Sangria

AMARETTO SOUR 8
Maker's Mark Bourbon, Amaretto, Fresh Lime, Raw Sugar Syrup

TOM COLLINS 7
Tanqueray Gin, Fresh Lemon & Lime, Soda

COTTO CAESAR 8
Prosciutto infused Gillespie's Vodka, Walter Caesar Mix, Pepper Bacon Rim

MILANO MULE 8
Stolichnaya Vodka, Aperol, Fentimans ginger beer, fresh mint

COTTO SANGRIA	1/4 ltr	1 ltr
Red Wine, Liqueurs, Brandy, Juice	9	34

COTTO COCKTAILS (2oz)

BABY FACE 10
Tanqueray Gin, Aperol, Prosecco, Tonic, Fresh Lemon

RASPBERRY CLOUD 12
Gillespie's Raspberry Gin, fresh lemon juice, egg whites, simple syrup

UPTOWN FIZZ 12
Odd Society Wallflower Gin, Odd Society Crème de Cassis, Prosecco

LES IS MORE 12
London No.1 Gin, Tio Pepe Sherry, Fentimen's Tonic, Splash Grapefruit Juice

COTTO MARTINIS (2oz)

COSMO LIMONE 12
Stolichnaya Vodka, Housemade Limoncello, Fresh Lime, White Cranberry Juice

RAZZLE 12
Stolichnaya Raspberry Vodka, Red Sour Puss, Pineapple Juice

LACED 12
Odd Society East Van Vodka, Odd Society Crème de Cassis, Peach Schnapps, Crème de Banana, Prosecco, Orange Juice

UNRULY MARTINI 15
Wayward Distillation House 'Unruly' Vodka or Gin made the way you love it!

VINO BIANCO

ITALIAN	5/8oz	1/2L	Btl
Montelvini Pinot Bianco/Trebbiano, Veneto	6/9	18	34L
Zaccagnini Kasura Trebbiano, D'Abruzzo	9/14	27	43
Danzante Pinot Grigio, Toscana	8/12	23	35

B.C.	5/8oz	1/2L	Btl
Mission Hill 'Rootstock', Sauvignon Blanc, Kelowna	8/12	23	35
Perseus, Pinot Gris, Naramata	8/12	23	44L
Quail's Gate Chardonnay, Kelowna	11/17	33	52
Burrowing Owl Pinot Gris, Oliver	13/20	38	60
Black Hills Alibi, Oliver	13/20	38	60
Red Rooster, Gurwertztraminer, Naramata			43
Joie Farm 'A Noble Blend', Okanagan Valley			55

SPARKLING & ROSE	5/8oz	1/2L	Btl
Montelvini Prosecco, Veneto	7/11	20	38L
Bottega Gold Prosecco, Veneto			65
Villa Teresa Prosecco, Veneto (organic 375ml)			26
Joie Farm Rose, Okanagan Valley	10/15	29	46

WINE FLIGHTS, starting at \$12
Choose any 3 wines offered by the glass (2oz per wine)

LARGE PARTY or SHARE OPTIONS

'The Art of Sharing' menu

Choose a Caesar or Green Salad

Choose 2 Pizza (from menu)

Choose 2 Pasta (from menu)

We make enough for everyone and serve 'Family Style'

\$24.99 per person

(add dessert for \$4 more per person)

COTTO CATERING CO. & BANQUET FACILITY

For inquiries call - 604 298 8646 - email eat@cotto.ca

ANTIPASTI

MISTO DI OLIVE 7

Warm house marinated olives, basil, chili, citrus

CARPACCIO DI MANZO 13

Snake River Waygu beef, parmigiano reggiano, truffle aioli, arugula, pickled mushrooms, alderwood smoked salt, cured egg yolk, radish

CALAMARI FRITTI 14

Crispy fried squid, marinated roma tomato, salsa verde, sugo di pomodoro

COTTO POLPETTE 12

House made meatballs, sugo di pomodoro, crostini

CARCIOFO FRITTI 10

Artichokes, parmesan, cracked chilis, lemon juice

BURRATA 16

Soft cow milk cheese, pesto artichokes, raisins, red wine syrup, rosemary forno bread

GAMBERONI CON LEMONE 15

Tiger prawns, garlic, martini bianco, lemon, crostini

VONGOLE CON VINO BIANCO 14

Manila clams, garlic, shallots, white wine, chili flakes, crostini

PIATTO DI ANTIPASTI 12/person (min 2)

Chef's selection of cured meats, cheeses, pickled vegetables, olives, rosemary forno bread

PANE AL ROSMARINO 5

Rosemary forno bread, sugo di pomodoro

CASA MOFOLATA 4

Loaf of housemade bread, basil garlic butter

INSALATA

CAESAR 13

Whole leaf romaine hearts, creamy anchovy dressing, parmesan crouton, crispy prosciutto, parmesan cheese

CAPRESE 12

Vine ripened tomatoes, fresh mozzarella, fresh basil, balsamic essence

BEET 13

Red & yellow beets, arugula, honey citrus vinaigrette, citrus, fennel, goat cheese, bee pollen, radish

RUCOLA 12

Arugula, gorgonzola cheese, cantaloupe, crispy prosciutto, cucumber, red wine vinaigrette

COTTO SALAD 16

Mixed greens, honey balsamic vinaigrette, avocado, egg, crispy prosciutto, gorgonzola cheese, tomatoes, chicken, fennel, radish

Add grilled Chicken Breast or Sautéed Tiger Prawns 5

PIZZA

MARGHERITA 13

Sugo di pomodoro, fresh mozzarella, basil, evoo

CARNE 17

Sugo di pomodoro, fresh mozzarella, sopressata, pancetta, prosciutto cotto, coppa

CARBONARA 17

Fresh mozzarella, parmigiano reggiano, green onions, pancetta, 63° egg, crispy prosciutto

PROSCIUTTO 16

Sugo di pomodoro, fresh mozzarella, prosciutto crudo, arugula, evoo

FUNGHI 15

Fresh mozzarella, goat cheese, sautéed wild mushrooms, caramelized onions

SALMONE 18

Fresh mozzarella, smoked salmon, crispy capers, 63° egg, hollandaise sauce

DIAVOLA 16

Sugo di pomodoro, fresh mozzarella, parmigiano reggiano, sopressata, capicollo, banana peppers, chili flakes

AFFUMICATO 16

Fresh mozzarella, gorgonzola, pancetta, sopressata

CAPONATA 14

Fresh mozzarella, peppers, roasted eggplant, arugula, fennel, parmigiano reggiano, ricotta cheese

CAPRICCIOSA 19

Sugo di pomodoro, fresh mozzarella, prosciutto cotto, mushrooms, artichoke hearts, black olives

POMO VERDE 17

Moccia Urbani's spicy fennel salami, taleggio cheese, fresh mozzarella, fresh fennel, green apple slaw

DI SPAGNA 17

Arugula pesto, fresh mozzarella, chorizo sausage, coppa, roasted red & yellow peppers, manchengo cheese, fresh arugula, parmigiano reggiano

ADDITIONS

Vegetables and Cheeses 2

Meats 3



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

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PASTA

LINGUINE VONGOLE 16

Sugo di pomodoro, clams, pancetta, shallots, garlic, white wine, cherry tomatoes

LINGUINE POLPETTE 16

Sugo di pomodoro and alfredo, roasted garlic, fresh herbs, house made meat balls

TAGLIATELLE CARBONARA 16

Alfredo sauce, pancetta, roasted garlic, green onion, 63° egg, crispy prosciutto

PENNE VERDURE TOSCANE 14

Sugo di pomodoro, peppers, roasted eggplant, garlic, olive oil, fennel

TAGLIATELLE FRUTTI DI MARE 21

Dill cream sauce, tiger prawns, clams, salmon, halibut, capers

PENNE BOLOGNESE 16

Sugo di pomodoro and alfredo, beef, pork

GNOCCHI FUNGHI 17

Hand-made gnocchi, alfredo sauce, pancetta, mushrooms, cherry tomato

PENNE POLLO PESTO 16

Free range roasted chicken, arugula pesto cream, wild mushrooms

CANNELLONI SPINACI 15

Sugo di pomodoro, spinach, mascarpone, ricotta cheese

CANNELLONI CARNE 16

Sugo di pomodoro, beef, pork, spinach, fresh mozzarella, ricotta cheese

Add Veal or Chicken Cutlet 5

GLUTEN FREE PIZZA & PASTA options 4

CENA

POLLO SALTIMBOCCA 24

Panko crusted chicken breast, prosciutto, fresh mozzarella, sugo di pomodoro, pesto, hand-made gnocchi

VEAL MILANESE 24

Breaded veal cutlet, sugo di pomodoro, fresh mozzarella, pesto, hand-made gnocchi

BISTECCA SCOTTATO 28

7oz 'AAA' Angus NY striploin, 'makers mark' bourbon green peppercorn sauce, seasonal vegetables

FEATURES

VINO

5oz/8oz 1/2Ltr Btl

CASSINI CELLARS, CHARDONNAY, Oliver

9/14 27 43

CASSINI CELLARS, PINOT NOIR, Oliver

9/14 27 43

PIZZA

PIZZA BURRATA 20

Fresh burrata cheese, arugula pesto, Moccia Urbani's spicy fennel salami, black olives, fennel

CENA

SEARED SALMON 26

Wild B.C. Sockeye, seasonal vegetables, basil, green oil

RISOTTO SICILIANA 16

Carnaroli rice, chicken, garlic, shallots, pancetta, chicken stock parmigiano reggiano

DOLCE

TIRAMISU 8

Mascarpone mousse, coffee and marsala, savoiardi, dark chocolate sauce, mixed berry compote, chocolate meringue

FLOURLESS COTTO TORTA 8 (Gluten Free)

Caramelized bananas, hazelnut dust, vanilla bean, banana chips, anglaise, chocolate and hazelnut cake

BUDINO 8

Butterscotch pudding, chocolate mousse, salted rosemary caramel, honeycomb crumble

BOMBOLONI 9

Housemade doughnuts, espresso mousse, dolce di latte, macerated berries, chocolate sauce

Desserts created by Pastry Chef Byron Basbas