



*La Coppola Ristorante*



*Oyster Bar*

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 Hassan Butt 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.

General Manager Kian Hall 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.

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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## *Pre-dinner Thirst Quenchers*

### *Absolut Bloody Mary*

Absolut pepper vodka, fresh lemon juice, Tabasco, and tomato juice  
£ 9.00

### *G&T*

Hendrick's gin, Archers, orange, lavender and cucumber topped  
with Fever Tree Mediterranean tonic water  
£ 9.75

### *Bellini Classico*

Invented by Giuseppe Cipriani in 1934 this classic is a must!  
White peach pulp topped with Prosecco  
£ 9.50

### *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?  
£ 10.50

### *That's what killed Romeo?*

Luminated Midori, egg white, lemon and orange juice  
£ 9.95

### *Negroni Frizzante*

A carbonated version of the original.  
Beefeater gin, Campari, Prosecco, sweet vermouth and orange  
10.75

### *Bacio del Paradiso*

Passoa, fresh strawberries & mint with vodka, lemon juice and apple juice  
£ 10.50

### *Smokey Mafioso*

Vanilla bean, orange zest and Angostura bitters infusion  
with Wild Turkey 101 Bourbon served over ice with a wheel of fresh orange  
£ 11.50

### *Dry Martini*

Shaken or stirred?  
Beefeater gin, dry Vermouth and orange bitters served with Italian green olive  
£ 9.95



## *Condividere*

### *Zucchine Sottili* <sup>(v)</sup>

Shoestring fried courgette served with dipping sauce  
£ 7.95

### *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  
£ 10.50 *per person, minimum 2 people*

### *Pane all'Aglio* <sup>(v)</sup>

Stone baked garlic bread with butter and parsley  
£ 5.50

### *Bruschetta alla Romana* <sup>(v)</sup>

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  
£ 6.95

### *Arancinetti* <sup>(v)</sup>

Fried creamy Sicilian rice, mushroom and Parmesan balls served with truffle aioli  
£ 8.50



## *Iniziare*

### *Fegatini di Pollo*

Pan seared chicken livers with smoked pancetta and prune in a sweet Marsala sauce  
£ 7.95

### *Carpaccio di Manzo*

Thinly sliced marinated fillet of beef with peppery rocket salad,  
shaved Parmesan and drizzled with mustard dressing  
£ 10.95

### *Mozzarella di Buffala* <sup>(v)(s)</sup>

Creamy buffalo mozzarella with courgette, pistachio, basil and green herb dressing  
£ 9.95

### *Prosciutto Crudo di Parma*

Best available melon with thinly sliced Parma ham and Canadian maple syrup  
£ 10.95

### *Pasta Tartufata* <sup>(v)</sup>

Vermicelli pasta baked with black truffle and creamy Grana Padano sauce  
£ 9.95

### *Melanzane alla Parmigiana* <sup>(v)</sup>

Grilled aubergine layered with tomato sauce fresh basil, parmesan and mozzarella  
£ 9.50

### *Scamorza*

Grilled smoked buffalo mozzarella wrapped in Parma ham served on a bed of  
rocket and pomegranate dressing  
£ 9.95



## *La Pasta*

### *Carbonara*

Just the simple classic  
£ 6.95 / £ 13.50

### *Lasagne Tradizionali*

Pasta layered with cheesy béchamel, San Marzano tomato sugo and minced beef  
£ 13.95

### *Paccheri con Salsiccia*

Homemade Ligurian fennel sausage meat cooked in tomato, red wine, thyme and red chillies tossed with pillowcase pasta  
£ 14.50

### *Spaghetti Bolognese*

Shoestring pasta tossed in a rich tomato and minced beef sugo with red wine, thyme and bay  
£ 6.95 / £ 13.50

### *Norma* <sup>(v)</sup>

Sicilian speciality with roasted aubergine, sweet cherry tomatoes, garlic, chilli, fresh mint and basil topped with Pecorino cheese  
£ 13.50

### *Pappardelle con Anatra*

Large flat egg pasta with shredded confit duck leg, porcini mushrooms and a touch of cream  
£ 16.50

### *Calvino*

Tubular shaped pasta with seared strips of beef fillet and broccoli in a rich red wine, tomato and cream sauce  
£ 16.50



## *Il Ravioli*

### *Ravioloni con Ricotta e Spinaci* <sup>(v)</sup>

Pasta filled with creamy buffalo ricotta and baby spinach in a buttery tomato sauce

£ 14.95

### *Rettangoli con Salmone Aneto*

Fresh pasta parcels filled with salmon and dill in a vodka and pink peppercorn sauce with a touch of tomato and cream

£ 16.95

### *Quadrelli con Agnello*

Pasta filled with braised lamb served in a creamy Madeira wine sauce, with mint and sun blushed tomatoes

£ 17.50

## *Il Risotto*

### *Primavera* <sup>(v)</sup>

Creamy tomato and roasted Mediterranean vegetable risotto

£ 14.95

### *Parma*

Creamy risotto of porcini mushroom, thyme and white wine wrapped in San Daniele ham

£ 17.50



## *Le Carni*

### *Pollo Calabrese*

Pan roasted chicken breast served with cherry tomatoes and spicy Calabrese style sausage  
£ 17.95

### *Suprema di Pollo Principessa*

Pan fried breast of chicken cooked in a white wine, mushroom and cream sauce drizzled with black truffle  
£ 18.50

### *Pollo Torinese*

Pan chicken breast and prawns served in a creamy tomato, white wine and green peppercorn sauce  
£ 18.95

### *Confit di Cosce d'Anatra*

Duck leg confit with sour cherries and a rich demi glace sauce  
£ 21.95

### *Spalla d'Agnello Brasata*

Shoulder of lamb braised for 9 hours and served with saffron risotto and a minty Espagnole sauce  
£ 24.95

### *Filletto Dolcelatte e Funghi*

8oz fillet steak cooked with mushrooms in a port and dolcelatte sauce  
£ 26.95

### *Filletto Barolo*

8oz fillet steak cooked with pancetta and shallots in a Barolo wine sauce  
£ 26.95

### *Filletto al Pepe Verde*

8oz fillet steak cooked in a creamy green peppercorn sauce  
£ 26.95

### *Vitello alla Milanese*

Breaded and fried escallop of veal served with tomato tossed spaghetti and black truffle oil  
£ 23.95

### *Vitello Monte Carlo*

Flash grilled escallop of veal cooked with mustard seeds, mushrooms, brandy and a touch of cream  
£ 20.95





## *Contorni*

*Mixed Vegetables* <sup>(v)</sup>  
with rosemary and garlic butter  
£ 3.95

*Sautéed Potatoes* <sup>(v)</sup>  
with red onions, thyme and garlic  
£ 3.95

*Creamed Spinach* <sup>(v)</sup>  
with garlic, parmesan and pine nuts  
£ 4.50

*Bowl of Greens* <sup>(v)</sup>  
with chilli and citrus dressing  
£ 3.95

*French Fries* <sup>(v)</sup>  
£ 3.50

*French Fries* <sup>(v)</sup>  
with black truffle and Grana Padano  
£ 4.50

*Chopped Italian Salad* <sup>(v)</sup>  
£ 5.95

*Rocket Salad*  
with cherry tomatoes and parmesan tossed in a balsamic and olive oil dressing  
£ 5.95

*Ciabatta*  
£ 3.50

## *Iniziare di Pesce*

### *Calamari Fritti*

Squid fried to a golden crisp served with citrus and garlic aioli  
£ 8.95

### *Cozze Italiano*

Steamed Scottish rope grown mussels, tomato, chilli, garlic, parsley and white wine  
£ 8.95

### *Cozze Francesi*

Steamed Scottish rope grown mussels, cream, garlic, shallots, white wine and parsley  
£ 8.95

### *Ostriche Fresche*

Freshly shucked oysters served with lemon wedges, Mignonette Sauce and Bloody Mary sauce  
3 Oysters £ 7.50 / 6 Oysters £ 14.95

### *Gamberi con Dolcelatte*

Fresh water prawns cooked in a creamy, white wine and Dolcelatte sauce  
£ 8.95

### *Sinfornia di Mare*

Selection of fried seafood from the southern coast of Italy served with fresh lemon and creamy garlic aioli  
£ 11.95 per person minimum 2 people

### *Capesante al Forno*

Gratinated king scallops with classic Thermidor sauce  
£ 12.50

### *Prawn Cocktail*

Poached tiger prawns served La Coppola's cocktail sauce  
£ 11.95

## *Secondi di Pesce*

### *Spaghetti Vongole e Gamberi*

White clams and prawns sautéed in white wine and tomato sauce tossed with shoestring pasta, garlic, a hint of chilli, parsley and fresh lemon  
£ 17.50

### *Linguine all'Aragosta*

Fresh lobster, San Marzano tomato and peas, flambéed with brandy in a creamy lobster Bisque served with linguine pasta  
£ 17.95

### *Risotto di Sorrento*

A speciality from the Amalfi coast Succulent Langoustine and Amalfi lemon risotto  
£ 18.95

### *Cacciucco*

Ligurian style fish and shellfish stew topped with our homemade bread and baked to perfection  
'Our speciality'  
£ 23.95

### *Gamberoni Piccanti*

Pacific Ocean tiger prawns sautéed with fresh red chilli, garlic, white wine and butter  
£ 24.95

### *Aragosta alla Thermidor*

Best whole native lobster topped with a creamy Thermidor sauce and gratinated to golden  
£ 36.95

### *Branzino al Sale*

Salt crusted sea bass served with a spicy tomato, caper, olive anchovies sauce  
£ 23.50

### *Reale di Crostacei*

A grilled selection of shellfish and seafood served with fresh lemon and garlic dressing  
£ 36.95