

KOTCH!

ITALIAN STONE BAKED PIZZA & BRUNCH

STARTERS!

- BRUSCHETTAS**  5.0
Homemade bread cooked in our special oven, garlic, cherry tomatoes, oregano, olive oil & fresh basil.
- ITALIAN GARLIC BREAD**  5.0
Oregano & garlic oil. **Add fior di latte mozzarella cheese for 2.0**
- TRIS DI MONTANARINE** 8.5
Three round-shaped fried pizzas where one is topped with homemade 4 hour slow-cooked Bolognese sauce, one with ricotta cheese, Mortadella and crunchy pistachio nuts and last with classic tomato sauce and Parmesan cheese. All are topped with basil.
- CUOPPO**  7.9
Selection of great Italian fried specialities inc. Sicilian rice balls, Neapolitan potatoes croquettes & fried courgettes. Served with homemade rosemary mayo.
- CUOPPO DI MARE** 8.5
Great selection of fried Calamari, crab claws and fresh fried courgettes. Served with homemade rosemary mayo.
- HOMEMADE PARMIGIANA**  9.5
Multiple layers of Italian style aubergines, filled with hand pressed tomato sauce, fior di latte mozzarella and topped with fresh basil.
- TRADITIONAL NEAPOLITAN STARTERS** 12.0
Range of 3 Homemade Neapolitan starters: Salsiccia, Friarielli & Provola smoked cheese, Parmigiana, Parma Ham and Provola smoked Cheese. All served with homemade bread.
- ANTIPASTO ITALIANO with Burrata FOR 2 PEOPLE** 12.0
Fantastic sharing board made of Burrata cheese, Parma Ham, Nocellara Green Olives & home-made bread. **Go vegetarian with juicy aubergines, courgettes & peppers.**

SIDES!

- FRESH SALAD**  5.0
Wild rocket, cherry tomatoes & olive oil. Served with stone-baked bread.
- FRESH SALAD with Burrata Cheese**  8.5
Wild rocket, cherry tomatoes & olive oil with burrata cheese. Served with stone-baked bread
- ITALIAN SKIN-ON FRIES** 3.5
Topped with a dash of Parmesan Cheese. Served with homemade rosemary mayo.
- FRESH FRIED COURGETTES**  4.0
Homemade hand cut deep fried courgettes. Served with homemade rosemary mayo.
- DIRTY SPICY FRIES** 5.5
Our skin on fries covered with spicy Nduja pork sausage cream.

PIZZAS!

All our pizzas are fermented between 48 & 72 hrs. They are all available with vegan cheese and on gluten free base.

- MARINARA**  8.5
Italian tomato sauce, chopped garlic, oregano & fresh basil. **Add anchovies for 2.5**
- MARGHERITA** 11.0
Italian tomato sauce, fior di latte mozzarella, Parmesan Cheese, olive oil & fresh basil. **Double mozzarella: 2.5**
- SICILIANA**  13.5
Italian tomato sauce, fior di latte mozzarella, succulent 24 hours slow-cooked aubergines, oregano, olive oil & fresh basil. **Try it with Ricotta cheese: 2.5**
- DIAVOLA** 13.5
Italian tomato sauce, fior di latte mozzarella, chilli oil, Neapolitan Salami, Chilli flakes, Parmesan Cheese & fresh basil.
- NAPOLITANA** 13.5
Italian tomato sauce, fior di latte mozzarella, anchovies, black olives, capers & fresh basil.
- BUFALINA**  13.5
Italian tomato sauce, succulent buffalo mozzarella, olive oil & fresh basil.
- VEGETARIANA**  13.5
Italian tomato sauce, fior di latte mozzarella, juicy aubergines, peppers & courgettes, olive oil & fresh basil.
- CAPRICCIOSA** 13.5
Italian tomato sauce, fior di latte mozzarella, artichokes, Neapolitan Salami, mushrooms, olives, olive oil & fresh basil.
- NDUJA** 13.5
Italian tomato sauce, fior di latte mozzarella, spicy Nduja sautéed sausage, black olives, Pecorino cheese, olive oil & fresh basil.
- PRIMAVERA** 13.5
White base of fior di latte mozzarella, cherry tomatoes, Parma ham, Parmesan cheese flakes, olive oil & fresh basil.
- VEGGIE VEGANA**  13.5
Italian tomato sauce, oregano, juicy peppers, courgettes, aubergines, olive oil & fresh basil.
- MAKE YOUR OWN!** Choose up to 4 toppings 14.5
Italian tomato sauce or mozzarella needs to be selected if wished.

HOMEMADE DIPS!

- Fresh tomato sauce 1.0
- Rosemary mayo 1.5
- Mixed Peppers 1.5
- Bolognese ragù 2.0
- Spicy pork Nduja cream 2.0
- Seasonal dip (ask staff for availability) 2.0
- GET ANY 3 DIPS FOR 4.0**

GOURMET PIZZAS

SALSICCIA & FRIARIELLI

White base, fior di latte mozzarella, fresh Italian sausages, Friarielli wild broccoli & olive oil. **Try it with smoked Provola cheese: 2.5**

PINK 5 CHEESE

Gorgonzola, Buffalo mozzarella, Provola smoked cheese, Pecorino cheese, Parmesan & Mortadella cured meat. All covered with unshelled crunchy Pistachio nuts. **Add Burrata cheese: 3.5**

REGINA BOLOGNESE

Homemade Bolognese sauce (4 hours slow-cooked) with minced beef and pork, Italian sugo (tomato sauce), fior di latte mozzarella, Pecorino cheese, olive oil & basil.

VEGAN GREEK

Homemade peppers cream, vegan Feta cheese, wild rocket, homemade caramelised onions & basil.

14.5

GO GLUTEN FREE* GO VEGAN CHEESE

FOR 2.5

* We cannot guarantee against cross contamination

FRESH TOPPING!

BASICS! 1.5

Tomato sauce | Chilli flakes | Oregano | Garlic | Parmesan Cheese | Fresh basil | Red onions (2.0)


VEGETABLES! 2.5

Jalapeños | Mushrooms | Black Olives | Courgettes | Aubergines | Capers | Caramelised Onions | Peppers | Sun Dried Tomatoes | Cherry Tomatoes | Rocket | Skin on fries (3.0) | Friarielli wild broccoli (3.0)

CHEESE! 2.5

Ricotta Cheese | Double mozzarella | Smoked Provola cheese | Vegan mozzarella cheese | Gorgonzola cheese (3.0) | Buffalo mozzarella (3.0) | Burrata cheese (3.5)

MEATS/FISH! 2.5

Mortadella | Anchovies | Chicken  | Neapolitan Salami (2.75) | Parma Ham (3.0) | Italian fresh sausage (2.75) | Spicy Nduja Sausage (3.0) | Tuna (3.0)

CALZONE!

TRADITIONAL FOLDED PIZZA FILLED WITH FRESH INGREDIENTS.

ORTOLANO

Italian tomato sauce, fior di latte mozzarella, juicy peppers, courgettes, aubergines & olive oil. **13.9**

FRESCO

Cherry tomatoes, Parma Ham, wild rocket, fior di latte mozzarella, Parmesan Cheese, olive oil & fresh basil. **13.9**

RUSTICO

Italian tomato sauce, fior di latte mozzarella, Neapolitan Salami & Pecorino cheese. **13.9**

MAKE YOUR OWN! Choose up to 4 toppings 14.5

Tomato sauce or mozzarella needs to be selected if wished.

FRIED PIZZAS!

PIZZA BUT NOT AS YOU KNOW IT. THIS IS FRIED AND STUFFED WITH FRESH INGREDIENTS.

ITALIANA

Italian tomato sauce, Ricotta Cheese, fior di latte mozzarella, olive oil & fresh basil. **13.9**

TRADIZIONALE

Ricotta Cheese, Neapolitan Salami, fior di latte mozzarella, black pepper, olive oil & fresh basil. **13.9**

FANTASTIC DUO 15.0

Range of 2 smaller sized cheesy fried pizzas where one is filled with homemade Bolognese sauce & the other with juicy peppers, courgettes & aubergines.

 VEGETARIAN  VEGAN  HALAL

For food allergies please ask our staff.



VEGAN JANUARY SPECIALS

AVAILABLE IN JANUARY ONLY



STARTERS!

CUOPPO VEGANO

Selection of hand-cut fried veggies in Italian-style batter: courgettes, mixed peppers & aubergines. Served with homemade rosemary mayo.

7.9

PIZZAS!

CAPRICCIOSA VEGANA

Italian tomato sauce, vegan mozzarella, vegan cooked ham, mushrooms, artichokes, black olives & fresh basil

VEGGIE VEGANA

Italian Tomato sauce, juicy peppers, courgettes, aubergines, black olives, oregano, olive oil & fresh basil

14.5

DESSERT!

VEGAN HOMEMADE TIRAMISÙ

6.9

BRUNCH MENU

Quality Brunch with an Italian twist

COCKTAILS & MOCKTAILS

BLOODY MARY
8.90

APEROL / CAMPARY SPRITZ
7.90

THE SUNRISE (MOCKTAIL) 6.90
Cranberry juice, orange juice, filled up with lemonade & Mojito syrup

KOTCH!
ITALIAN STONE BAKED PIZZA & BRUNCH

ON THE PLATE — Full Breakfast

CON CARNE 11.50

Italian fresh sausage, free-range fried egg, maple syrup streaky bacon, homemade Italian Cannellini beans, hash brown garnished with sun-dried tomatoes. Served with sourdough rosemary Focaccia bread.

VEGETARIANO 11.00

Grilled Halloumi cheese, free range fried egg, hash brown topped with sun-dried tomatoes, homemade Italian Cannellini beans, large Portobello mushroom & stone-baked tomato. Served with sourdough rosemary Focaccia bread.

VEGANO 11.00

Stone-baked sourdough Focaccia topped with vegan Feta cheese and sun-dried tomato, homemade Cannellini beans, slow cooked aubergines, hash brown garnished with sun dried tomatoes, two large Portobello mushrooms & stone-baked tomatoes.

Add: Homemade rosemary mayo: 1.50 | Homemade Cannellini beans: 2.00 | Halloumi cheese: 2.00

EXTRAS: Stone-baked Focaccia bread: 1.5 | Hash Brown: 1.5 | Grilled Halloumi: 2.0 | Homemade Cannellini Beans: 2.0 | Maple Streaky Bacon: 2.0 | Fried Egg: 1.5 | Italian fresh sausage: 3.0

ON HOMEMADE WAFFLE

SAVOURY

STREAKY BACON & EGG 9.50

Gluten free homemade cinnamon waffle, maple syrup streaky bacon, free-range fried egg & large Portobello mushroom. All drizzled with 100% Canadian maple syrup.

Add: Italian fresh sausage 3.00 | Halloumi: 2.00

HALLOUMI & EGG 9.50

Gluten free homemade cinnamon waffle, grilled halloumi, free-range fried egg & large Portobello mushroom. All drizzled with 100% Canadian maple syrup.

Add: Homemade cannellini beans: 2.00

SWEET

SUMMER FRUITS 7.50

Gluten free homemade cinnamon waffle covered with light custard, fluffy whipped cream, mixed berries and 100% Canadian maple syrup. All topped with and icing sugar.

CANNOT BEAT NUTELLA 8.00

Gluten free homemade cinnamon waffle covered with light custard, Nutella & crunchy pistachios. All topped with fluffy whipped cream, icing sugar and 100% Canadian maple syrup

ON SOURDOUGH FOCACCIA

CON CARNE 9.50

Stone-baked sourdough rosemary Focaccia topped with Italian fresh sausage, free-range fried egg & maple syrup streaky bacon.

Add: Halloumi: 2.00 | Homemade cannellini beans: 2.00

VEGETARIANO 9.00

Stone-baked sourdough rosemary Focaccia topped with grilled Halloumi, free range fried egg & a large Portobello mushroom.

Add: Homemade cannellini beans: 2.00

VEGANO 9.00

Stone-baked sourdough rosemary Focaccia topped with homemade Cannellini beans, hash brown garnished with sun-dried tomatoes & a large Portobello mushroom.

Add: Homemade cannellini beans: 2.00

ON STONE-BAKED BUN

EGG & BACON 7.00

Stone-baked sourdough bun filled with maple streaky bacon and free range fried egg & mature cheese.

HALLOUMI & BEANS 7.00

Stone-baked sourdough bun filled with Halloumi cheese and homemade Cannellini beans.

COFFEES

ESPRESSO 2.20/2.50

ESPRESSO MACCHIATO 2.50

BLACK / WHITE AMERICANO 2.50

LATTE / CAPPUCCINO / FLAT WHITE 2.95

BABYCCINO Free
(for kids accompanied by an adult)

Sizes are all regular.
Swap for soy milk/decaf: 50p

SIDES

FRESH FRIED COURGETTES 4.00 | ITALIAN SKIN ON FRIES 3.50

Served with homemade rosemary mayo.

TEAS 2.75

ENGLISH BREAKFAST
EARL GREY

PEPPERMINT TEA
LEMON & GINGER

PURE GREEN TEA
Add milk: 50p

SOFT DRINKS

 FRESHLY SQUEEZED ORANGE JUICE Regular 3.95 Large 5.50

STILL / SPARKLING WATER glass bottle 2.50

COKE / COKE ZERO / SPRITE / FANTA glass bottle 2.50

SAN PELLEGRINO ORANGE / LEMON can 2.75

 VEGETARIAN  VEGAN  GLUTEN FREE (Cannot guarantee against cross contamination)

For food allergies please ask our staff.