



Cucina Italiana

@cottotxny

SPUNTINI + ANTIPASTI

OLIVE AL FORNO 10
medley of warm olives

CARCIOFI FRITTI 12
fried artichokes / lemon parsley sauce

TRIS DI CROSTINI 14
assortment of small toasted bread
- salted butter + cantabrico anchovy
- spicy calabrian spread
- mushroom + truffle tapenade spread

POLPETTE AL SUGO 15
slow cooked meatballs / san marzano
tomato sauce / parmesan cheese

ALLA TARANTINA 18
sauteed mussels + clams in lightly spiced
san marzano tomato sauce

POLPO ALLA GRIGLIA 18
grilled octopus / sauteed cannellini beans

ALLA CALABRESE 18
sauteed squid + shrimp in lightly spiced
san marzano tomato sauce

CARPACCIO DI BRESAOLA 18
cured beef meat carpaccio / lemon oil emulsion
parmesan cheese / crispy artichokes / arugula

BURRATA AL TARTUFO 25
truffle burrata cheese / shaved summer truffle

**TAGLIERE DI SALUMI +
FORMAGGI** 25
chef's selection of meat and cheese /
honey + chutney / caponata + focaccia

TARTARE DI TONNO 25
chef Fabrizio's tuna tartare / shaved summer
truffle / caviar / lemon juice / thin crispy bread

INSALATE

ADD ONS

chicken +\$5 shrimp +\$7 lobster +\$8

PANZANELLA ESTIVA 16
watermelon / tomato / cucumber / olives /
croutons / jerez and balsamic vinegar

INSALATA DI RUCOLA 16
arugula salad / cherry heirloom tomato /
parmesan cheese / balsamic vinegar

ASTICE E AVOCADO 25
lobster meat / cherry tomato / mesclun /
avocado / pink herbs lemon sauce

PIZZA GLUTEN FREE CRUST

BIANCA 14
white pizza sauce / rosemary / olive oil /
sea salt

MARGHERITA 16
san marzano tomato sauce / mozzarella
fior di latte / basil / olive oil

QUATTRO FORMAGGI 18
mozzarella fior di latte / sweet gorgonzola /
parmesan cheese / provola cheese / olive oil

VEGETARIANA 18
san marzano tomato sauce / mozzarella fior
di latte / artichoke / mushroom / spinach / olive

CRUDO 19
san marzano tomato sauce / mozzarella
fior di latte / arugula / prosciutto crudo /
parmesan cheese / olive oil / balsamic vinegar

SOPPRESSATA CALABRESE 19
san marzano tomato sauce / mozzarella fior
di latte / calabrian hot sausage / olive oil

AL TARTUFO 25
mozzarella fior di latte / truffle + porcini
mushroom spread / micro greens / lemon
emulsion / shaved black truffle

PRIMI

PROUDLY SERVING
PASTA DI MARTINO DOLCE & GABBANA

PENNE AL POMODORO 20
san marzano tomato sauce / garlic / basil

SPAGHETTI CACIO E PEPE 22
aged pecorino romano cream sauce /
fresh crushed black pepper

**BUCATINI ALL'
AMATRICIANA** 24
san marzano tomato sauce / guanciale /
aged pecorino romano

**ORRECCHIETTE
SALSICCIA E RAPINI** 24
italian sweet sausage / broccoli rabe / white
wine / parmesan cheese

PAPPARDELLE AL RAGU 25
chef's family recipe / fresh pappardelle /
meat sauce made of beef, veal, pork and lamb /
san marzano tomato sauce / parmesan cheese

GNOCCHI FRUTTI DI MARE 30
san marzano tomato sauce / sauteed seafood
and shellfish / lemon juice / white wine

LASAGNA ERMELINDA 32
chef Fabrizio's nonna recipe / traditional meat
ragu sauce / bechamel sauce / parmesan
cheese

TORTELLONI DIVITELLO 35
tortelloni pasta stuffed with veal / creamy
parmesan sauce / mushroom / parmesan
cheese / shaved black truffle

**RISOTTO ZAFFERANO
ASTICE E GAMBERI** 35
chef's signature dish / carnaroli rice / saffron
shrimp and lobster / parmesan cheese

**"CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS."**

**AUTOMATIC GRATUITY OF 18% WILL BE
APPLIED WHEN CHARGING TO YOUR
HOTEL ROOM**

	SECONDI CARNE		
	POLLO AL FRICO25 roasted marinated chicken thighs / jerez vinegar THE COTTO BURGER25 angus beef patty / french bun / fresh tomato / pink herbs sauce / grilled paprika onions / taleggio cheese / served with roasted potatoes	COTOLETTA ALLA MILANESE50 pounded and breaded veal chop / served with arugula tomato salad TAGLIATA DI NEW YORK STRIP55 sliced 16oz dry aged grass-fed angus NY Strip / garlic parsley butter aged balsamic vinegar	
	PESCE		
	FRITTO MISTO32 fried seafood and fish / zucchini + eggplants / chips + fries / aioli lemon aioli	BRANZINO ALLA GRIGLIA45 grilled whole branzino from Canary Islands	
	CONTORNI		
	PATATE ARROSTO10 roasted potatoes with garlic and rosemary VERDURE IN PADELLA10 sauteed greens with calabrian chilli / garlic / white wine / lemon juice PEPERONI ALLA GRIGLIA10 grilled and roasted peppers / marinated in olive oil and balsamic vinegar	INSALATINA DI POMODORINI10 heirloom cherry tomato salad / chooped garlic / sliced red onions MELANZANE E ZUCCHINI ALLA GRIGLIA10 grilled eggplant and zucchini CANNELLINI IN PADELLA10 sauteed cannellini beans with compound lemon / garlic and parsley butter 	