

Antipasti

- Provoleta** \$14.95
Melted provolone cheese topped with marinara sauce.
- Calamari Fritti** \$14.95
Fried calamari rings, and Julienne zucchini with a side of marinara sauce.
- Bruschette Miste** \$14.95
Combination of three bruschettas: tomato-basil, wild mushroom, and artichoke-fontina cheese.
- * **Carpaccio di Carne** \$18.95
Thin slices of marinated raw meat served with baby arugula, mushrooms, capers, sundried tomatoes, and truffle oil dressing.
- Mozzarella Fritta** \$14.95
Fried mozzarella on a bed of baby arugula with shaved parmesan and balsamic dressing, with a side of marinara sauce.
- Antipasti Misto con Burrata** \$25.95
Prosciutto, Italian mortadella, and salami with burrata on a bed of arugula, with pesto sauce and balsamic vinegar.
- Antipasti di Terra Coppola** \$37.95
Picanha, grilled sausage, and Argentine sausage.
- Antipasti di Mare Coppola** \$37.95
Mussels, fried calamari, and octopus.
- Arrosticini alla Griglia** \$25.95
Lamb skewer with homemade potatoes.

Secondi di Pollo

Served with pasta aglio e olio or vegetables and potatoes.

- Pollo alla Parmigiana** \$25.95
Breaded chicken breast topped with marinara and mozzarella cheese.
- Pollo alla Griglia** \$27.95
Grilled chicken breast topped with marinara and mozzarella cheese.
- Pollo Piccata** \$27.95
Chicken breast topped with piccata sauce.

Secondi di Pesce

Served with pasta aglio e olio or vegetables and potatoes.

- Mahi Mahi** \$32.95
A delicious, boneless skinless fish. This meal can be served with piccata sauce or Mediterranean sauce.
- Snapper** \$35.95
Red snapper filet served with piccata sauce or Mediterranean sauce.
- Salmone in Crosta** \$39.95
Fresh wild salmon filet crusted with bread crumbs on a bed of baby arugula.

Insalate

- Contadina** \$18.95
Mixed greens, orange slices, green apple pieces, nutmeg, caramelized gorgonzola cheese, Dijon vinaigrette, and honey mustard.
- Di Cesare** \$12.95
Fresh romaine salad with caesar dressing.
- Rucola e Parmigiano** \$14.95
Arugula, shaved parmesan, and balsamic dressing.
- Mozzarella Caprese** \$14.95
Fresh mozzarella and tomato slices topped with pesto dressing.
- Caprese** \$14.95
Fresh mozzarella bocconcini with roasted cherry tomatoes in a basil dressing.
- Tricolore** \$12.95
Mix of lettuce, baby arugula, radicchio, and tomatoes, in a house dressing.
- Add:** Chicken ... \$7.00 or Shrimp ... \$9.00

Primi Piatti

- Spaghetti allo Scoglio** \$35.95
Homemade pasta sauteed with mixed seafood in white wine sauce or red marinara sauce.
- Tagliatelle della Nonna** \$25.95
Homemade fettucine pasta sauteed with homemade meat sauce and mushrooms.
- Lasagne alla Bolognese** \$25.95
Homemade traditional meat lasagna.
- Spaghetti e Polpette** \$25.95
Pasta sauteed with classic meatballs in a marinara sauce.
- Spaghetti alla Ruotta** \$25.95
Pasta tossed in a Grana Padano cheese wheel.
- Spaghetti alla Carbonara** \$23.95
Homemade pasta in cream with bacon, onion, parsley, and Parmegiano-Reggiano cheese.
- Spaghetti Neri con Gamberetti** \$35.95
Black pasta in a cream of roasted peppers, asparagus, and sundried tomatoes, with shrimp and burrata.
- Spaghetti Neri con Aragosta** \$55.95
Black spaghetti in cream of roasted peppers, asparagus, and sundried tomatoes, served with lobster.
- Gnocchi** \$21.95
Homemade potato dumplings.
- Ravioli Di Carne** \$25.95
Italian sausage and prosciutto with the sauce of your choice: (Pesto, Bolognese, Pomodoro, or Alfredo).
- Ravioli Di Ricotta e Spinaci** \$23.95
Homemade pasta filled with ricotta and spinach in a creamy truffle sauce.
- Ravioli di Pera** \$25.95
Homemade ravioli filled with pears in a butter sage sauce.
- Ravioli di Aragosta** \$35.95
Lobster filled ravioli tossed in italian sauce and shrimp.
- Ravioli Pesto Genovese** \$23.95
Homemade ravioli filled with four cheeses in a basil pesto sauce.
- Fettuccine Alfredo** \$21.95
Homemade fettuccine with creamy Alfredo and Parmesan cheese.
- Add:** Chicken ... \$7.00 or Shrimp ... \$9.00

* CONSUMER ADVISOR

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Secondi di Carne

* Vitello alla Marsala	\$39.95
Seared veal scaloppine topped with mixed mushrooms in a marsala wine sauce.	
* Picanha alla Griglia	\$34.95
12 Oz. grilled picanha.	
* Bistecca di Lembo alla Griglia	\$34.95
12 Oz. grilled flap steak.	
* Bistecca alla Griglia	\$37.95
12 Oz. grilled skirt steak.	
* Ossobuco di Manzo al Risotto	\$45.95
Italian style ossobuco with risotto.	
* Costolette di Manzo al Risotto	\$39.95
Short ribs with risotto.	
* Bistecca T-Bone alla Griglia	\$42.95
16 oz. grilled T-bone.	
* Costolette di Maiale	\$37.95
Baby back ribs served with barbecue sauce.	
* Filet Mignon	\$48.95
16 Oz. grilled prime beef tenderloins.	
* Bistecca di New York alla Griglia	\$49.95
16 Oz. grilled New York steak.	

Contorni per la Carne

Verdure Miste
Mixed vegetables.

Pasta Penne
Penne pasta with fresh tomatoes, garlic, and pesto sauce.

Insalata Russa
Russian salad.

Patate alla Crema
Scalloped potatoes in a creamy cheese sauce.

Risotto
Creamy italian rice.

Risotti

Risotto ai Funghi Porcini	\$35.95
Risotto prepared with creamy robiola cheese, porcini mushrooms, and truffle oil.	
Risotto ai Frutti di Mare	\$37.95
Risotto prepared with a combination of seafood.	
Risotto di Aragosta	\$55.95
Lobster risotto with spiced saffron and asparagus.	
Risotto Nero di Aragosta	\$55.95
Black risotto served with lobster tail and a side of puttanesca sauce.	

Keto Senza Carboidrati Low-Carb

Served with chicken or shrimp.

Risotto al Broccoli	\$35.95
Broccoli risotto.	
Risotto al Cavolfiore	\$35.95
Cauliflower risotto.	
Spaghetti di Zucchini	\$35.95
Zucchini spaghetti.	

Dolci

Zabaglione	\$12.95
Classic italian dessert. Grape whipped cream with marsala wine, berries, and strawberries.	
Affogato	\$14.95
Classic italian dessert. A scoop of gelato drowned with a shot of hot espresso and baileys.	
Tiramisù Fatto in Casa	\$12.95
Homemade tiramisù. Coffee dipped ladyfingers, layered with mascarpone cream, and flavoured with cocoa.	
Tiramisù Fatto in Casa Senza Carboidrati ..	\$16.95
Homemade tiramisù low on carbohydrates.	
Cannoli	\$12.95
Traditional Italian dessert. Tube-shaped pastry shell with a sweet creamy filling.	
Strudel di Mela	\$14.95
Warm apple strudel served with vanilla ice cream and berries.	
Crème Brûlée	\$12.95
A rich custard topped with a layer of hardened caramelized sugar.	
Vulcano di Cioccolato o Nutella	\$16.95
Delicious chocolate or Nutella lava cake, with a velvety chocolate sauce, served with an ice cream cup.	
Cheesecake Dolce di Latte	\$12.95
Sweet and creamy dulce de leche cheesecake.	
Brownie al Cioccolato	\$14.95
Chocolate brownie topped with vanilla ice cream and caramelized berries.	
Crepe all'italiana	\$16.95
Crepe with dulce de leche or Nutella.	
Dolce da Condividere	\$35.95
Tiramisù Fatto in Casa, Crème Brûlée, and Vulcano di Cioccolato o Nutella.	
Mozzafiato	\$35.95
Homemade dessert filled with Nutella baked to perfection in our oven, served with vanilla ice cream, berries, and strawberries.	

Caffè Italiano Lavazza

Doppio Espresso	\$3.50
Macchiato	\$3.00
Cappuccino	\$5.50
Decaf Regular Coffee	\$2.00
Espresso	\$3.00
Hot Tea	\$2.50

Birra

Peroni Nastro Azzurro	\$9.00
Corona	\$9.00
Heineken	\$9.00
Stella Artois	\$9.00
Draft of your choice	\$8.00

Le Bevande

Acqua Panna Toscana Italian Spring Water .	\$9.00
San Pellegrino Sparkling Water	\$9.00
Sodas	\$6.00
Iced Tea	\$4.00
Lemonade	\$11.00
(Regular, strawberry, or ginger mint)	

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