

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 BIRRA 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

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

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 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

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COTTO CATERING CO.
(Corporate or Private)

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 15

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, mint 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

PANE DI CASA 5

Loaf of housemade bread, basil garlic butter

INSALATA

CAESAR 13

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

CAPRESE 13

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

BEET 14

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

RUCOLA 12

Arugula, gorgonzola cheese, pickled cantaloupe, crispy prosciutto, pickled 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 18

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

CARBONARA 17

Fresh mozzarella, 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

DIAVOLA 16

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

CAPRICCIOSA 19

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

POMO VERDE 17

Spicy fennel salami, taleggio cheese, fresh mozzarella, fresh fennel, green apple slaw

SIGNATURE PIZZA

SALSICCIA DI FINOCCHIO 21

Sugo di pomodoro, fresh mozzarella, ground fennel sausage, gorgonzola, green onions, cherry tomato, truffle crème fraiche

DI SPAGNA 22

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

SALMONE E LANGOSTINO 25

Fresh mozzarella, smoked salmon, langostino, lemon & dill crème fraiche, capers, 63° egg, green onions

ADDITIONS

Vegetables 2
Meats and Cheeses 3



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA
#449 in the World

PASTA

LINGUINE VONGOLE 16

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

LINGUINE POLPETTE 16

Sugo di pomodoro, alfredo, roasted garlic, house made meat balls

TAGLIATELLE CARBONARA 17

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

PENNE PRIMAVERA 16

Sugo di pomodoro, roasted peppers, cherry tomatoes, arugula, garlic, mushrooms, 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 17

Free range roasted chicken, arugula pesto cream, wild mushrooms

CANNELLONI SPINACI 15

Sugo di pomodoro, spinach, fresh mozzarella, ricotta cheese

CANNELLONI CARNE 16

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

LASAGNA ARRABBIATA AL FORNO 18

Spicy bolognese, béchamel, sugo di pomodoro, mozzarella and garlic toast wedge.

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, arugula pesto, hand-made gnocchi

VEAL MILANESE 24

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

BISTECCA SCOTTATO 30

10oz 'AAA' Angus NY striploin, 'makers mark' bourbon green peppercorn sauce, seasonal vegetables

FEATURES

VINO

5oz/8oz 1/2Ltr Btl

ANTERRA, PINOT GRIGIO, Veneto

8/12 23 35

ANTERRA, MERLOT, Veneto

8/12 23 35

INSALATA

POLPO ALLA GRIGLIA 14

Grilled octopus, cherry tomatoes, radishes, citrus, fennel, salsa verde, citrus vinaigrette, black olive oil

PASTA

RAVIOLI DI MANZO 17

Alfredo sauce, beef ravioli, goat cheese, sundried tomato, garlic, shallots, fresh arugula

DOLCE

TIRAMISU 8

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

FLOURLESS COTTO TORTA (Gluten Free) 8

Caramelized bananas, chocolate sauce, anglaise, hazelnut dust, banana chips, chocolate and hazelnut cake

BUDINO 8

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

BOMBOLONI 9

House made espresso mousse, dolce di latte, macerated berries, chocolate sauce

Desserts created by Pastry Chef Byron Basbas

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 in traditional Italian 'Family Style'

\$24.99 per person

(add dessert for \$4 more per person)