



A FANTASTIC CHEF'S SELECTION OF MEAT - FISH AND VEGETABLE Plate to share For 2 People 40 - For 3 People 55

For 4 People 70

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



MUSSELS

MARINARA. 16.5

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

PIZZAIOLA 17

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

COCORICO SPECIAL 21

With king prawns, calamari in tomato, wine herbs sauce

LOBSTER AND MUSSELS 32

Half lobster & mussels, coriander in saffron & cream

sauce



1/2 CHICKEN + 2 sides or 1 Cocorico side 16.5

COCORICO 2 SIDES

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

Our grilled chicken are marinated overnight with our own recipe made with only natural ingredients. Not to

spicy not to plain.

COCORICO 1 SIDES

- Maccaroni cheese
- Zucchine fritte
- Sweet potato fries
- Sweet ptSpinach

OUR STARTER

FRESH BREAD AND BUTTER 2

NOCELLARA OLIVES 4.5

BRUSCHETTA WITH TOMATO MOZZARELLA AVOCADO 7.5

BRUSCHETTA TOMATO AND BASIL 6

(Served with cherry tomato and Toasted Ciabatta Bread)

SPICY AND STICKY COCORICO WINGS 7.7

AVOCADO WITH DEVONSHIRE WHITE CRAB MEAT AND PRAWNS 13.3

(Served with cocktail Dressing)

CALAMARI 9.3

(Served with courgette and Tartar sauce)

SEA FOOD SALAD 11.7

CHICKEN & CHORIZO KEBABS 7.4

BUFULA TRICOLORE SALAD (avocado,tomato,bufalo mozzarella) 9.9

MEAT BALLS WITH TOMATO AND CHEESE 8.3

SMOKED SALMON 9.9

Served with rocket shrimp and dressing sauce

PRAWNS COCKTAIL 7.5

(Served with prawns cocktails dressing)

ANTIPASTO ITALIANO (Mix cured italian meat) 10.8

PORTOBELLO MUSHROOM 8.5

Served with rocket and goat cheese

MELANZANE ALLA PARMIGIANA 8.9

(Aubergine layered with, mozzarella tomato parmisan)

POLIPO CON PATATE 14

(STEAM OCTOPUS SERVED WITH NEW POTATOES)

KING PRAWNS GARLIC AND GINGER 13.3

PAN-FRIED SARDINES 8.9

MUSHROOM 7.2

(Pan-fried mushroom with garlic)

DEEP FRIED MOZZARELLA 8.2

BURRATA WITH GRILLED VEGETABLE 9.5

CHICKEN LIVER BUTTER AND SAGE 7.9 KING PRAWNS WITH SCALLOPS 15.8

PESCIOLINI (Deep fried white bait) 8

TONNO FAGIOLI 7.7 (Tuna with Beans)

PARMA HAM AND MELON 9.7

BUFALO MOZZARELLA SERVED WITH PARMA 11.7

Ham and Rocket

OUR SOUP V

PASTA E FAGIOLI 6.8

Pasta with beans soup

POMODORO & BASILICO 6.4

Tomato and basil soup

CLASSIC MINESTRONE 6.8

Mix Italian style vegetable soup

OUR BURGER

CLASSIC CHEESE BACON BURGER 12.5

With bacon, tomato, cheese and lettuce

CHICKEN BURGER 12.5

With grill chicken, tomato, lettuce, mozzarella

VEGETARIAN 11

Grill aubergine and courgette,

tomato and fried Mozzarella

ALL OUR BURGER THEY ARE SERVED WITH CHIPS tomato sauce and ,mix peppers

OUR WRAP

CHICKEN 11

Grilled chicken breast, tomato,

lettuce, caesar dressing

VEGGIE 11

Grilled vegetable, lettuce, mozzarella & pesto

MEXICANO PICCANTE 11

Grilled spicy chicken with spicy

ALL OUR WRAPS THEY ARE

SERVED WITH CHIPS

SALAD

CHICKEN BREAST SUPREME CEASAR. 13

Mixed lettuce, grill chicken, croutons, parmisan

shavings, anchovies & homemade ceasar dressing

NICOISE 13

Mixed lettuce, boiled egg, tomatoes, potato,

tuna, fresh beans and anchovies

GARLIC BREAD

TOMATO AND GARLIC 6.7

MOZZARELLA AND ORIGANO 7.5

PLAIN OLIVE OIL AND ROSEMARY 6

LE NOSTRE PASTE

PENNE ARRABBIATA. 9.8

With a rich Italian Tomato & Chilli sauce

SPAGHETTI BOLOGNESE 11.3

Traditional meat and tomato sauce

SPAGHETTI CON BROCCOLI 13.8

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

TAGLIATELLE AI FUNGHI 12.9

With mushroom and cream sauce

RIGATONI ALLE MELANZANE 11

With aubergine, olives, basil, ricotta & tomato sauce

LINGUINE CON POLPETTE 11.8

With beef meat balls in a rich tomato & bolognese sauce

SPAGHETTI CARBONARA 11.5

With bacon, egg, black pepper, parmisan and dash of cream

PENNE POLLO E FUNGHI 12

With chicken, mushroom & cream sauce

RIGATONI ALL'AMATRICIANA 12

With bacon italian sausage, onion, herbs in tomato sauce

LINGUINE AL TONNO 12.2

With tuna black olives, capers in tomato sauce

TAGLIATELLE AL SALMONE 13.2

With smoked salmon, asparagus & cream sauce

LASAGNA 14.5

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

SPAGHETTI VONGOLE 15.2

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

SPAGHETTI ALLO SCOGLIO 21

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

SPAGHETTI AL CARTOCCIO 19.5

In a pot ,with king prawns, meditterranean prawns, tiger prawns in chilli

tomato, garlic & wine sauce

LINGUINE ARAGOSTA 32

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

FRESH AND HOME MADE PASTA

RAVIOLI DELLA NONNA 13.8

Stuffed with ricotta cheese & spinach in tomato sauce

TORTELLONI AL FORMAGGIO 14.1

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

TORTELLONI NERI AL GRANCIO 17.5

Black ink tortelloni with devonshire crab in sapphron and cream

RAVIOLI CON TARTUFO 14.8

Truffle filling in mix on mushroom and cream sauce

GNOCCHI PORTOFINO 13.8

Simple fresh gnocchi with prawns & courgettes in cherry tomato sauce

CANNELLONI 13.4

Home made cannelloni with ricotta & spinach in tomato sauce,

cheese gratin

TORTELLONI AL E BRASATO DI MANZO 14

Sea bass tortelloni served with tomato and olives sauce

RISOTTI

RISOTTO PRIMAVERA 12.9

With green beans, peas, asparagus, spinach, courgettes

and parmisan cheese

RISOTTO CON FUNGHI 13.4

With mix mushroom & parmisan cheese

RISOTTO DEL MARE 21

With mix sea food & shellfish, garlic & tomato sauce

RISOTTO NETTUNO 19.9

with king prawns, calamari courgettes & saffron sauce

FRESH FROM THE BUTCHER

POLLO BANDIERA 15.5

Chicken supreme filled with Mozzarella, spinach in tomato e basil

sauce

POLLO MILANESE 16

Breaded chicken escalope with spaghetti Tomato or Bolognese sauce

POLLO ASPARAGI 16

Butterfly chicken supreme topped with asparagus sauce on a spinach

base with blue cheese sauce

POLLO CON I FUNGHI 16

Chicken supreme with mushroom and cream sauce

POLLO SORPRESA (20 min cooking time) 16

Chicken supreme filled with herbs,garlic , butter,coated in crumbs &

deep fried until golden

VITELLO MILANESE 17.9

Breaded veal escalope with spaghetti tomato or Bolognese sauce

VITELLO PARMIGIANA 18

 $\label{lem:veal} \textbf{Veal escalope with aubergine ,} \textbf{tomato , oregano ,}$

and topped with melted mozzarella

VITELLO SOTTOBOSCO 18

Veal escalope with mixed mushroom, thyme & cream sauce

SALTIMBOCCA ALLA ROMANA 18

Veal escalope topped with parma ham, sage and wine sauce

FEGATO AL BALSAMICO 16.4

Calf's Liver served with onion and balsamic vinegar

VITELLO AL LIMONE 17.9

Veal escalope served with lemon and herbs sauce

FEGATO ALLA SALVIA 16.7

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

STINCO DI AGNELLO 19.8

Slow cooked lamb shank served with lentil sauce and mash potatoes

OSSOBUCO. 20

Veal Knuckle ,slow cooked served with saffron rice

FRESH FROM THE SEA

SALMONE ALLA GRIGLIA 18

Grilled salmon fillet glazed with Honey and balsamic

vinegar on a bed of rocket & cherry tomato

SALMONE AGLI ASPARAGI 18.5

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

MERLUZZO IN CROSTA 18.5

Roasted cod fillet with crost of sun dried tomato, bread

crumbs on a bed of spinach and red pesto

GAMBERONI PICCANTI 19.8

King prawns a spicy tomato sauce served with cocorico rice

ORATA AL CARTOCCIO 19

Whole sea Bream in garlic cherry tomato,

fennel and wine sauce, wrap in the foil (6/800 gr)

FRITTO MISTO. 21

Mixed sea food & shellfish, courgettes deep fried

TONNO ALLA SICILIANA. 21

Pan fried tuna steake in cherry tomato olives and capers sauce

FRESH MALDON OYSTER (3-6-9 or 12) 3 each

Served with Shallot vinegar , lemon , tabasco

(AVAILABLE UNTIL SOLD OUT)

BRODETTO DI RICCIONE 22

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

HALIBUT AL LIMONE 24.5

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

BRANZINO AL FORNO or FILLET 24

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

HALIBUT AGLI ASPARAGI 24.5

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

sauce

GRIGLIATA PORTOFINO 28

Sea bass , Salmon , Halibut , king prawns, tiger prawns, squid, mix grill

vegetable

SOGLIOLA 33

Pan fried Dover sole served with lemon and garliC

ASTICE AL FORNO TERMIDORA 33

Half Lobster and king prawns with brandy and cream sauce

FRESH FROM THE BUTCHER

AGNELLO ALLA GRIGLIA 24.5

Grilled lamb chops with rosemary and garlic

BISTECCA SEMPLICE (Aprox 350 gr) 27.9

Rib eye steak plain grilled served with Portobello mushroom

and grill tomato

FIORENTINA (Aprox 800 gr) 39

T - BONE steak plain grilled served with Portobello mushroom grill

tomato

TAGLIATA DI MANZO 27.9

Rib eye steak sliced and served with rocket, shaved parmesan

and cherry tomato

GRIGLIATA MISTA 26.6

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

TERRA E MARE 45

Rib eye steak 350 gr served with half Lobster in garlic and

lemon sauce, served with chips

FILETTO ALLA GRIGLIA (300 gr)28.9

Fillet steak grilled, served with Portobello mushroom and grill tomato

CHOICE OF SAUCE

2.8

Mushroom and cream, peppercorn and cream

ALL MAIN COURSE WILL BE SERVED WITH MIX VEGETABLE



OUR SOURDOUTH PIZZA

LECLASSICHE

MARGHERITA 9.8

Tomato, mozzarella and basil

NAPOLETANA 11

Tomato, mozzarella, olives, cappers and anchovies

CAPRESE 12.9

Mozzarella cherry tomato, fresh bufalo mozzarella,

rocket and pesto

HAWAIANA 11.8

Tomato, mozzarella, sweet corn and ham, pineapple

QUATTRO STAGIONI 13

Tomato, mozzarella, ham, artichoke, pepperoni and mushroom

CALZONE 13.9

Folded pizza with pepperoni, mushroom, bacon, mozzarella

REGINA 12.9

Pomodoro, mozzarella, ham and mushroom

FRUTTI DI MARE 16.5

tomato, mozzarella, mix sea food

COCORICO 13.2

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

FIORENTINA 13.2

Tomato, mozzarella, fresh spinach, fresh eggs, parmisan shaving

CIAO BELLA 12.9

Tomato, mozzarella, bufalo mozzarella, artichoke,

cherry tomato and rocket

CARNE 13.5

 ${\bf Mozzarella\ ,\ tomato,\ pepperoni,\ italian\ sausage, salame\ and\ bacon}$

TONNO 14

Mozzarella, tomato, cherry tomato, tuna and pesto

EMILIANA 13

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

CAPRINA 13.2

Mozzarella, tomato, goats cheese, olives, red onions,

basil & fresh chopped tomatoes

BRITANNICA 13.8

Tomato.mozzarella,Sausages,bacon,eggs

LE BIANCHE

QUATTRO FORMAGGI 13.2

Mozzarella, blue cheese, goat cheese, shaving parmisan,

chery tomato and rocket

BIANCO VERDE 12.9

Mozzarella, asparagus, grilled courgettes, spinach and pesto sauce

SALMONE AND RUCOLA 15.2

Mozzarella, smoke salmon, cherry tomato, mix poeppers

and fresh chilli

SALSICCIA 14.8

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

dried tomato

BRESAOLA 14.6

 ${\bf Mozzare IIa, cherry\ tomato\ ,\ rocket,\ cured\ beef, shaved\ parmisan,\ and}$

truffle oil

GONGORZOLA 13.9

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

Parma ham

LE PICCANTI

AMERICANA 13.4

Mozzarella,tomato, mixed peppers, pepperoni and chilli

CHILLI VEGGIE 13.2

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

CHILLI CHICKEN 13.4

Tomato, mozarella, cajuan chicken, onnion cherry tomato,

parmisan and rocket

PICCANTE 13.2

mozzarella, Tomato, spicy salami, pepperoni, and chilli

SICILIANA 14.1

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



CHILDREN MENU MAIN PLUS SOFT DRINK 9.2

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

EXTRA SIDE AND SALAD

SFRENCH BEANS 4.2

BROCCOLI 4.2 CREAMYSPINACH 4.2

ZUCCHINE FRITTE 4.2

BROCCOLI FRITTI 4.2

FRENCH FRIES 3.2

SAUTE' POTATOES 3.2

COCORICO RICE 3.2

MASH POTATOES 3.2
GREEN SALAD 3.2
MIX SALAD 3.2

TOMATO& ONION SALAD 4.2

ROCKET AND PARMISAN 4.5

SWEET POTATOES 4.2

MIX GRILL VETEBLE 4.3