

Coppola's

RISTORANTE
& BANQUET FACILITY

Experience the real taste of Italy!

Antipasti

Zuppa del Giorno	\$7	Arancini di Riso	\$14
House made soup prepared daily		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.	
Portobello Asiago	\$15	Garlic Bread & 3 Cheese on Focaccia	\$11
Stuffed portobello with crab, mushrooms, and spinach topped with asiago cheese.		Home made focaccia bread topped with garlic butter and a mix of asiago, parmesan and mozzarella cheese.	
Calamari Fritti	\$16	Bruschetta Classica	\$12
Lightly flour dredged and fried calamari with house made lemon aioli.		Fresh Roma tomatoes, basil, and garlic drizzled with extra virgin olive oil and served with calabrese bread.	
Coppola's Shrimp Cocktail	\$19	Smoked Salmon Carpaccio	\$19
5 Chilled king tiger prawns served with aioli & cocktail sauce.		Fresh smoked salmon topped with shaved red onion, capers, lemon & extra virgin olive oil.	
Meatballs & Sauce	\$2 each	Beef Carpaccio	\$18
Ground beef, pork and veal, mixed with Italian spices and cheeses.		Lightly peppered and "truffled" thinly sliced Alberta beef tenderloin topped with arugula, shaved padano cheese, lemon and extra virgin olive oil.	
Mussels Marinara	\$16		
PEI Mussels tossed with garlic white wine in a spicy tomato sauce.			
Mozzarella en Camice	\$15		
Fiore di latte mozzarella wrapped in prosciutto then grilled and served on a bed of arugula salad.			

Insalate

Insalata della Casa	\$12	Add Chicken	\$17	Insalata di Mare	\$18
Combination of mixed greens, tomato, red onion, cucumber & crouton.				A medley of seafood and fresh vegetables marinated in extra virgin olive oil, garlic and lemon.	
Coppola's Caesar Salad	\$12	Add Chicken	\$17	Fennel Arugula Salad	\$12
Crisp romaine lettuce tossed in our house Caesar dressing topped with pancetta, croutons and parmesan cheese.				Fresh peppery arugula and crispy fennel tossed together with a light truffle oil and lemon vinaigrette.	
Insalata Caprese	\$15			Grilled Chicken and Goat Cheese Salad	\$18
Sliced tomato and bocconcini cheese with fresh basil. Dressed with extra virgin olive oil and balsamic vinegar.				Coppola's house salad with grilled chicken, hot peppers and creamy goat cheese.	

Flat Breads

* All flat breads come with your choice of House salad, Caesar salad or daily soup.

Grilled Bruschetta Goat Cheese Flat Bread	\$14	Chicken Pesto Flat Bread	\$15
Grilled homemade flat bread topped with fresh bruschetta, crumbled goat cheese, melted mozzarella and drizzled with reduced balsamic vinegar.		Grilled homemade flatbread topped with grilled chicken, roasted peppers, mushroom, pesto and topped with mozzarella and asiago cheeses.	
Grilled Sausage & Peppers Flat Bread	\$15	Fig Ricotta & Pancetta Flat Bread	\$15
Grilled homemade flat bread topped with Italian sausage, roast peppers, melted mozzarella and asiago cheeses.		Grilled homemade flatbread topped with a fig jam, caramelized onions, fresh ricotta, pancetta and topped with arugula salad with shaved Padano.	

Panini

* All panini come with your choice of Coppola's salad, soup or fries.

Coppola's Deli Sandwich	\$15	Papa Vince Steak Sandwich	\$18
Assorted Italian deli meats. Prosciutto, hot and sweet salami, pancetta, mozzarella and asiago cheeses, hot peppers, lettuce and tomato on Italian panini.		Shaved steak with caramelized onions, mushroom and green pepper, mozzarella cheese, spicy aioli and house vinaigrette on Italian panini.	
Coppola's Chicken Club	\$17	Coppola's Smoked Salmon Sandwich	\$18
Grilled chicken breast with pancetta, lettuce, tomato, mozzarella cheese and lemon aioli on focaccia.		House cured smoked salmon with mascarpone cheese, red onion, capers, lettuce, tomato on focaccia.	
Chicken Pesto Sandwich	\$17	Veal and Peppers Panini	\$18
Grilled chicken breast with asiago cheese, spinach, roast peppers, with a pesto aioli on focaccia.		Italian panini with breaded veal cutlet topped with sauteed peppers, onions, mushrooms, hot peppers, mozzarella cheese and garlic aioli.	

Pasta

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

Spaghetti and Meatballs	\$16	Gnocchi Piemontese	\$17
Homemade spaghetti with two meatballs topped with your choice of tomato or bolognese sauce.		Homemade gnocchi in a wild mushroom white wine garlic cream sauce.	
Coppola's Four Cheese Lasagna	\$17	Fettuccini Alfredo	\$15
Layers of homemade pasta filled with mozzarella, padano, asiago and ricotta cheeses and baked to perfection.		Fresh fettuccini tossed with grilled chicken and homemade Alfredo sauce.	
Penne al Capone	\$17	Tortellini Pavarotti	\$15
Penne pasta with hot sausage, roasted peppers, red onions and mushrooms in a light tomato sauce.		Cheese filled tortellini tossed with prosciutto, mushrooms, peas, roasted peppers in an asiago cream sauce.	
Penne Genova	\$18	Tortellini Campania	\$18
Penne pasta with grilled chicken, roasted peppers, mushrooms in a pesto cream sauce.		Cheese tortellini tossed with seared beef tenderloin, mushroom, roast peppers and spinach in a gorgonzola cream sauce.	
Gnocchi Asiago Rosé	\$16	Penne alla vodka	\$16
Homemade gnocchi tossed in an asiago rosé sauce.		Penne tossed with sautéed onion, prosciutto deglazed with vodka in an asiago rose sauce.	

Secondi Piatti

* All entrees come with your choice of Coppola's house or Caesar salad.

Eggplant Parmigiana with side pasta	\$16	Strawberry Grappa Shrimp	\$19
Thin layers of breaded eggplant filled with mozzarella and parmesan cheeses, fresh basil and Coppola's homemade tomato sauce.		5 jumbo shrimp flambéed in strawberry grappa, garlic and lemon served with fingerling potatoes and vegetables.	
Pollo Parmigiana with side pasta	\$18	Lemon Chicken	\$18
Breaded chicken cutlet, topped with tomato sauce and mozzarella cheese.		Lightly flour dusted and pan seared chicken breast with lemon butter served with roasted fingerling potatoes and vegetables.	
Vitello alla Parmigiana with side pasta	\$19	Orange Roughy	\$21
Breaded milk fed veal cutlet, topped with tomato sauce and mozzarella cheese.		Lightly flour dusted and pan seared roughy topped with lemon caper butter and arugula served with roasted fingerling potatoes and vegetables.	
Steak Fritts	\$22		
10oz grilled ribeye steak with French fries.			