

LA COPPOLA

FOOD MENU

A LITTLE BIT ABOUT US...

Since its opening in May 2008, lovers of Italian food have made La Coppola the place to enjoy the best Italy can offer the discerning palate. Head Chef Julito Mendoza 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 month matured San Daniele Parma ham, with locally supplied fresh produce an equally important feature. Giacomo Esposito and his team will welcome you to your table and offer you specialities from our menu which will always include choices of fresh fish and seafood that have been sourced directly from the fish market on a daily basis.

La Coppola also offers a unique atmosphere, with surroundings reminiscent of the Italian countryside together with echoes of best loved artistic masterpieces. For warmer summer evenings dine al fresco, if you wish, on our lovely terrace.

We hope you enjoy your dining experience with us
The Management



"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.
Although extra care has been taken to remove all
fish bones, some small ones may still remain.
Our chefs will always try to cater for allergies
and special dietary requirements.

(v) - Vegetarian

www.lacoppola.co.uk

BRUSCHETTE

- £4.95 GARLIC BREAD (v)
- £3.50 RUSTIC CIABATTA (v)
- £5.50 GARLIC PIZZA BREAD WITH PECORINO (v)
Garlic bread with tomato, fresh basil & Pecorino cheese
- £4.95 FOCACCIA (v)
Freshly baked Italian bread with garlic, rosemary & sea salt
- £6.50 BRUSCHETTA ROMANA (v)
Toasted bread with chopped fresh tomatoes, red onion, garlic & fresh basil
- £6.50 BRUSCHETTA TOSCANA (v)
Toasted bread with roasted peppers, garlic,
extra virgin olive oil & fresh parsley
- £7.95 TRIO BRUSCHETTA
Three of the chef's specialities

ANTIPASTI

- £5.95 SOUP OF THE DAY
- £9.50 PROSCIUTTO E MELONE
Best available melon with Parma ham
- £8.50 INSALATA CAPRESE (v)
Buffalo mozzarella cheese, fresh tomatoes & avocado mousse
dressed with extra virgin olive oil & basil vinaigrette
- £9.95 CARPACCIO TOSCANO
Thinly sliced cured beef served with rocket, extra virgin olive oil,
fresh lime juice & parmesan shavings
- £9.95 PRAWN & CRAB SALAD
Fresh crab & prawns with a light citrus and herb mayonnaise
- £8.95 CAMPANIA MOZZARELLA COPPOLA (v)
Extra creamy buffalo mozzarella, marinated tomato,
with fresh chilli and mint
- £7.95 ARANCINI
Crispy rice balls stuffed with bocconcini mozzarella cheese
and wild mushrooms

ANTIPASTI

- £7.95 **MELANZANA PARMIGIANA (v)**
Baked layers of aubergine & parmesan in a rich tomato sauce topped with Campania buffalo mozzarella cheese
- £8.50 **CALAMARI ROMANA**
Squid rings lightly dusted with seasoned flour, deep fried & accompanied with a lemon & garlic mayonnaise
- £7.95 **DUCK LIVER PÂTÉ**
La Coppola's homemade pâté
- £7.50 **FEGATINI DI POLLO**
Chicken livers pan fried in olive oil, demi glace & fresh parsley served on a Crostone
- £8.50 **SARDINE FRESCHE ALLA GRIGLIA**
Chargrilled sardines simply brushed with extra virgin olive oil & fresh lemon
- £10.95 **CAPESANTE CON PEPERONI ARROSTITI**
Fresh scallop baked in the oven with sweet pepper, pesto & parmesan cheese

£18.95 **ANTIPASTO ITALIANO**
- For 2 people to share -
Start your meal the true Italian way!
Our chef will prepare a large plate of antipasto representing the regional tastes of Italy.

PASTA

- £6.25 / SPAGHETTI BOLOGNESE
£12.50 Spaghetti tossed in our special veal ragu
- £7.50 / LASAGNA TRADIZIONALE
£13.95 Layers of egg pasta & our special veal ragu topped with béchamel sauce, mozzarella & parmesan cheese
- £16.50 PASTA LA COPPOLA
Flat egg pasta served with monkfish & shallots in a creamy white wine, saffron & cherry tomato sauce
- £15.95 PAPPARDELLE CON ANATRA AFFUMICATA
Large flat egg pasta with smoked duck, porcini mushrooms & a touch of cream
- £6.95 / SPAGHETTI CARBONARA
£13.50 Spaghetti with pancetta, tossed in egg yolk & cream
- £16.50 SPAGHETTI CON VONGOLE E GAMBERONI
Spaghetti with whole fresh clams, tiger prawns, garlic, chilli and cherry tomatoes
- £14.95 PASTA ALLA NORMA (V)
A popular Southern Italian pasta from Sicily, with aubergine, tomato, fresh mint, garlic and bocconcini mozzarella
- £7.50 / PENNE ARRABBIATA
£13.95 Penne pasta in an Italian plum tomato sauce with Italian sausage, fresh basil and chilli
- £14.95 QUADRELLI CON AGNELLO
Pasta filled with braised lamb in a creamy Madeira wine sauce, with mint and sun blushed tomato
- £14.95 PENNE CARCIOFI E SPINACI (V)
Penne pasta with baby leaf spinach, grilled artichoke hearts & fresh asparagus in a white wine & tomato sauce
- £17.95 SPAGHETTI ALL'ASTICE
Spaghetti with fresh lobster, sweet tomatoes & peas laced with brandy

PASTA

- £16.50 SPAGHETTI CON COZZE
Spaghetti with steamed mussels in a tomato velouté with white wine, garlic, fresh parsley, lemon juice & a hint of chilli
- £17.50 LINGUINI CON GRANCHIO
Linguini pasta with fresh crab meat, sweet cherry tomatoes with a touch of cream, saffron and lemon juice
- £15.95 TRIO DI PASTA
Per Person, For 2 People
The chef will surprise you with his choice of three different pasta dishes!
- £15.95 RETTANGOLI CON SALMONE ANETO
Fresh pasta parcels filled with salmon & dill in a vodka & pink peppercorn sauce with a touch of tomato & cream
- £8.05 / GNOCCHI E GORGONZOLA (V)
£14.95 Italian potato dumplings filled with gorgonzola cheese served in a creamy spinach sauce
- £16.95 RAVIOLONI CON RICOTTA E SPINACI (V)
Pasta filled with creamy buffalo ricotta & baby spinach in a buttery tomato sauce

RISOTTO

- £17.50 RISOTTO DI MARE
Carnaroli rice cooked with a selection of our daily fresh seafood with tomato, white wine & saffron
- £14.95 RISOTTO AI FUNGHI (V)
Carnaroli rice with wild mushrooms, white wine & a touch of cream
- £15.95 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

- £18.95 FEGATO ALLA SALVIA
Pan fried calf's liver with fresh sage & butter
- £18.95 FEGATO DI VITELLO ALLA VENEZIANA
Calf's liver cooked in a very traditional Venetian sauce of onions & Madeira wine served with grilled polenta
- £19.95 AGNELLO PICCANTE AL PESTO
Grilled Welsh lamb cutlets served with a red harissa, sun blushed tomato, pinenuts and fresh lime
- £24.95 TORNEDO ROSSINI
8oz fillet steak served on a crouton base topped with pate and served with a Madeira sauce
- £24.95 FILLETO DOLCELATTE E FUNGHI
8oz fillet steak cooked with mushrooms in a port & dolcelatte sauce
- £24.95 FILLETO BAROLO
8oz fillet steak cooked with pancetta & shallots in a Barolo wine sauce
- £24.95 FILLETO AL PEPE VERDE
8oz fillet steak cooked in a creamy green peppercorn sauce
- £19.50 VITELLO MONTECARLO
Flash grilled escallop of veal cooked with mustard seeds, mushrooms, brandy & a touch of cream
- £19.50 VITELLO ALLA MILANESE
Breaded veal scallop pan fried with prosciutto served in a light butter and black truffle oil, topped with a fried egg
- £18.95 VITELLO ALLA PARMIGIANA
Flash grilled escallop of veal topped with aubergine & parmesan cheese
- £18.95 SALTI IN BOCCA ALLA ROMANA
A typical Roman dish of sliced veal topped with ham cooked in Madeira & sage sauce
- £16.95 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

SECONDI PIATTI

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

£16.95 SUPREMA DI POLLO PRINCIPESSA
Pan fried breast of chicken cooked in a white wine,
mushroom & cream sauce topped with asparagus

£17.95 POLLO TORINESE
Pan fried breast of chicken & prawns cooked with
cherry tomatoes & green peppercorns in a creamy
white wine sauce garnished with tiger prawns

£16.95 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

£16.95 POLLO ALLA BRACE
Breast of chicken marinated in virgin olive oil, garlic,
crushed black peppercorns, capers & lime juice
cooked on the charcoal grill

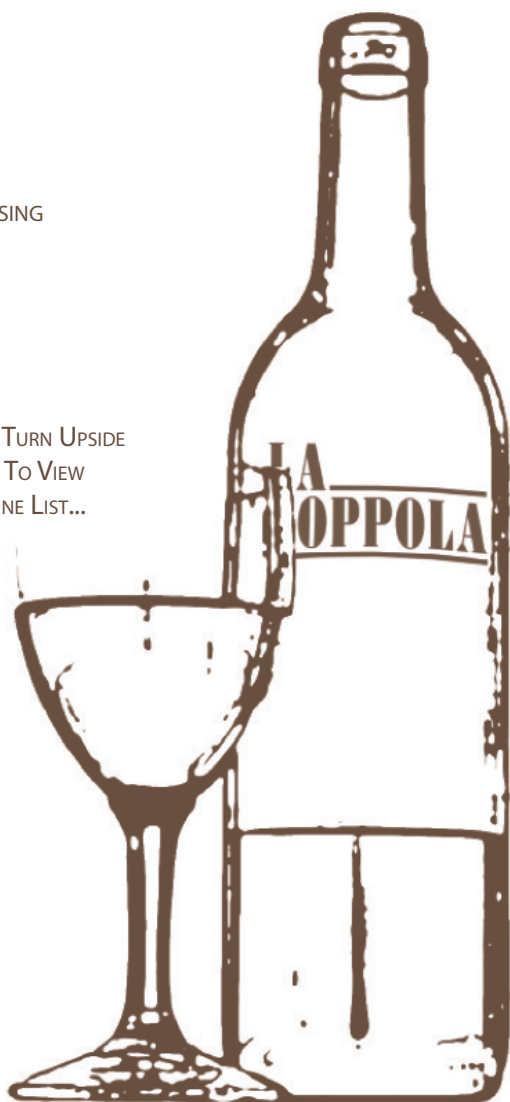
£24.95 FILLET STEAK
Fillet steak cooked on the charcoal grill served with
Cafe di Paris butter or Béarnaise sauce

£24.95 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

VEGETALI E INSALATE

- £3.95 SAUTÉ OF MIXED VEGETABLES
- £3.80 SAUTÉ POTATOES
- £3.95 SAUTÉ POTATOES WITH BACON, ONION & ROSEMARY
- £3.95 ZUCCHINE FRITTE
Courgette sticks lightly dusted with flour & deep fried
- £3.85 SPINACH SAUTÉ
Baby leaf spinach lightly sautéed with garlic,
Worcester sauce & a touch of chilli
- £3.95 FRENCH BEANS
Drizzled with butter & fresh lemon juice
- £3.95 PETITS POIS
Served with pancetta & caramelised onions
- £3.95 BROCCOLI
Sautéed with chilli & garlic
- £3.95 SAUTÉ MUSHROOMS
Sautéed with garlic & truffle oil
- £2.95 FRENCH FRIES
- £5.50 TOMATO & ONION SALAD
- £4.95 MIXED SALAD WITH ITALIAN DRESSING
- £4.95 GREEN SALAD
- £5.50 ROCKET SALAD
Served with cherry tomatoes
& parmesan shavings

PLEASE TURN UPSIDE
DOWN, TO VIEW
THE WINE LIST...



LA COPPOLA

WINE MENU

Wine is such an important part of Italian culture dating back from Roman times and La Coppola is proud to offer a comprehensive list of wines sourced with suppliers from family vineyards in Italy and around the world. Our experienced team will always be happy to offer help in choosing the perfect wine to compliment your meal.



RIEMPI IL BICCHIERE QUANDO E VUOTO, VUOTA IL BICCHIERE QUANDO E PIENO, NON LO LASCIAR MAI VUOTO, NON LO LASCIAR MAI PIENO

FILL YOUR GLASS WHEN IT IS EMPTY, EMPTY IT WHEN IT IS FULL,
NEVER LEAVE IT EMPTY, NEVER LEAVE IT FULL

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

Please note that from time to time La Coppola's wine list may vary slightly, due to changes in grape or production climates.

Therefore, when a particular wine is discontinued, our experienced waiting team will always endeavour to find you the best possible alternative - matching your wine preference as closely as possible, should you wish.

www.lacoppola.co.uk

EXCLUSIVE HOUSE WINES

£22.50 WHITE, RED OR ROSÉ BY THE BOTTLE (750ml)

APPERITIVO

£6.50 WHITE/RED/ROSÉ (175ml)

£8.00 GLASS PROSECCO

£8.50 GLASS PROSECCO ROSÉ

£13.95 GLASS GRUET BRUT SEC

£14.50 KIR ROYALE
Chilled champagne and Crème de Cassis

£15.25 CHAMPAGNE COCKTAIL
A classic combination of Cognac & Champagne

£9.25 DRY MARTINI COCKTAIL
A traditional Gin cocktail with dry Vermouth

£10.25 APEROL SPRITZ
Aperol, Prosecco & soda with a slice of orange.
Aperol Spritz became popular in the 1950's, inspired by the Venetian mix of white wine and soda

£9.50 BELLINI CLASSICO
The classic Bellini with white peach puree, created in 1948 by Giuseppe Cipriani at Harry's Bar in Venice. Named after 15th Century artist Giovanni Bellini

£10.25 AMERICANO
First created by Gaspane Campari in the mid 1800's, this mixture of sweet Vermouth, Campari & club soda is a real favourite

£10.25 BICICLETTA
Apparently named after elderly men who swerve all over the road on their way home after a few too many drinks at the bar!
It combines Campari, Pinot Grigio & club soda

WHITE WINE BY THE GLASS (175ML)

£5.95 CHARDONNAY SOLDIER'S BLOCK

£5.95 TREBBIANO

£6.50 GRECHETTO

£7.50 PINOT GRIGIO

£8.25 SAUVIGNON BLANC

RED WINE BY THE GLASS (175ML)

£8.75 CHIANTI CLASSICO

£8.25 VALPOLICELLA CLASSICO

£5.95 SANGIOVESE

£7.50 RIOJA

£6.20 MERLOT

£12.50 BAROLO

CHAMPAGNE & SPARKLING WINE

£29.95 PROSECCO DI FIORI

£31.95 PROSECCO DI FIORI ROSÉ

£61.95 GRUET BRUT SEC

£147.00 VEUVE CLIQUOT

£120.00 BOLLINGER SPECIAL CUVÉE

£179.00 LAURENT PERRIER ROSÉ

ITALIAN WHITES

- £21.95 **TREBBIANO DI RUBICONE (TUSCANY)**
Clear, bright, straw-yellow colour with a fresh fragrant, lingering bouquet.
On the pallet dry with fruity flavour
- £26.95 **PINOT GRIGIO DELLE VENEZIE I.G.T (VENETO)**
A pleasant fruity wine of good structure
with floral notes and a hint of pear & apricot
- £23.50 **GRECHETTO (UMBRIA)**
Pale yellow colour with a well balanced bouquet. Dry, full balanced,
very firm flavour with pleasant, clean, slightly bitter lingering
aftertaste of peach stone
- £25.95 **SOAVE CLASSICO, MONTRESOR (VENETO)**
Delicate floral aromas of honeysuckle, elderflower & a hint of spice.
Crisp and refreshing with good depth of lemony fruit, lively acidity
& a dry, lightly nutty finish
- £24.95 **ORVIETO CLASSICO AMABILE D.O.C (TUSCANY)**
A soft lightly sweet wine with a strong bouquet of wild flowers & honey
- £27.50 **FRASCATI SUPERIOR SECCO D.O.C (LAZIO)**
A pale yellow colour, dry & fresh yet pleasantly fleshy & fruity
- £28.95 **VERNACCIA DE SAN GIMIGNANO (TUSCANY)**
A fragrant bouquet of broom blossom
with suggestions of pineapple & flint stone.
Dry clean, well balanced with an aftertaste of peach & almonds
- £20.95 **IL MERIDIONE CATARRATTO (SICILY)**
Tropical peach and pineapple aromas. These characteristics continue
onto the palate with great balance and acidity.
- £27.25 **VERDICCHIO CLASSICO D.O.C (LA MARCHE)**
A dry concentrated style with a honeydew aroma
- £34.95 **GAVI DI GAVI (PIEMONTE)**
A dry wine full of fruit flavours with a persistent bouquet
- £36.95 **PECORINO CONTESA (ABRUZZO)**
White peach and delicate blossom characters mingle with citrus fruits.
Full, fruity palate with good texture, zesty acidity & savoury finish
- £41.95 **GRECO DI TUFO (CAMPANIA)**
Grapes grown in volcanic soil.
A light, honeyed aroma of pear, green apple & citrus.
Ripe apples on the palate, balanced by notes of greengage

ITALIAN REDS

- £21.95 **SANGIOVESE DI RUBICONE (TUSCANY)**
Ruby red wine with purple tint, recalling the violet scent.
Dry taste. balanced & lightly tannic, with a pleasantly fruity back taste
- £27.95 **DOLCETTO D'ALBA (PIEDMONT)**
Ethereal with intense notes of red berries. Well structured & balanced,
with fruit hints
- £22.50 **INGENO ORGANIC NERO D'AVOLA (SICILY)**
This spicy Sicilian red has a complex, smoky nose with juicy red
cherry flavours & a smooth body.
- £32.95 **VALPOLICELLA CLASSICO (VENETO)**
A good structured red with a lovely perfume of currents,
wild cherries & a hint of vanilla & spices with a long finish
- £34.95 **CHIANTI CLASSICO D.O.G.G (TUSCANY)**
A very fine dry & pleasantly fruity wine
with an elegant lingering aftertaste of raspberries & almonds
- £49.50 **CHIANTI CLASSICO RISERVA (TUSCANY)**
A strong heady bouquet with a delightful fragrance
of spices & wild raspberries with an aftertaste of liquorice
- £34.95 **MONTEPULCIANO D'ABRUZZO (ABRUZZO)**
A deeply coloured red with aromas of violets and ripe red fruit
and a warm, generous palate showing attractive black cherry fruit,
wild plum, gentle tannins & good length
- £47.50 **DON LUIGI MONTEPULCIANO RISERVA (ABRUZZO)**
Very intense and persistent aromas. Tastes of ripe fruit and cocoa, with
round, balanced tannins and full body
- £62.95 **AMARONE (VENETO)**
A dry velvety deep garnet red
with perfumes of cherries & light touches of vanilla
- £76.50 **BRUNELLO DI MONTALCINO (TUSCANY)**
A deep, heady & rich wine
with a strong suggestion of mulberries, raspberries with a hint of spice

WHITE WINES FROM AROUND THE WORLD

- £22.50 **RIOJA VIURA (SPAIN)**
100% unoaked Viura.
Clean, fresh and attractive nose showing hints of ripe peach & pear
- £21.95 **CHARDONNAY, SOLDIER'S BLOCK (AUSTRALIA)**
Named after the blocks of land gifted to soldiers returning from war.
Elegant and easy drinking, un-oaked wine . Vibrant citrus fruit fleshiness, textural mouth-feel, & a long finish
- £25.95 **VOUVRAY LES CÔTEAUX TUFIERES (FRANCE)**
A delicious off dry style of Chenin Blanc
with honeyed, nutty aromas. On the palate lush fruit & minerality
are balanced by a steely backbone of acidity & a long rich finish
- £22.50 **CHENIN BLANC PERCHERON (SOUTH AFRICA)**
Made from 40 year old bush vine Chenin. Frisky, vibrant and
aromatic with delicious depth and a tight, white stone fruit finish
- £23.95 **RIESLING NOVAS GRAN RESERVA (CHILE)**
Bright lime and grapefruit aromas. The palate has a limey
richness, with minerality and a lovely mouth watering lime zest finish
- £26.95 **VILA NOVA VINHO VERDE (PORTUGAL)**
Floral, citrus and gentle tropical aromas lead on to a palate with sherbet
lemon acidity, a touch of mango and a bright mineral finish
- £29.95 **SILENI CELLAR SELECTION SAUVIGNON BLANC (NEW ZEALAND)**
Bright with a pale yellow/green hue & powerful aromas of
passion fruit & tropical notes. Melon & stone fruit flavours
are under pinned on a complex palate by a zesty acidity.
- £38.50 **CHÂBLIS, LA MOTTE (FRANCE)**
Typical of what decent Chablis should taste like - not a trace of oak,
pungent and flinty on the nose with a tad of creamy fruit underneath,
this gets richer as the mineral characters give way
to riper buttery sensations but then cut back by a long crisp bite
- £42.50 **POUILLY FUMÉ, DOMAINE DE LA RENARDIÈRE (FRANCE)**
A golden, green colour, the wine has lots of flowery,
sappy aromas on the nose with hints of box and blackcurrant.
On the palate it is lively, fresh and aromatic, an elegant wine
with a long finish marked by the steely flavours,
often referred to as "gunflint", typical of the appellation

RED WINES FROM AROUND THE WORLD

- £22.50 **SHIRAZ, LAST STAND (AUSTRALIA)**
Fruity Shiraz from a cooler climate, with concentrated mulberry and black pepper notes. Soft plummy fruit flavours & smooth savoury tannins
- £29.95 **RIOJA, VEGA DEL RAYO (SPAIN)**
A delicious modern Rioja with a deep colour & ripe plum & cherry fruit aromas. Richly flavoured & substantial with fruit dominant & a smoky, spicy dimension from six months in oak
- £24.95 **MERLOT RESERVA ADOBE ORGANIC (CHILE)**
Bright, deep ruby in colour, with a red-fruit and plum nose. A wonderful balance between a rich pluminess and leafy notes, this Merlot has a great body with good balance & silkiness
- £23.95 **CÔTES DU RHÔNE CHAPELLE DE MARIN (FRANCE)**
An appealing forward and characterful 'violet' Grenache with a breath of spice from syrah and Mouvèdre - the epitome of a friendly Côtes du Rhône
- £21.95 **KARU CABERNET SAUVIGNON RISERVA (CHILE)**
The nose shows delicate fruit, lightly spiced, smokey aromas. Great structure, balanced tannins & well intergrated oak create a wine full of body with dark red fruit
- £23.50 **PINOT NOIR RESERVA EMILIANA (CHILE)**
Smooth red fruit aromas are supported on the palate with subtle tannins, balanced acidity & a persistent finish
- £29.50 **DOMAINE DES TOURELLES (LEBANON)**
A savoury and herby palate with Morello cherry flavours and fine, positive tannins. A wine packed with flavour and heritage, from one of the oldest wineries in Lebanon
- £33.95 **ZINFANDEL, CLINE CELLARS LODI (CALIFORNIA)**
Showing a wide array of dark berry fruit including black cherry and strawberry. Additionally, spice notes and a lasting finish of vanilla from oak aging & firm, supple tannins add complexity to this wine
- £27.50 **BORDEAUX, DUBOSCQ CLARET (FRANCE)**
Lots of rich ripe plum and blackberry fruit on the nose with spice and black pepper. A rich and satisfying palate with the tiniest notes of liquorice, excellent depth & fruit
- £38.50 **NIETO SENETINER DON NICANOR MALBEC (ARGENTINA)**
A classic from Nieto's premium Agrelo vineyards. Dark, dense black berry fruit & damson mingles with earthy mocha characters on the nose. The palate is smooth and rounded with evident yet supple tannins and a long intense pure black fruit finish
- £39.95 **ST EMILION, GINESTET CHATEAU LUSSAC (FRANCE)**
Predominantly Merlot from 25 year old vines, this is a very classy Claret, with a ripe and full nose. Smooth, soft tannins create a robust structure with a persistent, full flavour finish

