

# The Cottonworks Pizzeria Menu

Please note that our Pizzeria operates separately to our bistro menu so pizzas may come at different times to other meals ordered.

## Pizza

Margherita / 10

Fior Di Latte, Pecorino, EVOO, Semi Dried Tomato, Basil, Oregano

Bolognese / 13

Beef & Pork Ragu, Aged Pecorino, EVOO, Plenty Of Basil

Pollo e Pesto / 13

Oregano Roasted Chicken Breast, Basil & Hazelnut Pesto Dressing, Semi-Dried Tomato, Arugula

Confit Duck / 13

Confit Duck Leg, Wild Mushroom, Red Onion Jam, Fior di Latte, Arugula

Spinach & Ricotta / 13

Wilted Spinach, Fior Di Latte, Ricotta, Tenderstem Broccoli, Red Onion Chutney

## The Pizza & Wine Times

### Puglian Red Springs A Surprise

Fortune favours the brave!

Whilst It may not be the most recognisable of wines, this voluptuous, barrel-aged blend of local Negromaro & Sangiovese grapes is a bit of a winner with it's full-bodied, ripe cherries & sweet spicy character.

2017 Salice Salento Riserva. 24

### Match Of The Day

Paso & Pizza is a well-known winner around here. I am referring to Paso Primero Tinto, a super-fruity, full-bodied red from Somontano, Spain. It's pure fruity tyle & refreshing acidity makes for a perfect pizza partner.

Available by the glass & bottle.

### Campervan Wine Travels Well

It may have a fun, travel-conscious label but this is a seriously good, Verdejo from Rueda in Spain.

*Silga Verdejo Rueda* is packed with green-skinned citrus fruit flavours. A nice fruity pairing with

Pollo e Pesto, Margherita & Spinach & Ricotta.

### Winter Days = Rhone Reds

Cold days, Our Confit duck & Bolognese Pizzas call for a richer, more peppery red wine.

Grenache & Syrah combine harmoniously here in a wine that is bursting with Rhone character.

So Rhon! France. 7.5/9.95/29