
BRUSCHETTE

- £3.95 **GARLIC BREAD (v)**
- £2.50 **RUSTIC CIABATTA (v)**
- £4.95 **GARLIC PIZZA BREAD WITH PECORINO (v)**
Garlic bread with tomato, fresh basil & Pecorino cheese
- £3.95 **FOCACCIA (v)**
Freshly baked Italian bread with garlic, rosemary & sea salt
- £4.50 **BRUSCHETTA ROMANA (v)**
Toasted bread with chopped fresh tomatoes, garlic & fresh basil
- £4.65 **BRUSCHETTA TOSCANA (v)**
Toasted bread with roasted peppers, garlic, extra virgin olive oil & fresh parsley
- £5.90 **TRIO BRUSCHETTA**
Three of the chefs specialities

ANTIPASTI

- £5.50 **SOUP OF THE DAY**
- £7.95 **PROSCIUTTO E MELONE**
Best available melon with Parma ham
- £7.80 **INSALATA CAPRESE (v)**
Buffalo mozzarella cheese, fresh tomatoes & avocado mousse dressed with extra virgin olive oil & basil vinaigrette
- £8.95 **CARPACCIO TOSCANO**
Thinly sliced cured beef served with rocket, extra virgin olive oil, fresh lime juice & parmesan shavings
- £7.95 **AVOCADO AL FORNO GRATINATO CON GAMMBARETI E PARMIGIANO**
Fresh water prawns with avocado pear, baked in a brandy and tomato sauce with a hint of cream & parmesan cheese
- £8.95 **PRAWN & CRAB SALAD**
Fresh crab & prawns with a light citrus and herb mayonnaise
- £7.80 **CAMPANIA MOZZARELLA COPPOLA (v)**
Extra creamy buffalo mozzarella, marinated tomato, with fresh chilli and mint
- £6.90 **AVENELINI**
Crispy rice balls stuffed with bocconcini mozzarella cheese and wild mushrooms

ANTIPASTI

£7.25 MELANZANA PARMIGIANA (v)

Baked layers of aubergine & parmesan in a rich tomato sauce topped with Campania buffalo mozzarella cheese

£6.95 CALAMARI ROMANA

Squid rings lightly dusted with seasoned flour, deep fried & accompanied with a lemon & garlic mayonnaise

£6.95 DUCK LIVER PATE

La Coppola's homemade paté

£6.85 FEGATINI DI POLLO

Chicken livers pan fried in olive oil, lemon juice & fresh parsley served on a Crostone

£6.95 SARDINE FRESCHE ALLA GRIGLIA

Chargrilled sardines simply brushed with extra virgin olive oil & fresh lemon

£9.85 CAPESANTE CON PEPERONI ARROSTITI

Fresh scallop baked in the oven with sweet pepper, pesto & parmesan cheese

£16.95 ANTIPASTO ITALIANO

Min 2 People or more

Start your meal the true Italian way!

Our chef will prepare a large plate of antipasto representing the regional tastes of Italy

PIZZA

- £8.95* **PIZZA MARGHERITA (v)**
Mozzarella cheese, tomato & fresh basil
- £11.95* **PIZZA CARNE**
Salami, pepperoni, Parma ham, Italian sausage,
mozzarella cheese, fresh basil & a few fresh chillies
- £9.95* **PIZZA MELANZANA (v)**
Chargrilled aubergine, tomato, fresh mint & Pecorino cheese
- £9.95* **PIZZA POLLO E ROSMARINO**
Grilled chicken, Mozzarella cheese, mushroom, tomato & thyme
- £10.95* **PIZZA PROSCIUTTO E FUNGHI**
Ham, mushrooms, mozzarella cheese & tomato
- £10.95* **PIZZA DIAVOLA**
Pepperoni sausage, mozzarella cheese, onion & fresh chillies
- £9.95* **PIZZA QUATTRO FORMAGGI (v)**
Four different cheeses, béchamel & tomato
- £12.50* **CALZONE**
Folded pizza filled with grilled chicken, mozzarella cheese,
spinach & garlic topped with tomato sauce & rocket salad

PASTA

- £6.50 /* **SPAGHETTI BOLOGNESE**
£8.85 Spaghetti tossed in our special veal ragu
- £6.80 /* **LASAGNA TRADIZIONALE**
£9.95 Layers of egg pasta & our special veal ragu topped
with béchamel sauce, mozzarella & parmesan cheese
- £12.95* **PASTA LA COPPOLA**
Ribbon pasta served with monkfish & shallots in a
creamy white wine, saffron & cherry tomato sauce
- £11.95* **PAPPARDELLE CON ANATRA AFFUMICATA**
Large flat egg pasta with smoked duck,
porcini mushrooms & a touch of cream
- £10.85* **QUADRELLI CON AGNELLO**
Pasta filled with braised lamb in a creamy Madeira
wine sauce, with mint and sun blushed tomato.

PASTA

- £11.95 SPAGHETTI CON VONGOLE E GAMBERONI**
Spaghetti with whole fresh clams, tiger prawns, garlic, chilli and cherry tomatoes
- £9.85 PASTA ALLA NORMA (v)**
A popular Southern Italian pasta from Bologna, with aubergine, tomato, fresh mint & garlic Bocconcini mozzarella
- £5.95 / PENNE ARRABBIATA**
£9.50 Penne pasta in an Italian yellow plum tomato sauce with Italian sausage, fresh basil and chilli
- £5.90 / SPAGHETTI CARBONARA**
£8.95 Spaghetti with pancetta, tossed in egg yolk & cream
- £9.95 PENNE CARCIOFI E SPINACI (v)**
Penne pasta with baby leaf spinach, grilled artichoke hearts & fresh asparagus in a white wine & tomato sauce
- £14.85 SPAGHETTI ALL'ASTICE**
Spaghetti with fresh lobster, shallots, sweet tomatoes & peas laced with brandy
- £11.95 SPAGHETTI CON COZZE**
Spaghetti with steamed mussels in a tomato veloute with white wine, garlic, fresh parsley, lemon juice & a hint of chilli
- £12.50 LINGUINI CON GRANCHIO**
Linguini pasta with fresh crab meat, sweet cherry tomatoes with a touch of cream, saffron and lemon juice
- £10.50 TRIO DI PASTA**
Per Person, Min 2 People
The chef will surprise you with his choice of three different pasta dishes!
- £11.50 RETTANGOLI CON SALMONE ANETO**
Fresh pasta parcels filled with salmon & dill in a vodka & pink peppercorn sauce with a touch of tomato & cream
- £5.90 / GNOCCHI E GORGONZOLA (v)**
£8.95 Italian potato dumplings filled with gorgonzola cheese served in a creamy spinach sauce
- £10.95 RAVIOLONI CON RICOTTA E SPINACI (v)**
Pasta filled with creamy buffalo ricotta & baby spinach in a buttery tomato sauce

RISOTTO

- £13.95 **RISOTTO DI MARE**
Carnaroli rice cooked with a selection of our daily fresh seafood with tomato, white wine & saffron
- £10.95 **RISOTTO AI FUNGHI (v)**
Carnaroli rice with wild mushrooms, white wine & a touch of cream
- £13.50 **RISOTTO LA COPPOLA**
Carnaroli rice with strips of fillet beef cooked with shallots, Madeira wine & a touch of cream

SECONDI PIATTI *'As They Come'* please find side dishes on next page

- £14.95 **FEGATO ALLA SALVIA**
Pan fried calfs liver with fresh sage & butter
- £15.50 **FEGATO DI VITELLO ALLA VENEZIANA**
Calfs liver cooked in a very traditional Venetian sauce of onions & Madeira wine served with grilled polenta
- £16.95 **AGNELLO PICCANTE AL PESTO**
Grilled Welsh lamb cutlets served with a red harrissa, sun blushed tomato and fresh lime.
- £22.95 **TORNEDO ROSSINI**
8oz fillet steak served on a crouton base topped with pate and served with a Madeira sauce
- £22.95 **FILLETO DOLCELATTE E FUNGHI**
8oz fillet steak cooked with mushrooms in a port & dolcelatte sauce
- £22.95 **FILLETO BAROLO**
8oz fillet steak cooked with pancetta & shallots in a Barolo wine sauce
- £22.95 **FILLETO AL PEPE VERDE**
8oz fillet steak cooked in a creamy green peppercorn sauce
- £22.95 **ALLA BOSCAIOLA**
Pan fried 12oz Angus T-Bone steak with porcini mushrooms & smoked ham cooked in red wine & a touch of cream
- £15.95 **VITELLO MONTECARLO**
Flash grilled escallop of veal cooked with mustard seeds, mushrooms, brandy & a touch of cream
- £15.95 **VILELO ALLA MILANESE**
Breaded veal scallop panfried with prosciutto. Served in a light butter and black truffle oil, topped with a fried egg.

SECONDI PIATTI *'As They Come'* please find side dishes on next page

£15.95 VITELLO ALLA PARMIGIANA

Flash grilled escallop of veal topped with aubergine & parmesan cheese

£15.50 SALTI IN BOCCA ALLA ROMANA

A typical Roman dish of sliced veal topped with ham cooked in Madeira & sage sauce

£13.95 PETTO DI POLLO LUCULLO

A very old Roman dish of pan fried breast of chicken, spicy Italian sausage, peppers & sun blushed tomatoes cooked in a white wine & pepper sauce

£13.95 SUPREMA DI POLLO PRINCIPESSA

Pan fried breast of chicken cooked in a white wine, mushroom & cream sauce topped with asparagus

£14.50 POLLO TORINESE

Pan fried breast of chicken & prawns cooked with cherry tomatoes & green peppercorns in a creamy white wine sauce garnished with tiger prawns

£13.50 POLLO VALDOSTANA

Traditionally from the villages near Mont Blanc. flattened breast of chicken in fresh breadcrumbs topped with ham, tomato & Fontina cheese

ALLA BRACE - FROM THE CHARCOAL GRILL

'As They Come' please find side dishes on next page

£13.95 POLLO ALLA BRACE

Breast of chicken marinated in virgin olive oil, garlic, crushed black peppercorns, capers & lime juice cooked on the charcoal grill

£23.95 12oz T-BONE STEAK

T-Bone steak cooked on the charcoal grill served with: Cafe di Paris butter or Béarnaise sauce

£22.95 FILLET STEAK

Fillet steak cooked on the charcoal grill served with: Cafe di Paris butter or Béarnaise sauce

£22.95 TAGLIATA DI FILLETO DI MANZO

Sliced fillet of beef cooked on the charcoal grill with a light dressing of capers, anchovy, garlic & extra virgin olive oil