





# Secondi Piatti

All entrees come with your choice of soup of the day, house or Caesar salad

<b>Eggplant Parmigiana</b> .....	<b>\$18</b>
Thin layers of breaded eggplant filled with mozzarella and parmesan cheeses, fresh basil and Coppola's homemade tomato sauce.	
<b>Vitello alla Parmigiana</b> .....	<b>\$25</b>
Breaded milk fed, veal cutlet topped with tomato sauce and mozzarella cheese.	
<b>Pollo Parmigiana</b> .....	<b>\$21</b>
Breaded chicken cutlet topped with tomato sauce and mozzarella cheese.	
<b>Pollo al Pesto</b> .....	<b>\$21</b>
Breaded and pan seared chicken cutlet topped with a spinach, roasted pepper, asiago pesto cream sauce.	
<b>Vitello Arrabiatta</b> .....	<b>\$26</b>
Breaded milk fed, veal cutlet topped with melted mozzarella, spicy pancetta and roast pepper arrabiatta sauce.	
<b>Mediterranean Grilled Chicken</b> .....	<b>\$24</b>
Grilled 9oz chicken supreme marinated with Mediterranean herbs lemon and garlic.	
<b>Pollo Buon Gustio</b> .....	<b>\$26</b>
Chicken breast stuffed with goats cheese, spinach, sundried tomato and topped with red wine jus.	
<b>Wild Mushroom Truffled Risotto</b> .....	<b>\$18 Add 3 jumbo grilled shrimp \$25</b>
Arborio rice tossed together with wild mushrooms, fresh peas, parmesan cheese and drizzled with white truffle oil.	
<b>Prosciutto Wrapped Salmon</b> .....	<b>\$26</b>
Fresh Atlantic salmon wrapped in prosciutto, baked and finished with a chilli butter and arugula pesto drizzle.	
<b>Pickarel al Forno</b> .....	<b>\$26</b>
Oven baked Lake Huron pickarel topped with pancetta, spinach and lemon cream sauce.	
<b>Saltimbocca al Marsala</b> .....	<b>\$28</b>
Milk fed veal Scallopini stuffed with prosciutto & mozzarella. Topped with red onions, wild mushrooms and marsala jus.	
<b>Bistecca Semplice</b> .....	<b>\$32 Add gorgonzola jus \$34</b>
12oz AAA Alberta striploin grilled to your liking.	
<b>Filletto Riviera</b> .....	<b>\$34</b>
8oz. AAA Filet mignon topped with a portobello mushroom stuffed with crab, mushrooms and asiago cheese.	
<b>Agnello al Forno</b> .....	<b>\$42</b>
Hazelnut crusted eight bone rack of lamb with rosemary and roasted garlic jus.	
<b>Strawberry Grappa Shrimp</b> .....	<b>\$28</b>
5 Pan seared jumbo prawns tossed with garlic and deglazed with a flambé of strawberry grappa.	
<b>16oz. Veal Chop alla Compania</b> .....	<b>\$44</b>
16oz grilled veal chop topped with mushrooms, roasted red peppers and spinach in an asiago jus.	

\*All entrees are served with a choice of garlic mashed potato, baked potato, fries or side order of spaghetti with tomato or alfredo sauce.

\*Parties of 6 or more are subject to 15% gratuity.

# Gourmet Pizza

<b>Pizza Margarita</b> .....	<b>\$15</b>
Traditional Italian pizza topped with fresh tomato basil sauce and fresh bocconcini cheese.	
<b>Barista</b> .....	<b>\$16</b>
Fresh tomato sauce, mozzarella, green olives, red onion, hot peppers, tomatoes and salami.	
<b>Quattro Formaggio</b> .....	<b>\$16</b>
Tomato sauce and our house four cheese blend (Asiago, Gorgonzola, Fontina and Mozzarella).	
<b>Papa Pagnotta</b> .....	<b>\$17</b>
Pepperoni, sausage, Parma prosciutto, hot peppers, roasted peppers and mozzarella.	
<b>Dolce Vita "Luigi"</b> .....	<b>\$17</b>
Smoked chicken, bocconcini cheese, sliced tomato, spinach and basil oil.	
<b>Genova</b> .....	<b>\$17</b>
Fresh tomato sauce, grilled chicken, roasted peppers, basil pesto and mozzarella cheese.	
<b>Pizza con Arugula e Prosciutto</b> .....	<b>\$17</b>
Plain cheese and sauce pizza topped with a fresh arugula salad with freshly sliced prosciutto and shaved padano cheese.	
<b>Pizza alla Vegeteriano</b> .....	<b>\$17</b>
Cherry Tomatoes, spinach, artichokes, mushrooms, roasted peppers and topped with asiago and mozzarella cheeses.	
<b>Cummo Ven Ven</b> .....	<b>\$10</b>
Begin with cheese and sauce and create your own masterpiece, with a choice of the following toppings:	

**Items are \$2 each**

Bocconcini Onions Anchovies Pepperoni Extra Mozzarella Mushrooms Smoked Salmon Salami  
 Green Peppers Asiago Roasted Garlic Smoked Chicken Gorgonzola Hot Peppers Green Olives  
 Artichoke Hearts Grilled Chicken Roasted Peppers Pesto Pancetta Prosciutto Black Olives  
 Sundried Tomatoes Sausage

## Side Orders

Meatballs .....	\$6
Sausage .....	\$5
Mushrooms.....	\$3
French Fries.....	\$4
Garlic Bread w/Cheese .....	\$8

## Beverages

Soft Drinks .....	\$3
Juice .....	\$3
Milk .....	\$3
Brio.....	\$3
Orangina.....	\$3.50
Coffee .....	\$2.75
De-Caf Coffee.....	\$2.75
Herbal Tea .....	\$3