

SMALL BITES

- crispy spiced chickpeas \$4
- warm marinated olives \$5
- whole roasted garlic \$4
- marinated white anchovy \$6
- burrata arancini \$5

SALUMI, CHARCUTERIE & CHEESE

- prosciutto san daniele \$13
extra virgin olive oil
- charcuterie board \$18
house made pate & sausage, sliced coppa, mustard, cornichon, crostini
- antipasti plate \$10
soppressata, aged cheese, roasted peppers, hummus, eggplant caponata, marinated olives, torn ciabatta
- salumi board \$22
coppa, prosciutto san daniele, soppressata, olives, fig mostarda
- cheese board \$25
your choice of red or white wine cheese board with selections from the Houston Dairymaids
served with candied nuts, fruit, honeycomb & mostarda

MOZZARELLA

- burrata tartufo \$22
sliced prosciutto, truffle pieces, truffle oil, crostini
- burrata pomodoro \$19
sliced coppa, marinated tomato, arugula, torn ciabatta
- mozzarella & roasted tomato \$16
sun dried tomato pesto, roasted tomato, roasted garlic, basil, extra virgin olive oil
- smoked mozzarella \$19
smoked mozzarella, roasted mushrooms & garlic, wilted dandelion greens, crostini

ANTIPASTI

- cheesy breadsticks \$7
add truffle \$10
- meatballs al forno \$14
all beef meatballs, house tomato sauce
- jumbo shrimp scampi \$15
lemon garlic butter, garlic bread
- sausage & peppers \$15
spicy pork & fennel sausage, roasted peppers, saba
- eggplant caponata \$9
sweet & sour eggplant, pinenuts, caperberries, tomato, roasted garlic spread, torn ciabatta
- fritto misto \$15
gulf shrimp, calamari, fennel, herbs, warm lemon olive oil
- zucchini fritte \$9
crispy zucchini sticks, garlic chips, mint, citrus aioli

PASTA

all pasta setups can be substituted with gluten friendly pasta

- spaghetti carbonara \$21
black pepper, parsley, salumi toscano, egg yolk, parmesan cream
- spaghetti lola* \$21
housemade maccheroni alla chitarra verde, tomato, basil, garlic, burrata
- rigatoni* \$21
house made rigatoni, green peas, prosciutto san daniele, tarragon, parmesan cream
- linguine \$21
gulf shrimp, parmesan cream, garlic, meyer lemon, calabria chili
- casarecce* \$18
housemade pasta, basil pesto, ricotta salata, candied pinenuts
- ravioli* \$20
house made ravioli, ricotta filling, tomato cream sauce, basil
- fusilli* \$23
house made fusilli, polpette, italian sausage, spicy marinara
- conchiglie bolognese* \$22
house made shell pasta, bolognese, whipped ricotta

**made daily in our dough room*

CARNI

- chicken "under a brick" half \$21
whole \$28
roasted with rosemary, thyme, bay leaf, garlic and lemon olive oil served with parmesan polenta pudding
- veal chop marsala \$36
9 oz. bone in chop milk braised then grilled served with mushroom marsala sauce & fettuccine al formaggio
- bistecca alla fiorentina *market price*
18 oz. bone-in ribeye grilled with rosemary, thyme, garlic & extra virgin olive oil served with lemon crushed yukon gold potatoes
- beef tenderloin \$34
8 oz. tenderloin pan roasted served with red wine sauce, caramelized brussel sprouts and parmesan polenta pudding
- lamb chops \$34
roasted with aromatic spices served with chickpea and tomato stew and salmoriglio sauce
- grilled gulf coast fish *market price*
served with crispy cauliflower with capers & pinenuts
- seafood & pasta stew \$28
gulf shrimp, scallops & lobster with paccheri and a pernod tomato broth
- yellowfin tuna steak *market price*
served with tomato, caper & black olive sauce and wilted greens

PIZZA

- the margharita \$17
tomato, mozzarella, basil
- the bianca \$18
mozzarella, fontina, parmesan, scamorza, ricotta, castelventrano olive, oregano
- coppa "ham & eggs" \$19
spicy air-dried pork shoulder, quail eggs, tomato, parmesan
- emma's \$19
tomato, goat cheese, caramelized onion, peperoni, mozzarella
- scamorza \$21
san marzano, heirloom & blistered cherry tomato, smoked mozzarella, basil, panna
- italian sausage \$19
tomato, peppers, onions, calabria chili, mozzarella, oregano
- mushroom \$22
oyster, royal trumpet, hen of the woods, melted leeks, fontina, black truffle cream, truffle oil
- carnissima \$19
italian sausage, peperoni, salumi toscano, coppa, prosciutto, smoked mozzarella, panna
- *add to any pizza*
coppa \$5 prosciutto \$5 arugula \$3
farm egg \$3 quail eggs \$4

SALAD & SOUP

- arugula & tomato \$11
campari tomatoes, fennel, basil, sweet italian vinaigrette
- mushroom & truffle salad \$11
arugula, button mushrooms, fontina, truffle oil
- coppa caesar \$11
grilled romaine, parmesan, white anchovy, ciabatta croutons
- beet salad \$11
roasted red & yellow beets, escarole, herbs, ricotta salata, orange vinaigrette
- apple & hazelnut salad \$12
mixed lettuces, apples, candied hazelnuts, gorgonzola, apple cider vinaigrette
- sausage & white bean soup \$8
celery, onions, carrots, fennel sausage, cannellini beans, thyme
- minestrone \$8
butternut squash, kale, cannellini beans, orzo pasta, pancetta, herbs

SIDE DISHES \$7

- wilted greens with crispy garlic
- broccolini with calabria chili & garlic
- chickpea and tomato stew
- crispy cauliflower with capers & pinenuts
- caramelized brussel sprouts
- lemon crushed yukon gold potatoes
- parmesan polenta pudding
- fettuccine al formaggio*

COPPA Osteria is a non-smoking environment including pipe and cigar smoking on the patio.

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. While we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

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