

# MENU



**COCORICO**  
RESTAURANT

Italian Food at its best & more to enjoy

## SPECIAL SELECTION STARTER

A FANTASTIC CHEF'S SELECTION OF MEAT - FISH AND  
VEGETABLE Plate to share For 2 People 53 - For 3 People 69  
For 4 People 90

Not available during the Busy times . Fish only Add £ 9 PP

## MUSSELS

MARINARA. 20.5

With onions, garlic, parsley & wine with dash of cream

PIZZAIOLA 22.3

With tomato, capers, olives, garlic, chilli & herbs

COCORICO SPECIAL 27.5

With king prawns, calamari in tomato, wine herbs sauce

LOBSTER AND MUSSELS 44.5

Half lobster & mussels, coriander in saffron & cream sauce

1/2 CHICKEN. + 2 sides 21

Our grilled chicken are marinated overnight  
with our own recipe made with only natural

### COCORICO 2 SIDES

- French fries
- Cocorico rice
- Creamy Mash potato
- Green or mix Salad

ingredients. Not too spicy not too plain.

### COCORICO 1 SIDES

- Zucchini fritte
- Sweet potato fries
- Spinach

## OUR STARTER



FRESH BREAD AND BUTTER 3  
NOCELLARA OLIVES 5.4   
BRUSCHETTA TOMATO AND BASIL 7.7   
(Served with cherry tomato and Toasted Ciabatta Bread)  
SPICY AND STICKY COCORICO WINGS 9.7  
AVOCADO , DEVONSHIRE CRAB AND PRAWNS 17  
(Served with cocktail Dressing)  
CALAMARI 11.8  
(Served with courgette and Tartar sauce )  
SEA FOOD SALAD 15.8  
CHICKEN & CHORIZO KEBABS 9.5  
BUFULA TRICOLORE SALAD  12  
( avocado,tomato,bufalo mozzarella)  
MEAT BALLS WITH TOMATO AND CHEESE 10  
SMOKED SALMON 13.3  
Served with rocket shrimp and dressing sauce  
PRAWNS COCKTAIL 9.8  
(Served with prawns cocktails dressing )  
ANTIPASTO ITALIANO (Mix cured italian meat) 13  
PORTOBELLO MUSHROOM  11.4  
served with Goat cheese and walnuts.  
**TRIO ARANCINI 10.45**  
( Mini rice balls, with peas e-aubergine  
and cheese, bolognese )

### OUR SOUP

PASTA E FAGIOLI 8.6  
Pasta with beans soup  
MINISTRONE 8.5  
Mix vegetable soup

MELANZANE ALLA PARMIGIANA 11.3   
(Aubergine layered with , mozzarella tomato parmisan)  
KING PRAWNS GARLIC AND GINGER 16.6  
**MACAREL FILLET 11.5**  
**deep fried served in bed of water cresh**  
MUSHROOM 8.6   
( Pan-fried mushroom with garlic)  
DEEP FRIED MOZZARELLA 9.8   
BURRATA WITH GRILLED VEGETABLE 12.3   
CHICKEN LIVER BUTTER AND SAGE 9.8  
**SCALLOPS GRATIN. 19.5**  
( Bread Crumbs,olive oil garlic and parsley)  
PESCIOLINI ( Deep fried white bait) 9.9  
TONNO FAGIOLI 9.3  
(Tuna with Beans)  
PARMA HAM AND MELON 11.7  
BUFALO MOZZARELLA SERVED WITH PARMA 14.2  
Ham and Rocket  
**FRESH MALDON OYSTER ( 3-6- 9 or 12 ) 4 each**  
Served with Shallot vinegar , lemon , tabasco  
(AVAILABLE UNTIL SOLD OUT)  
**OCTOPUS SALAD WITH POTATOES 18**  
**GARLIC AND PARSLEY**

### GARLIC BREAD

TOMATO AND GARLIC 8.3  
MOZZARELLA AND ORIGANO 9.5  
PLAIN OLIVE OIL AND ROSEMARY 7.9

## SALAD

GREEK SALAD 15.6  
Cherry tomato , peppers,cucmber,  
black olives,Feta cheese,red onion

SUPERFOOD SALAD 18  
Quinoa, pomegranate,broccoli,mozzarella,  
mix peppers,cherry tomato ,  
avocado and walnuts

CHICKEN BREAST SUPREME CEASAR. 15.6  
Mixed lettuce, grill chicken, croutons, eggs,  
parmisan shavings,anchovies  
& homemade ceasar dressing

NICOISE 15.6  
Mixed lettuce,boiled egg,tomatoes,potato,  
Tuna,fresh beans and anchovies

## OUR BURGER

### **CLASSIC CHEESE BACON BURGER 15.4**

With bacon , tomato , cheese and lettuce

### **CHICKEN BURGER 15.4**

With Milanese chicken, tomato,

lettuce,mozzarella

### **VEGETARIAN 13.5**

Grill aubergine and courgette,

tomato and fried Mozzarella

**ALL OUR BURGER THEY ARE**

**SERVED WITH CHIPS**

## OUR WRAP

### **CHICKEN 14.4**

Grilled chicken breast, tomato,

lettuce,caesar dressing

### **VEGGIE 14.2**

Grilled vegetable, lettuce, mozzarella & pesto

### **MEXICANO PICCANTE 14.4**

Grilled spicy chicken with spicy

tomato sauce and ,mix peppers

**ALL OUR WRAPS THEY ARE**

**SERVED WITH CHIPS**

## FRESH AND HOME MADE PASTA

### **RAVIOLI DELLA NONNA 16.9**

Stuffed with ricotta cheese & spinach in tomato sauce

### **TORTELLONI AL FORMAGGIO 17.9**

Stuffed with ricotta,and spinach in blue cheese sauce,fresh  
spinach & crusnhed walnuts

### **TORTELLONI NERI AL GRANCIO 22.2**

Black ink tortelloni with devonshire crab in sapphron and cream

### **RAVIOLI CON TARTUFO 19.3**

Truffle filling in mix on mushroom and cream sauce

### **GNOCCHI PORTOFINO 17.4**

Simple fresh gnocchi with prawns & courgettes  
in cherry tomato sauce

### **CANNELLONI 17.4**

Home made cannelloni with ricotta & spinach  
in tomato sauce,cheese gratin

### **TORTELLONI AL E BRASATO DI MANZO 18.6**

Slow cooking Beef tortelloni served with tomato and olives sauce

## RISOTTI

### **RISOTTO PRIMAVERA 16**

With green beans, peas, asparagus, spinach,courgettes  
and parmisan cheese

### **RISOTTO CON FUNGHI 17**

With mix mushroom & parmisan cheese

### **RISOTTO DEL MARE 26.4**

With mix sea food & shellfish, garlic & tomato sauce

### **RISOTTO NETTUNO 25.8**

with king prawns, calamari courgettes & saffron sauce

## LE NOSTRE PASTE

**PENNE ARRABBIATA. 12.5** 

**With a rich Italian Tomato & Chilli sauce**

**SPAGHETTI BOLOGNESE 15**

**Traditional meat and tomato sauce**

**SPAGHETTI CON BROCCOLI 17** 

**With broccoli, sun dried tomatoes chilli, garlic, olive oil, crumbs**

**TAGLIATELLE AI FUNGHI 16.2** 

**With mushroom and cream sauce**

**RIGATONI ALLE MELANZANE 15.6** 

**With aubergine, olives, basil, ricotta & tomato sauce**

**LINGUINE CON POLPETTE 15**

**With beef meat balls in a rich tomato & bolognese sauce**

**SPAGHETTI CARBONARA 15.4**

**With bacon, egg, black pepper, parmesan and dash of cream**

**PENNE POLLO E FUNGHI 14.4**

**With chicken, mushroom & cream sauce**

**LINGUINE AL PESTO E BURRATA 17** 

**Served with fresh burrata and classic pesto**

**LINGUINE AL TONNO 16.4**

**With tuna black olives, capers in tomato sauce**

**TAGLIATELLE AL SALMONE 17**

**With smoked salmon, asparagus & cream sauce**

**LASAGNA 18**

**Traditional layer of fresh pasta with beef ragu'cheese and  
tomato sauce**

**SPAGHETTI VONGOLE 19.5**

**With Clams, cherry tomato, parsley, garlic, white wine**

**SPAGHETTI ALLO SCOGLIO 26.4**

**With mixed sea food & shellfish, garlic & wine in tomato sauce**

**SPAGHETTI AL CARTOCCIO 27**

**In a pot ,with king prawns, mediterranean prawns,  
tiger prawns in chilli tomato, garlic & wine sauce**

**LINGUINE ARAGOSTA 42**

**With half lobster & king prawns in chilli, garlic,  
wine and cherry tomato sauce**

# FRESH FROM THE BUTCHER

## **POLLO BANDIERA 19.8**

**Chicken supreme filled with Mozzarella, spinach in  
tomato e basil sauce**

## **POLLO MILANESE 21**

**Breaded chicken escalope with spaghetti  
Tomato or Bolognese sauce**

## **POLLO ASPARAGI 20.8**

**Butterfly chicken supreme topped with asparagus sauce  
on a spinach base with blue cheese sauce**

## **POLLO CON I FUNGHI 20.8**

**Chicken supreme with mushroom and cream sauce**

## **POLLO SORPRESA (20 min cooking time) 21.6**

**Chicken supreme filled with herbs, garlic , butter, coated in  
crumbs & deep fried until golden**

## **VITELLO MILANESE 24**

**Breaded veal escalope with spaghetti tomato or Bolognese sauce**

## **VITELLO PARMIGIANA 24**

**Veal escalope with aubergine ,tomato , oregano ,  
and topped with melted mozzarella**

## **VITELLO SOTTOBOSCO 23.5**

**Veal escalope with mixed mushroom, thyme & cream sauce**

## **SALTIMBOCCA ALLA ROMANA 23**

**Veal escalope topped with parma ham, sage and wine sauce**

## **FEGATO AL BALSAMICO 20**

**Calf's Liver served with onion and balsamic vinegar**

## **VITELLO AL LIMONE. 23.5**

**Veal escalope served with lemon and herbs sauce**

## **FEGATO ALLA SALVIA. 20**

**Calf's liver pan-fried served with butter and sage**

## **STINCO DI AGNELLO. 25.3**

**Slow cooked lamb shank served with lentil sauce and mash potatoes**

## **OSSOBUCO. 24**

**Veal Knuckle ,slow cooked served with saffron rice**

## **AGNELLO ALLA GRIGLIA 29.5**

**Grilled lamb chops with rosemary, garlic and watercress**

## **BISTECCA SEMPLICE ( Aprox 350 gr ) 33.5**

**Rib eye steak plain grilled served with Portobello mushroom and grill tomato**

## **FIorentina ( Aprox 800 gr) 47 T - BONE steak**

**plain grilled served with Portobello mushroom grill tomato**

**TAGLIATA DI MANZO 34**

**Rib eye steak sliced and served with rocket,shaved parmesan and cherry tomato**

**GRIGLIATA MISTA 32**

**Italian style mixed grill meat with rosemary &  
garlic and mix vegetable**

**TERRA E MARE 54**

**Rib eye steak 350 gr served with 2 Premium Tiger Prawns  
in garlic and lemon sauce,served with chips**

**FILETTO ALLA GRIGLIA ( 300 gr ). 35**

**Fillet steak grilled, served with Portobello mushroom and grill tomato**

**CHOICE OF SAUCE**

*Mushroom and cream,peppercorn and cream*

**2.8**

**FRESH FROM THE SEA**

**SALMONE ALLA GRIGLIA 23.5**

**Grilled salmon fillet glazed with Honey and balsamic  
vinegar on a bed of rocket & cherry tomato**

**SALMONE AGLI ASPARAGI. 23.8**

**Salmon fillet in a bed of Spinach & Asparagus and creamy sauce**

**MERLUZZO IN CROSTA 24**

**Roasted cod fillet with crost of sun dried tomato,bread  
crumbs on a bed of spinach and red pesto**

**GAMBERONI PICCANTI 26.4**

**King prawns a spicy tomato sauce served with cocorico rice**

**ORATA AL CARTOCCIO 26.5**

**Whole sea Bream in garlic cherry tomato,  
fennel and wine sauce, wrap in the foil ( 6/800 gr)**

**FRITTO MISTO 27**

**Mixed sea food & shellfish, courgettes deep fried**

**TONNO ALLA SICILIANA. 27.4**

**Pan fried tuna steake in cherry tomato olives and capers sauce**

**BRODETTO DI RICCIONE. 29**

**Medley of sea food & shellfish cooked with tomato & wine sauce**

**HALIBUT AL LIMONE 31.2**

**Halibut pan-fried with lemon, garlic,capers & butter sauce**

**WHOLE BRANZINO AL FORNO or FILLET 31.8**

**Whole sea bass,oven cooked with garlic,lem,on & herbs (6/800 gr)**

**HALIBUT AGLI ASPARAGI. 31.2**

**Halibut on a bed of spinach with asparagus, light mustard & cream sauce**

**GRIGLIATA PORTOFINO 34.8**

**Sea bass , Salmon , Halibut , Premium tiger prawn, ,Tuna**

**SOGLIOLA 4/500 gr 29.4**

**Pan fried Dover sole served with lemon and garlic**

**ASTICE AL FORNO TERMIDORA 43**

**Half Lobster and king prawns with brandy and cream sauce**

**ALL MAIN COURSE WILL BE SERVED WITH MIX  
VEGETABLE**



## OUR SOURDOUGH PIZZA

### LE CLASSICHE

**MARGHERITA 12.4** 

Tomato, mozzarella and basil

**NAPOLETANA 14.6**

Tomato, mozzarella, olives, cappers and anchovies

**CAPRESE 16** 

Mozzarella cherry tomato, fresh buffalo mozzarella,  
rocket and pesto

**HAWAIANA 15**

Tomato, mozzarella, sweet corn and ham, pineapple

**QUATTRO STAGIONI 17**

Tomato, mozzarella, ham, artichoke, pepperoni and mushroom

**CALZONE 17.4**

Folded pizza with pepperoni, mushroom, bacon, mozzarella

**REGINA 16.5**

Pomodoro, mozzarella, ham and mushroom

**FRUTTI DI MARE 21**

tomato, mozzarella, mix sea food

**COCORICO 17.2**

Tomato, mozzarella, Cajun chicken, mix peppers and red onion

**FIorentina 17.**

Tomato, mozzarella, fresh spinach, fresh eggs, parmesan shaving

**CIAO BELLA 16.2** 

Tomato, mozzarella, buffalo mozzarella, artichoke,  
cherry tomato and rocket

**CARNE 17**

Mozzarella, tomato, pepperoni, Italian sausage, salame and bacon

**TONNO 18**

Mozzarella, tomato, cherry tomato, tuna and pesto

**EMILIANA 17.5**

Mozzarella, tomato, pancetta (Italian bacon), mortadella, fresh rocket

**CAPRINA 17** 

Mozzarella, tomato, goats cheese, olives, red onions,  
basil & fresh chopped tomatoes

**BRITANNICA 17.4**

Tomato, mozzarella, Sausages, bacon, eggs

# LE BIANCHE

[ WITHOUT TOMATO SAUCE ]

## QUATTRO FORMAGGI 17

Mozzarella, blue cheese, goat cheese, shaving parmesan,  
chery tomato and rocket

## BIANCO VERDE 16.4

Mozzarella, asparagus, grilled courgettes,  
spinach and pesto sauce

## SALMONE AND RUCOLA 19.7

Mozzarella, smoked salmon, cherry tomatoes, mix peppers  
and fresh chilli

## SALSICCIA 18.7

Mozzarella, Italian sausages, saute' potatoes, onion and sun  
dried tomato

## BRESAOLA 18.3

Mozzarella, cherry tomato , rocket, cured beef, shaved  
parmisan, and truffle oil

## GONGORZOLA 17

Mozzarella, blue cheese , mushroom, and out of the oven  
Parma ham

# LE PICCANTI [ SPICY ]

## AMERICANA 17.4

Mozzarella, tomato, mixed peppers, pepperoni and chilli

## CHILLI VEGGIE 17.6

Tomato , mozzarella, mix rocket and baby spinach, mix grill  
vegetable

## CHILLI CHICKEN 17.2

Tomato, mozarella, cajuan chicken, onion cherry tomato,  
parmsan and rocket

## PICCANTE 17.7

Mozzarella, tomato, spicy salami, pepperoni, and chilli

## SICILIANA 18.7

Mozzarella, tomato, olives, aubergine, mix peppers and chilli



## CHILDREN MENU MAIN PLUS SOFT DRINK 12

- PENNE POMODORO
- SPAGHETTI BOLOGNESE
- CHICKEN GOUJON
- FISH AND CHIPS WITH BROCCOLI
- MARGHERITA PIZZA
- VEGETARIAN PIZZA
- MACHERONI CHEESE

FOR CHILDREN UNTIL 10 YEARS OLD

AVAILABLE ALL DAY LONG, AND MUST TO BE ACCOMPANIED

BY A MINIMUM OF 1 EATING AND PAYING ADULT

## EXTRA SIDE AND SALAD

- |                                 |                          |
|---------------------------------|--------------------------|
| SFRENCH BEANS 5.5               | MASH POTATOES 5          |
| BROCCOLI 4.2 CREAMY SPINACH 4.5 | GREEN SALAD 5            |
| ZUCCHINE FRITTE 5.5             | MIX SALAD 5              |
| BROCCOLI FRITTI 5.5             | TOMATO & ONION SALAD 5.5 |
| FRENCH FRIES 5                  | ROCKET AND PARMISAN 5.5  |
| SAUTE' POTATOES 5               | SWEET POTATOES 5.5       |
| COCORICO RICE 5                 | MIX GRILL VETEBLE 5.5    |

**SERVICE CHARGE WILL NOT BE ADDED TO THE FINAL BILL**