



Cucina Italiana

@cottonewyork

SPUNTINI + ANTIPASTI

OLIVE AL FORNO 10
medley of warm olives

CARCIOFI FRITTI 12
fried artichokes / lemon parsley sauce

BRUSCHETTA 15
grilled italian bread / tomato / olive oil / garlic / basil

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

CALAMARI FRITTI 18
fried calamari / lemon aioli

POLPO ALLA GRIGLIA 22
grilled octopus / sauteed cannellini beans

BURRATA AL TARTUFO 25
burrata cheese / shaved summer truffle

**TAGLIERE DI SALUMI +
FORMAGGI** 28
chef's selection of meat and cheese / honey + chutney / caponata + focaccia

TARTARE DI TONNO 28
tuna tartare / shaved summer truffle / caviar / thin crispy bread

INSALATE

ADD ONS
chicken +\$5 shrimp +\$7

INSALATA DI RUCOLA 18
arugula salad / cherry heirloom tomato / parmesan cheese / balsamic vinegar

INSALATA GORGONZOLA 19
lettuce / pear / gorgonzola / toasted nuts / pomegranate seeds / champagne vinaigrette

PIZZA

GLUTEN FREE CRUST +\$

BIANCA 15
mozzarella / rosemary / olive oil / sea salt

MARGHERITA 17
san marzano tomato sauce / mozzarella fior di latte / basil / olive oil

QUATTRO FORMAGGI 19
mozzarella fior di latte / sweet gorgonzola / parmesan cheese / provola cheese / olive oil

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

VEGETARIANA 20
san marzano tomato sauce / mozzarella fior di latte / artichoke / mushroom / spinach / olive

CRUDO 20
san marzano tomato sauce / mozzarella fior di latte / arugula / prosciutto crudo / parmesan cheese / olive oil / balsamic vinegar

AL TARTUFO 29
mozzarella fior di latte / truffle + porcini mushroom spread / shaved black truffle

PRIMI

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

PENNE AL POMODORO 24
san marzano tomato sauce / garlic / basil

PAPPARDELLE AL RAGU 27
chef's family recipe / fresh pappardelle / meat sauce made of beef, veal, pork and lamb / san marzano tomato sauce / parmesan cheese

GNOCCHI PORCINI 32
creamy parmesan sauce / porcini mushroom

LINGUINE ALLE VONGOLE 35
white wine / sauteed clams

RISOTTO AL TARTUFO 39
truffle and porcini risotto

SECONDI

POLLO AL FORNO 28
roasted chicken / served with roasted potatoes

THE COTTO BURGER 29
angus beef patty / french bun / fresh tomato / pink herbs sauce / grilled paprika onions / taleggio cheese / served with french fries

SCALOIPPINE ALLA MILANESE 39
breaded and pounded veal loin / served with arugula salad

CONTORNI

PATATE FRITTE 10
french fries

PATATE ARROSTO 12
roasted potatoes with garlic and rosemary

ROASTED ASPARAGUS 12
lemon juice / garlic / herbs

BRUSSELS SPROUTS 12
roasted brussels sprouts

PATATE FRITTE AL TARTUFO 15
truffle french fries

KIDS MENU 22

CHOICE OF :

**PENNE AL POMODORO -OR-
PENNE WITH BUTTER -OR-
CHICKEN CUTLET + FRIES**

**DESSERT :
MOUSSE AL CIOCCOLATO**

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