

Starters

Funghi trifolati

Sautéed mushrooms cooked in garlic and olive oil

Avocado Montecarlo

Avocado with prawns covered in cocktail sauce, with smoked salmon

Gamberetti Diavolata

Sautéed prawns, in olive oil, tomatoes, garlic, parsley & Chilli

Pâté della chef

Duck pate with crostini bread

Main Courses

(All are served with vegetables)

Arrosto Di Tacchino

Roast Turkey served with all the traditional trimmings

Arrosto Di Agnello

Roast lamb with rosemary and a red wine gravy sauce

Salmone e Gamberetti

Oven baked salmon, in white wine baby prawn sauce

Gnocchi Sorrentina

Home made gnocchi with fresh tomato sauce, basil & Mozzarella

Desserts

Panettone

Brioche spiced cake served with chocolate cream

Tiramisu

Layers of sponge dipped in coffee and rum, filled with mascarpone cheese and dusted with cocoa powder

Tartufo Nero

A zabaglione ice cream centre covered with a thick layer of chocolate ice cream & coated with cocoa powder

Lemon Sorbet

Lemon sorbet served in a natural skin

Natale (Christmas) 2010 Menu – 3 course meal for £24.00 per head
We can accommodate gluten and other allergies with prior notice
A 10% service charge will be added to the final bill

Cotto Italian Restaurant
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Opening Hours: Monday – Friday : 12:00am – 2:30pm, Saturday: 6.00pm – 11:00pm, Sunday: Closed
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