

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
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
Tenuta Frescobaldi di Castiglioni, Toscana			70
Tenuta Sette Ponti Crognolo, Toscana			72

B.C.	5/8oz	1/2L	Btl
Mission Hill 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.

Get 20 FREE
Loyalty points!
Download our app...



app.cotto.ca

Please ask your server for your points.
For new app users only.

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	7
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
Red Truck, I.P.A (341ml)	6.5
The Parkside Brewery, Dusk Pale Ale (355ml)	6.5
The Parkside Brewery, Dawn Pilsner (355ml)	6.5
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
Hoyne Brewing Co., Dark Matter (650ml)	13
Hoyne Brewing Co., Hoyner Pilsner (659ml)	13

DIGESTIVO

Housemade Limoncello	6
Vecchia Romagna 'Black Label' Brandy	6
Amaro Montenegro	6
Odd Society Amaro	7
Quails Gate Fortified Vintage Foch	12 (2oz)



COTTO CLASSIC COCKTAILS (1oz)

COTTO NEGRONI 8 (1.5oz)
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, 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

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

LES IS MORE 12
London No.1 Gin, Tio Pepe Sherry, 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!

BAKED GRANNY 12
Zubrowka 'Bison Grass' Vodka, Wayward Distillers 'Krupnik' Spiced Honey Vodka, Galliano, Apple Juice, Cinnamon

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 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
(minimum 4 guests)

'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.
(Corporate or Private)

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

ANTIPASTI

MISTO DI OLIVE 7

Warm citrus & basil marinated olives

CARPACCIO DI MANZO 13

Sliced waygu beef topped with parmigiano reggiano, mushrooms, truffle crème fraiche, arugula, smoked salt, cured egg yolk & radish

CALAMARI FRITTI 15

Crispy fried squid tossed with green onions, salt & pepper with a side of salsa verde, sugo di pomodoro

COTTO POLPETTE 12

House made meatballs in sugo di pomodoro and crostinis

CARCIOFO FRITTI 10

Parmesan coated crisp artichokes with crushed chilies & lemon

BURRATA 16

Creamy mozzarella over warm mint pesto artichokes & raisins finished with red wine syrup & fresh herb oil and a side of rosemary forno bread

GAMBERONI CON LEMONE 15

Tiger prawns in a lemon & martini sauce with crostinis

VONGOLE CON VINO BIANCO 14

Manila clams in a white wine butter sauce with crostinis

PIATTO DI ANTIPASTI 12/person (min 2)

Chef's selection of cured meats, cheeses, caramelized onion jam & olives with a side of rosemary forno bread

PANE AL ROSMARINO 5

Rosemary forno bread and sugo di pomodoro for dipping

PANE DI CASA 5

Warm loaf of house made bread topped with parmesan & a side of basil garlic butter

INSALATA

CAESAR 13

Whole leaf romaine hearts tossed in creamy anchovy dressing finished with prosciutto crisp, parmesan and a warm parmesan crouton

CAPRESE 13

Vine ripened tomatoes, fresh mozzarella & fresh basil with balsamic essence and fresh herb oil

BEET 14

Roasted beets with arugula, citrus, fennel and radish tossed in citrus vinaigrette finished with goat cheese & bee pollen

RUCOLA 12

Arugula, cantaloupe & cucumber tossed in red wine vinaigrette topped with gorgonzola cheese & crispy prosciutto

COTTO SALAD 16

Mixed greens, fennel, radish & tomatoes tossed in balsamic vinaigrette with sliced avocado, boiled egg, prosciutto crisp, gorgonzola cheese & grilled chicken

PIZZA

MARGHERITA 13

Sugo di pomodoro, fresh mozzarella with fresh basil & evoo

CARNE 18

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

CARBONARA 17

Fresh mozzarella, green onions & pancetta finished with a 63° egg & crispy prosciutto

PROSCIUTTO 16

Sugo di pomodoro, fresh mozzarella finished with prosciutto crudo, arugula & evoo

FUNGHI 16

Fresh mozzarella, goat cheese, sautéed mushrooms & caramelized onion jam

DIAVOLA 17

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

CAPRICCIOSA 19

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

POMO VERDE 17

Salami, gorgonzola, fresh mozzarella finished with green apple & fennel slaw

GLUTEN FREE PIZZA OPTIONS 4

COTTO PIZZA UNICA

SALSICCIA E PEPPE 21

Fennel sausage, gorgonzola, green onions, roasted peppers finished with truffle crème fraiche

DI SPAGNA 22

Arugula pesto, fresh mozzarella, chorizo sausage, capicollo, roasted peppers & goat cheese finished with fresh arugula

SALMONE E LANGOSTINO 25

Fresh mozzarella, langostino & green onions finished with smoked salmon, lemon & dill crème fraiche & capers

(no substitutions on **COTTO PIZZA UNICA**)

ADDITIONS

Vegetables 2

Meats and Cheeses 3



PASTA

LINGUINE POLPETTE 16

House made meat balls in sugo di pomodoro & linguine alfredo

TAGLIATELLE CARBONARA 17

Tagliatelle, pancetta & green onions in alfredo topped with crispy prosciutto and a 63° egg

PENNE PRIMAVERA 16

Penne in sugo di pomodoro with roasted peppers, cherry tomatoes, arugula & wild mushrooms

PENNE POLLO PESTO 17

Pulled roasted chicken & wild mushrooms in an arugula pesto cream

PENNE BOLOGNESE 16

Ground pork & beef in a rosé sauce

LASAGNA ARRABBIATA AL FORNO 18

Layers of spicy bolognese, béchamel, sugo di pomodoro & mozzarella served with a garlic toast wedge

GNOCCHI FUNGHI 17

Hand-made gnocchi tossed with alfredo sauce, pancetta, wild mushrooms & cherry tomatoes

ADD SAUSAGE, VEAL CUTLET or CHICKEN CUTLET 5

COTTO PASTA UNICA

LINGUINE VONGOLE 17

Clams in a pancetta & cherry tomato sugo di pomodoro

CANNELLONI SPINACI 15

Stuffed with spinach, mozzarella & ricotta cheese over rosé sauce & served with a garlic toast wedge

CANNELLONI CARNE 16

Stuffed with beef, pork, sausage, mozzarella & ricotta cheese over sugo di pomodoro & served with a garlic toast wedge

TAGLIATELLE FRUTTI DI MARE 21

Tiger prawns, salmon, clams, snapper & capers in a dill cream sauce

GLUTEN FREE PASTA OPTIONS 4

CENA

POLLO PARMESAN 20

Breaded chicken topped with sugo di pomodoro, mozzarella & parmesan over linguine tossed with sugo di pomodoro

VEAL PARMESAN 24

Breaded veal topped with sugo di pomodoro, mozzarella & parmesan over linguine tossed with sugo di pomodoro

VEAL MILANESE 22

Breaded veal cutlets over sugo di pomodoro & arugula pesto tossed gnocchi

POLLO SALTIBOCCA 22

Breaded chicken breast topped with prosciutto & fresh mozzarella over sugo di pomodoro & arugula pesto tossed gnocchi

SALSICCIA E PEPPE 20

Grilled Italian sausage with roasted peppers in a sugo di pomodoro over arugula pesto tossed gnocchi

DOLCE

TIRAMISU 8

Classic Italian dessert with dark chocolate sauce, mixed berry compote & chocolate meringue

BUDINO 8

Butterscotch pudding finished with salted rosemary caramel, chocolate mousse & honeycomb crumble

BOMBOLONI 9

House made ganache filled mini donuts topped with dolce di latte & dark chocolate sauce with macerated berries & chocolate mousse

LARGE PARTY or SHARE OPTIONS

(minimum 4 guests)

‘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)

(add sausage, veal cutlet or chicken cutlet \$5 per person)

ADD GRILLED CHICKEN OR TIGER PRAWNS 5