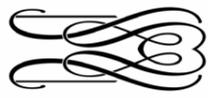


La Coppola Ristorante



MENU



ANTIPASTI DI PESCE



OSTRICHE FRESCHE

Half a dozen of freshly shucked oysters served with condiments
£15.95

FRITTO MISTO

Selection of fried seafood served with sweet chilli sauce
£19.95 (for 2 persons)

GAMBERONI ALL DOLCELATTE

Pan fried freshwater prawns in a light Dolcelatte and coffee sauce
£8.95



BRUSCHETTE

PANE ALL'AGLIO (V)

Stone baked garlic bread
£4.95

PANE AL POMODORO (V)

Stone baked tomato and garlic bread topped with Pecorino Romano cheese
£5.50

FOCACCIA

Freshly baked Italian bread topped with sea salt, rosemary and garlic
£4.95

BRUSCHETTA ROMANA (V)

Toasted ciabatta bread topped with garlic, basil, red onion and olive oil marinated chopped fresh tomatoes
£6.50

BRUSCHETTA TOSCANA (V)

Toasted ciabatta bread topped with roasted peppers, parsley, garlic and extra virgin olive oil
£6.50

TRIO DI BRUSCHETTA (V)

The chef's selection of bruschetta
£7.95



ANTIPASTO MISTO

- FOR 2 PEOPLE TO SHARE -

*Start your meal the Italian way
Our chefs will prepare a large platter of antipasti representing the regional tastes of Italy*
£18.95

ANTIPASTI

PROSCIUTTO E MELONE

Best available melon with thinly sliced San Daniele Parma Ham and Canadian maple syrup
£9.50

INSALATA CAPRESE (V)

Buffalo mozzarella, fresh tomatoes and avocado mousse dressed with extra virgin olive oil and basil vinaigrette
£8.50

CAPRACCIO TOSCANO

Thinly sliced cured beef served with rocket, truffle infused extra virgin olive oil, fresh lime juice and parmesan shavings
£9.95

CAMPANIA DI MOZZARELLA (V)

Extra creamy buffalo mozzarella and sundried marinated tomatoes, fresh red chilli, mint and extra virgin olive oil
£7.95

MELANZANE ALLA PARMIGIANA (V)

Baked layers of aubergine, basil and parmesan in a rich tomato sauce topped with buffalo mozzarella and served with pane Carasau
£7.95

CALAMARI ALLA ROMANA

Squid rings lightly dusted with seasoned semolina, deep fried and served with a lemon and garlic mayonnaise
£8.50

FEGATINI DI POLLO

Pan fried chicken livers served with a rich Marsala wine demi-glace on top of a crispy crostini
£7.50

CAPELANTE CON PEPERONI ARROSTITI

Fresh scallops baked in the oven with sweet roasted peppers, pesto and parmesan cheese
£10.95

If you have any dietary requirements or allergies please inform a member of our service team



SECONDI DI PESCE



BRANZINO AL SALE

Fresh sea bass baked in salt
£18.95

GAMBERONI PICCANTE

Tiger prawns cooked in white wine, garlic, chilli and butter
£21.95

CAPESANTE ALLA THERMIDOR

Scallop gratin with a classic Thermidor sauce
£26.95



PASTA

SPAGHETTI BOLOGNESE

Spaghetti tossed in our special veal ragu
£6.25 / £12.50

LASAGNA TRADIZIONALE

Layers of egg pasta and our special veal ragu topped with bechamel sauce, mozzarella and parmesan cheese
£7.50 / £13.95

SPAGHETTI CARBONARA

Spaghetti with smoked pancetta, tossed in egg yolk and a touch of cream
£6.95 / £13.50

SPAGHETTI VONGOLE E GAMBERONI

Spaghetti with whole fresh clams, prawns, garlic, a hint of chilli and cherry tomatoes
£16.50

PASTA ALLA NORMA (V)

A popular Southern Italian pasta with roasted aubergine, sweet cherry tomatoes, fresh mint, garlic and a hint of chilli
£14.95

QUADRELLI CON AGNELLO

Pasta filled with braised lamb in a creamy Marsala wine sauce, mint and sun blushed tomatoes
£14.95

SPAGHETTI ALL'ASTICE

Spaghetti with fresh lobster, sweet tomatoes and peas laced with brandy
£17.95

RETTANGOLI CON SALMONE ANETO

Fresh pasta parcels filled with salmon and dill served in a creamy tomato, vodka and pink peppercorn sauce
£15.95

SPAGHETTI CON COZZE

Spaghetti with steamed mussels in a tomato velouté with white wine, garlic, fresh parsley lemon juice and a hint of chilli
£16.50

RISOTTO

RISOTTO DI MARE

Arborio rice cooked with a selection of seafood with tomato, white wine and saffron
£17.50

RISOTTO AI FUNGHI

Arborio rice with wild mushrooms, white wine and a touch of cream
£14.95

CARNE

AGNELLO PICCANTE AL PESTO

Grilled lamb cutlets served with red Harissa, sun blushed tomatoes, pine nuts and fresh lime
£19.95

FILETTO DOLCELATTE E FUNGHI

8oz fillet steak served with a mushroom, Dolcelatte cheese and port sauce
£24.95

FILETTO BAROLO

8oz fillet steak served with a Barolo, smoked pancetta and shallots sauce
£24.95

FILETTO PEPE VERDE

8oz fillet steak served with a creamy green peppercorn sauce
£24.95

SUPREMA DI POLLO PRINCIPESA

Pan fried breast of chicken cooked in a white wine, mushroom and cream sauce
£15.95

POLLO TORINESE

Pan fried breast of chicken and prawns with cherry tomatoes and green peppercorns in a creamy white wine sauce
£17.95

CONTORNI

SAUTÉ MIXED VEGETABLES	£3.95
SAUTÉ POTATOES	£3.80
SAUTÉ POTATOES WITH BACON AND ONION	£3.95
ZUCCHINE FRITTE	£3.80
SAUTE SPINACH	£3.95
FRENCH BEAN	£3.80
PETIT POIS WITH PANCETTA	£3.95
BROCCOLI WITH CHILLI AND GARLIC	£3.95
SAUTÉ MUSHROOM	£3.95
FRENCH FRIES	£2.95
TOMATO AND ONION SALAD	£5.50
MIXED SALAD WITH ITALIAN DRESSING	£3.80
ROCKET SALAD WITH CHERRY TOMATOES	£3.95