

SMALL BITES

- crispy spiced chickpeas \$4
- warm marinated olives \$5
- burrata arancini \$5

ANTIPASTI

- cheesy breadsticks \$7
add truffle \$10
- prosciutto san daniele \$12
extra virgin olive oil

- antipasti plate \$10
soppressata, aged cheese, roasted peppers, hummus, eggplant caponata, marinated olives, torn ciabatta

- burrata \$15
campari tomatoes, coppa, arugula, extra virgin olive oil, torn ciabatta

- zucchini fritte \$9
crispy zucchini sticks, garlic chips, mint, citrus aioli

- meatballs al forno \$14
all beef meatballs, house tomato sauce

- eggplant caponata \$9
sweet & sour eggplant, pinenuts, caperberries, tomato, roasted garlic spread, torn ciabatta

- fritto misto \$15
gulf shrimp, calamari, fennel, basil, warm lemon olive oil

SALAD & SOUP

- coppa caesar \$11
grilled romaine, parmesan, white anchovy, ciabatta croutons

- arugula & tomato \$11
campari tomatoes, fennel, basil, sweet italian vinaigrette

- tuscan kale \$15
tuna conserva, red onion, parmesan, pinenuts, golden raisins, ciabatta croutons, lemon vinaigrette

- mediterranean chop \$12
romaine, arugula, cucumber, red onion, green bell pepper, tomato, black olive, pepperoncini, feta, yoghurt dressing

- *add to any salad*
prosciutto \$5 chicken \$5 shrimp \$6

- sausage & white bean soup \$8
celery, onions, carrots, fennel sausage, cannellini beans, thyme

- minestrone \$9
butternut squash, kale, cannellini beans, orzo pasta, pancetta, herbs

SANDWICHES

served with your choice of red quinoa & beet salad, chickpea salad or orzo pasta salad

- meatball sub \$12
hoagie bun, garlic aioli, ricotta, mozzarella, parmesan

- chicken pita sandwich \$13
pita bread, sliced chicken breast, hummus, crispy chickpeas, grilled onions, arugula

- roast beef sandwich \$12
hoagie bun, sliced roast beef, onions, mushrooms, provolone cheese, garlic aioli

- grilled vegetable panini \$10
ciabatta bun, tomato, eggplant, zucchini, peperonata, chickpea puree, arugula, basil pesto

- roasted chicken sandwich \$13
egg bun, garlic aioli, basil pesto, red onion, tomato, arugula

- lamb sausage burger \$15
texas toast, tzatziki, sliced cucumbers, mint, feta, arugula

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

- 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

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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PLATES

served with your choice of side

- chicken "under a brick" \$19
rosemary, thyme, bay leaf, roasted garlic, lemon olive oil

- lola's pan roasted chicken \$19
choice of sauce:
lemon, caper, parsley
mushroom marsala
prosciutto & crispy sage

- grilled gulf coast fish *market price*
lemon olive oil

- pork loin milanese \$18
breaded and fried pork cutlet with lemon caper sauce

PASTA

all pasta setups can be substituted with gluten friendly pasta

- spaghetti carbonara \$19
black pepper, parsley, salumi toscano, egg yolk, parmesan cream

- rigatoni* \$18
house made rigatoni, green peas, prosciutto san daniele, tarragon, parmesan cream

- linguine alla scampi \$20
gulf shrimp, lemon garlic butter, parsley, crispy garlic

- ravioli* \$18
house made ravioli, ricotta filling, tomato cream sauce, basil

- capellini pomodoro \$17
marinara, basil, crispy garlic
**add a meatball \$21*

- fusilli* \$17
house made fusilli, basil pesto, green peas, roasted chicken, lemon olive oil

- fettuccine bolognese* \$18
house made fettuccine, all beef bolognese, tomato, parmesan

**made daily in our dough room*

SIDE DISHES \$6

- wilted greens with crispy garlic
- lemon crushed yukon gold potatoes
- parmesan polenta pudding
- fettuccine al formaggio*
- red quinoa & beet salad
- chickpea salad
- orzo pasta salad