



Antipasti
Appetizers

Antipasto Misto for 2 or more

Grilled shrimp, calamari, seafood salad, smoked salmon, prosciutto, melon, bocconcini, cheese, tomato, grilled zucchini, pickled vegetables, olives and roasted peppers Add'l pp \$ 28.00 \$ 56.00

Funghi Saltati

Lightly sautéed shiitake, portobello and king oyster mushrooms, dressed with fresh herbs, served on a toasted baguette topped with brie cheese \$ 24.00

Carpaccio di Manzo

Thinly sliced raw beef marinate in extra virgin olive oil and lemon, topped with capers and freshly sliced parmigiano cheese \$ 23.00

Zuppa di Cozze

Fresh mussels in a tomato broth scented with fresh basil and garlic \$ 24.00

Calamari Fritti

Fried calamari served with salsa americana \$ 25.00

Gamberetti & Calamari alla Griglia

Grilled black tiger shrimps and calamari drizzled with a balsamic vinaigrette \$ 25.00

Insalate

Salads

(All salads available in half portions)

Insalata Fantasia

Mixed fresh baby lettuce dressed with a homemade red wine vinaigrette \$ 18.00

Insalata alla Cesare

Crispy romaine lettuce served with baconbits and croutons in a creamy garlic, lemon & anchovy dressing \$ 19.00

Insalata Greca

Crispy romaine lettuce served with tomatoes, cucumbers, red onions, peppers, black olives, feta cheese and extra virgin olive oil vinaigrette \$ 22.00

Insalata alla Caprese

Hot house tomatoes and bocconcini cheese topped with fresh basil, extra virgin olive oil and a touch of balsamic vinaigrette \$ 24.00

Add a 6 oz. chicken breast to any salad \$ 10.00

Risotto & Pasta

Risotto con Funghi Freschi e Spinaci

Italian rice simmered with shiitake, oyster and portobello mushrooms and fresh baby spinach \$ 32.00

Spaghettoni or Risotto Tutto Mare

Shrimps, squid, scallops, mussels and clams in a tomato sauce scented with garlic and basil \$ 34.00

Penne Rigate alla Diavola

Penne with black tiger shrimps sautéed in a spicy brandy cream sauce \$ 34.00

Spaghettoni con Cacio di Capra

Rapini, kalamata olives and sun dried tomatoes sautéed in olive oil and garlic, topped with goat cheese and shrimps \$ 33.00

Fettuccine con Funghi Freschi

Fresh assorted mushrooms sautéed in extra virgin olive oil with garlic, onion, basil and topped with parmigiano cheese \$ 32.00

Crespelle al Forno

Baked homemade crepes stuffed with ricotta and spinach, topped with a rosé cream sauce and sprinkled with parmigiano cheese \$ 32.00

Fussili Primavera

Mixed daily vegetables in a cream rose sauce with parmigiano cheese \$ 32.00

Carne e Pesce

Meat & Fish

Vitello alla Parmigiana or Pollo Parmigiana

Breaded veal or chicken topped with mozzarella cheese and tomato sauce \$ 34.00

Vitello Scallopini del Giorno

Veal Scallopini of the day \$ 34.00

Petto di Pollo

Pan seared chicken breast supreme topped with sun dried tomatoes and goat cheese \$ 32.00

Fegato di Provimi

Calf liver topped with bacon and pearl onions in a white wine sauce \$ 32.00

Trancio di Salmone

Fresh atlantic filet of salmon - poached in extra virgin oil or grilled with a lemon extra virgin olive oil and balsamic drip \$ 33.00

New York Striploin (Black Angus 8 oz)

Grilled or with peppercorn sauce Market price

Meats served with potatoes and vegetables.

Fish served with jasmine rice and vegetables.

Features available at market prices. Ask your server for details.

RESERVATIONS RECOMMENDED

OPEN THURSDAY - SUNDAY

Reservations from 12:00 pm - 8:00 pm

CLOSED MONDAY - WEDNESDAY

Phone: 905.873.2223

www.cotta.ca

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Casual Dining

Terra Burger

Char grilled beef patty topped with bacon, cheddar cheese, lettuce, sliced tomato, pickles and onion served with fries or house/caesar salad \$ 23.00

Chicken Burger

Grilled chicken breast topped with lettuce, onion, sliced tomato and mayonnaise, served with fries or house salad \$ 23.00

Fish & Chips

Battered haddock served with fries and coleslaw \$ 25.00

Fries

\$ 10.00

Pizza

Con Carne

Tomato sauce and mozzarella cheese topped with pepperoni, bacon, soppressata and pork sausage \$ 25.00

Vegetarian

Tomato sauce and mozzarella cheese topped with zucchini, red onions, green and red peppers, mushrooms and fresh tomato slices \$ 25.00

Margherita

Tomato sauce, sliced fresh mozzarella bocconcini with a touch of fresh basil \$ 24.00

Chicken Feta

Chicken, feta and fresh tomato bruschetta \$ 26.00

Bosco

Assorted mushrooms and mozzarella cheese \$ 28.00

Desserts

Ask your server about our daily selections \$ 13.00

Minimum table charge applicable.

REV. 04/27/2026

Red Wine

Citra – Montepulciano D’Abruzzo (Italy)

Glass \$ 14.00 (6 oz) ½ Litre \$ 29.00 Litre \$ 55.00

Open Smooth Red V.Q.A. Cabernet Sauvignon/Merlot (Canada) 750 ml

Glass \$ 15.00 (6 oz) Bottle \$ 45.00

Canada

Pelee Island, Baco Noir V.Q.A. (750 ml)	\$ 40.00
Henry of Pelham, Baco Noir V.Q.A.(750 ml)	\$ 45.00
Henry of Pelham, Pinot Noir V.Q.A. (750 ml)	\$ 50.00
Windrush Estate Winery, Pinot Noir V.Q.A. (750 ml)	\$ 59.00

Italy

Menicucci La Vitto Rosso (750ml)	\$35.00
Bolla Valpolicella (750 ml)	\$ 45.00
Ruffino, Chianti (750 ml)	\$ 45.00
Folonari Valpolicella Classico Superiore Rosso (750 ml)	\$ 50.00
Trecciaia Primitivo (750ml)	\$ 60.00
Luca Menicucci Solho (750ml)	\$ 80.00
Sogno Rosso Circeo, Cesanese/Merlot (750 ml)	\$ 90.00
Massolino, Barbera D’Alba DOC (750 ml)	\$ 105.00
Cesari, Amarone della Valpolicella Classico (750 ml)	\$ 115.00
Masi Costasera, Amarone Classico (750 ml)	\$ 130.00
Massolino, Nebbiolo Langhe DOCG (750 ml)	\$ 130.00
Scopone, Brunello di Montalcino (750 ml)	\$ 205.00
Massolino, Barolo DOCG (750 ml)	\$ 230.00

Australia

Wyndham Estate Bin 555, Shiraz (750 ml)	\$ 46.00
Wolf Blass Yellow Label, Cabernet Sauvignon (750 ml)	\$ 49.00
Wakefield Estate Shiraz	\$ 55.00

France

Cellier Des Demoiselles Pinot Noir (750ml)	\$ 45.00
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White Wine

Citra – Trebbiano D’Abruzzo (Italy)

Jackson Triggs Chardonnay (Canada)

Glass \$ 14.00 (6 oz) ½ Litre \$ 29.00 Litre \$ 55.00

Open White V.Q.A. - Riesling Gewurztraminer (Canada) 750 ml

Glass \$ 15.00 (6 oz) Bottle \$ 45.00

Jacobs Creek Moscata Rosé (Australian) 750 ml

Glass \$ 15.00 (6 oz) Bottle \$ 45.00

Canada

Henry of Pelham, Pinot Grigio V.Q.A. (750 ml)	\$ 45.00
Cave Springs, Riesling Dry Sec (750 ml)	\$ 46.00
Windrush Estate Winery Pinot Grigio V.Q.A. (750 ml)	\$ 49.00

Italy

Menicucci La Vitto Bianco (750ml)	\$ 35.00
Bolla, Pinot Grigio (750 ml)	\$ 45.00
Terre Delle Lame Verdicchio (750ml)	\$ 50.00
Artemisia Offida Pecorino (750ml)	\$ 60.00
Cormons Pinot Grigio (750 ml)	\$ 75.00
Cormons, Sauvignon Blanc DOC Collio (750 ml)	\$ 75.00

France

Cellies Des Demoiselles Chardonnay (750ml)	\$ 45.00
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New Zealand/Australia

Stoneleigh Savignon Blanc (750 ml)	\$45.00
Wakefield Estate Chardonnay (750 ml)	\$ 55.00
Oyster Bay, Chardonnay (750 ml)	\$ 62.00
Oyster Bay, Sauvignon Blanc (750 ml)	\$ 62.00

Rosé & Sparkling Wine

Zonin Prosecco (Glass)	\$ 15.00
Asti Martini Rossi (750 ml)	\$ 45.00
Sandro Bottega Vino dei Poeti, Prosecco (750 ml)	\$ 50.00
Cormons, Prosecco DOC (750 ml)	\$ 75.00
Majna Villamagna Cerasuolo, (750 ml) Rosé	\$ 65.00

Beer

Draft Beer

Wellington Brewery

Wellington Dark Ale - 5% Pint (16 oz) \$ 12.00

Wellington Special Pale Ale - 4.5%

Caledon Hills

Hills Vienna Lager - 5%

Bohemian Pilsener - 4.2%

GoodLot Farmstead Brewery

Bighead Amber – 5.5%

Farmstead Strong Ale – 6.2%

Golden Ale – 4.7 %

Bottled Beer

Domestic

Coors Light 4% - 341 ml \$ 10.00

Molson Canadian 5% - 341 ml

Imported

Corona 4.6% - 330 ml \$ 12.00

Budweiser 5% - 341 ml

Heineken 5% - 330 ml

Miller Genuine Draft 4.7% - 355 ml

Stella Artois 5% - 330 ml

Peroni Nastro Azzurro 5.1% - 330 ml

Spirits, Mix Drinks, Cocktails

Scotch (1 oz per serving)

Ballantines, Grants, Jack Daniels, Jameson’s,	
J&B, Southern Comfort	\$ 14.00
Bacardi Black, Bushmills, Chivas Regal, Drambuie	\$ 15.00
Jack Single Barrel, Glenfiddich,	
Glenmorangio, Glenlivet	\$ 18.00
Johnnie Walker Black Label , Aberlour	\$ 20.00
Balvenie	\$ 25.00

Brandy & Cognac (1 oz per serving)

St Remy Brandy, Sherlock Brandy	\$ 15.00
Courvoisier VS, Hennessy, Grand Marnier	\$ 17.00
Remy XO	\$ 45.00

Bourbon (1 oz per serving)

Underground Blackcherry Wood	\$ 18.00
Underground Sugar Maple Wood	
Wheat Penny	

Spirits, Mix Drinks, Cocktails

Liquors (1 oz per serving)

Absolute Vodka, Bacaradi Rum, Beefeaters Gin, Canadian Club Rye, Dobonnet Red, Souza Tequila, EMU Sherry, Martini Bianco, Dry and Rosso \$ 12.00

Fernet Amaro, Kalhua, Lemoncello, Peach Schnapps, Peppermint Schnapps, Sambuca, Sambuca Black \$ 13.00

Averna Amaro, Frangelico, Grappa, Kettleone Vodka, Malibu Rum, Montenegro Amaro, Tanqueray Gin \$ 14.00

Amaretto di Saronno, Bailey’s, Bearface Whiskey, Bombay Saphire Gin, Captain Morgan Spiced Rum, Crown Royal, Iceberg Vodka, Tia Maria, Tito’s Vodka Empress Gin, Grey Goose Vodka, Hendrick’s Gin, Nonino Amaro

Single \$ 15.00 Double \$ 24.00

Patron Silver Tequila \$ 18.00

Martini (2 oz servings)

Beefeater Gin, Absolute Vodka, Apple, Cosmopolitan, Chocolate, Chocolate Raspberry Crantini, Dirty, Espresso, Lemon Drop \$ 16.00

Port (1 ½ oz per serving)

Otima, Sandeman \$ 12.00
Taylor Fladgate \$ 13.00
Graham’s 10 yrs \$ 14.00

Coffee

Specialty Coffees (1 oz alcohol per serving)

Spanish, Montecristo, B52, Irish, Blueberry Tea & more \$ 15.00

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PLEASE ORDER RESPONSIBLY. WE DO NOT OFFER A RECORKING SERVICE.
IT IS PROHIBITED TO REMOVE UNCONSUMED ALCOHOL FROM THESE PREMISES.