

# Antipasti

<b>Zuppa del Giorno</b> .....	<b>\$4</b>
House made soup prepared daily.	
<b>Garlic Bread &amp; 3 Cheese on Focaccia</b> .....	<b>\$8</b>
Home made focaccia bread topped with garlic butter and a mix of asiago, parmigiana and mozzarella cheese.	
<b>Bruschetta Classica</b> .....	<b>\$9</b>
Fresh Roma tomatoes, basil, and garlic drizzled with extra virgin olive oil and served with calabrese bread.	
<b>Stuffed Cherry Peppers</b> .....	<b>\$10</b>
Hot cherry peppers stuffed with anchovy and padano cheese.	
<b>Prosciutto Bocconcini Melone</b> .....	<b>\$12</b>
Classic Italian antipasto, with prosciutto, bocconcini cheese and cantaloupe.	
<b>Portobello Asiago</b> .....	<b>\$12</b>
Stuffed portobello with crab, mushrooms, and spinach topped with asiago cheese.	
<b>Goat Cheese al Forno</b> .....	<b>\$13</b>
Creamy baked goat cheese married with San Marsano cherry tomato and basil sauce served with garlic crostinis.	
<b>Calamari Fritti</b> .....	<b>\$13</b>
Lightly dredged and fried calamari with house made lemon aioli.	
<b>Gamberoni "Coppola"</b> .....	<b>\$15</b>
Chilled king tiger prawns served with lemon aioli and traditional cocktail sauce.	

<b>Grilled Bruschetta Goat Cheese Flat Bread</b> .....	<b>\$9</b>
Grilled housemade flat bread topped with fresh bruschetta crumbled goat cheese, melted mozzarella and drizzled with reduced balsamic vinegar.	
<b>Arancini di Riso</b> .....	<b>\$9</b>
Sicilian classic risotto tossed with peas, parmigiano and mozzarella cheeses rolled in Italian bread crumbs and fried golden brown, served with fresh tomato sauce for dipping.	
<b>Aglia al Forno</b> .....	<b>\$12</b>
Oven roasted heads of local garlic with melted gorgonzola cheese. Served with calabrese crostinis.	
<b>Mussels Marinara</b> .....	<b>\$12</b>
PEI Mussels tossed with garlic white wine in a spicy tomato sauce.	
<b>Mozzarella en Camice</b> .....	<b>\$14</b>
Fiore di latte mozzarella wrapped in prosciutto then grilled and served on a bed of arugula salad.	
<b>Smoked Salmon Carpaccio</b> .....	<b>\$14</b>
Fresh smoked salmon topped with shaved red onion, capers, lemon & extra virgin olive oil.	
<b>Carpaccio</b> .....	<b>\$14</b>
Lightly peppered and "truffled" thinly sliced Alberta beef tenderloin topped with arugula, shaved padano cheese, lemon and extra virgin olive oil.	
<b>Grilled Sausage &amp; Peppers Flat Bread</b> .....	<b>\$10</b>
Grilled housemade flat bread topped with Italian sausage, roasted peppers, melted mozzarella and asiago cheeses.	

# Insalate

<b>Insalata della Casa</b> .....	<b>\$10</b>	<b>Add Chicken \$14</b>
Combination of mixed greens, tomato, red onion, cucumber & crouton.		
<b>Coppola's Caesar Salad</b> .....	<b>\$10</b>	<b>Add Chicken \$14</b>
Crisp romaine lettuce tossed in our house Caesar dressing topped with pancetta, croutons and parmigiana cheese.		
<b>Insalata Caprese</b> .....	<b>\$14</b>	
Sliced tomato and bocconcini cheese with fresh basil. Dressed with extra virgin olive oil and balsamic vinegar.		

<b>Insalata di Mare</b> .....	<b>\$14</b>
A medley of seafood and fresh vegetables marinated in extra virgin olive oil, garlic and lemon.	
<b>Fennel Arugula Salad</b> .....	<b>\$12</b>
<b>Add Chicken \$15</b>	
Fresh peppery arugula and crispy fennel tossed together with a light truffle oil and lemon vinaigrette.	
<b>Grilled Chicken and Goat Cheese Salad</b> .....	<b>\$15</b>
Coppola's house salad with grilled chicken, hot peppers and creamy goat cheese.	

# Panini

\* All panini come with your choice of soup, salad or fries.

<b>Eggplant Parmigiana Sandwich</b> .....	<b>\$12</b>
Breaded eggplant topped with tomato sauce mozzarella and Parmesan cheeses on focaccia bread.	
<b>Coppola's Deli Sandwich</b> .....	<b>\$14</b>
Salami, prosciutto, hot peppers, pancetta, ricotta and melted asiago cheese on italian panini.	
<b>Coppola's "Club" on Focaccia</b> .....	<b>\$15</b>
Grilled chicken, lettuce, tomato, lemon aioli and crispy pancetta layered on toasted focaccia bread.	
<b>Pollo Parmigiana Sandwich</b> .....	<b>\$14</b>
Breaded chicken cutlet topped with tomato sauce and mozzarella and parmesan cheeses on focaccia bread.	

<b>Veal Parmigiana Sandwich</b> .....	<b>\$15</b>
Breaded milk fed veal cutlet topped with tomato sauce mozzarella and Parmesan cheeses on italian panini.	
<b>Meatball Sandwich</b> .....	<b>\$14</b>
Coppola's homemade meatballs topped with tomato sauce, melted mozzarella, asiago and parmesan cheeses on fresh italian panini.	
<b>Chicken Pesto Sandwich</b> .....	<b>\$14</b>
Grilled chicken breast topped with roasted peppers, spinach, melted asiago with a pesto aioli on focaccia bread.	
<b>Papa Vince Steak Sandwich</b> .....	<b>\$15</b>
Italian panini with shaved striploin, sauteed green peppers, red onions and mushrooms, mozzarella cheese, lettuce, tomato, spicy aioli and our house vinaigrette.	

# Pasta

\* All pasta dishes come with Coppola's house or Caesar salad.

<b>Spaghetti and Meatballs</b> .....	<b>\$14</b>
Homemade spaghetti with two meatballs topped with your choice of tomato or bolognese sauce.	
<b>Coppola's Four Cheese Lasagna</b> .....	<b>\$13</b>
Layers of homemade pasta filled with mozzarella, padano, asiago and ricotta cheeses and baked to perfection.	
<b>Linguini Arrabiatta with Sausage</b> .....	<b>\$15</b>
Linguini with sauteed pancetta, italian sausage, garlic, roasted peppers and spicy tomato sauce.	
<b>Spaghetti Aglio e Olio con Pancetta Picante</b> .....	<b>\$14</b>
Spaghetti pasta tossed with pancetta, garlic and hot chillies.	
<b>Penne Genova</b> .....	<b>\$15</b>
Penne pasta with grilled chicken, roasted peppers, mushrooms in a pesto cream sauce.	
<b>Gnocchi Asiago Rosé</b> .....	<b>\$14</b>
Homemade gnocchi tossed in an asiago rosé sauce.	

<b>Linguini Bolonese</b> .....	<b>\$14</b>
Linguini pasta tossed with Coppola's homemade meat sauce.	
<b>Ravioli Pomodoro</b> .....	<b>\$13</b>
Jumbo cheese filled ravioli tossed with our homemade tomato basil sauce.	
<b>Penne al Capone</b> .....	<b>\$14</b>
Penne pasta with hot sausage, roasted peppers, red onions and mushrooms in a light tomato sauce.	
<b>Gnocchi Piemontese</b> .....	<b>\$15</b>
Homemade gnocchi in a wild mushroom white wine garlic cream sauce.	
<b>Fettuccini Alfredo con Pollo</b> .....	<b>\$14</b>
Fresh fettuccini tossed with grilled chicken and homemade Alfredo sauce.	
<b>Tortellini Pavarotti</b> .....	<b>\$14</b>
Cheese filled tortellini tossed with prosciutto, mushrooms, peas, roasted peppers in an asiago cream sauce.	

# Secondi Piatti

\* All entrees come with your choice of soup or salad and a side of penne tomato, Alfredo or fries.

<b>Eggplant Parmigiana</b> .....	<b>\$14</b>
Thin layers of breaded eggplant filled with mozzarella and parmigiano cheeses, fresh basil and Coppola's homemade tomato sauce.	
<b>Pollo Parmigiana</b> .....	<b>\$16</b>
Breaded chicken cutlet, topped with tomato sauce and mozzarella cheese.	

<b>Vitello alla Parmigiana</b> .....	<b>\$17</b>
Breaded milk fed veal cutlet, topped with tomato sauce and mozzarella cheese.	
<b>Salmon Arugula</b> .....	<b>\$18</b>
7oz. grilled salmon fillet on a bed of fennel and arugula salad.	

Parties of 8 or more are subject to 15% gratuity.