

Est 2008





Since its opening in May 2008, lovers of Italian food have made La Coppola Ristorante & Oyster bar the place to enjoy the best Italy can offer.

Head Chef and his team, conjure up dishes using only the finest and freshest ingredients, many sourced directly from Italy, like the buffalo mozzarella from Campania, sun ripened tomatoes from Sicily and 24 months matured San Daniele Parma ham, with locally supplied fresh produce an equally important feature.

We hope you enjoy your dining experience with us

"EATING IS A NEED, KNOWING HOW TO EAT IS AN ART" -LA ROCHEFOUCAULT (1613-1680)

All major credit cards accepted 10% service charge will be added to tables of 6 or more All prices are inclusive of VAT

Some of our dishes may contain traces of nuts, celery, gluten, eggs, crustaceans, milk, molluscs, mustard, peanuts, sesame, soya, lupin, and sulphur dioxide.

Please advise a member of our service team for any dietary requirements. Although extra care has been taken to remove all fish bones, some small ones may still remain.

(v) - Vegetarian

(n) - Contains Nuts and trace of Nuts

(vg) - Vegan

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www.lacoppola.co.uk



Pre-dinner Thirst Quenchers

Absolut Bloody Mary

Absolut pepper vodka, fresh lemon juice, Tabasco, and tomato juice \pounds 13.95

G&T

Hendrick's gin, Archers, orange, lavender and cucumber topped with Fever Tree Mediterranean tonic water £ 13.95

 $\begin{array}{c} Bellini\ Classico\\ \text{Invented by Giuseppe Cipriani in 1934 this classic is a must!}\\ \text{White peach pulp topped with Prosecco}\\ \pounds\ 13.45 \end{array}$

Aperol Spritz It's unlikely that Romeo and Juliet ever drank this citrusy cocktail in Verona, but on a hot summer afternoon, who doesn't? £ 13.95

Negroni Frizzante

A carbonated version of the original. Beefeater gin, Campari, Prosecco, sweet vermouth and orange £13.95

Bacio del Paradiso Passoa, fresh strawberries & mint with vodka, lemon juice and apple juice \pounds 14.50

Smokey Mafioso Vanilla bean, orange zest and Angostura bitters infusion with Wild Turkey 101 Bourbon served over ice with a wheel of fresh orange £ 14.95

Dry Martini

Shaken or stirred? Beefeater gin, dry Vermouth and orange bitters served with Italian green olive £ 13.95



Condividere

La Sinfonia Italiana Start your meal the true Italian way. Our chef will prepare a large plate of antipasto representing the regional tastes of Italy £ 15.95 *per person, minimum 2 people*

> Pane all'Aglio (*) Stone baked garlic bread with butter and parsley £ 8.95

Bruschetta alla Romana (v)

Toasted ciabatta bread topped with mixed tomatoes marinated in extra virgin olive oil, garlic and fresh basil served with grated Grana Padano and Balsamico di Modena \pounds 10.95



 $Fegatini \ di \ Pollo$ Pan seared chicken livers with smoked pancetta and prune in a sweet Marsala sauce $\pounds 11.95$

Carpaccio di Manzo Thinly sliced marinated fillet of beef with peppery rocket salad, shaved Parmesan and drizzled with mustard dressing £ 14.95

Prosciutto Crudo di Parma Best available melon with thinly sliced Parma ham and Canadian maple syrup £ 15.95

Pasta Tartufata ^(v) Vermicelli pasta baked with black truffle and creamy Grana Padano sauce £ 15.95

Melanzane alla Parmigiana (*) Grilled aubergine layered with tomato sauce fresh basil, parmesan and mozzarella £ 13.95

Scamorza Grilled smoked buffalo mozzarella wrapped in Parma ham served on a bed of rocket and pommegranate dressing £ 13.95



La Pasta

Carbonara Just the simple classic £ 10.95 / £ 18.50

 $Lasagne\ Tradizionali$ Pasta layered with cheesy béchamel, San Marzano tomato sugo and minced beef \pounds 19.95

Paccheri con Salsiccia Homemade Ligurian fennel sausage meat cooked in tomato, red wine, thyme and red chillies tossed with pillowcase pasta £ 19.95

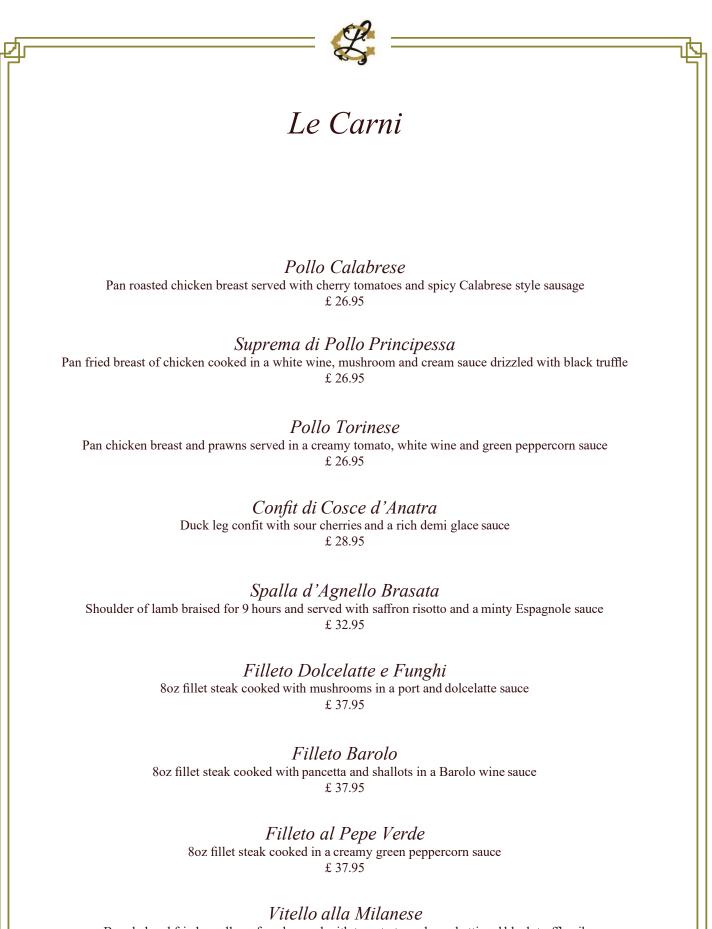
 $Spaghetti \ Bolognese$ Shoestring pasta tossed in a rich tomato and minced beef sugo with red wine, thyme and bay $\pounds 11.50 / \pounds 19.95$

Norma (v) Sicilian speciality with roasted aubergine, sweet cherry tomatoes, garlic, chilli, fresh mint and basil topped with Pecorino cheese \pounds 19.95

 $Pappardelle\ con\ Anatra$ Large flat egg pasta with shredded confit duck leg, porcini mushrooms and a touch of cream £ 23.95

 $\begin{array}{c} Calvino\\ \mbox{Tubular shaped pasta with seared strips of beef fillet and broccoli in a rich red wine,}\\ \mbox{tomato and cream sauce}\\ \mbox{\pounds 23.95} \end{array}$





Breaded and fried escallop of veal served with tomato tossed spaghetti and black truffle oil \pounds 29.95



Contorni

Mixed Vegetables (*) with rosemary and garlic butter £ 7.50

Sautéed Potatoes (*) with red onions, thyme and garlic £ 7.50

Creamed Spinach ^(v) with garlic, parmesan and pine nuts £ 7.50

French Fries (v) £7.50

French Fries (v) with black truffle and Grana Padano \pounds 7.95

Chopped Italian Salad (*) $\pounds 7.95$

 $\begin{array}{c} \textit{Rocket Salad} \\ \textit{with cherry tomatoes and parmesan tossed in a balsamic and olive oil dressing} \\ \pounds \ 7.95 \end{array}$

Sauteed Potatoes Bacon with red onions thyme and garlic and bacon \pounds 8.50

