

Coppola's

RISTORANTE
& BANQUET FACILITY

PASTA

Gluten free penne Add \$3. * All pasta entrees come with your choice of soup of the day, house or Caesar salad

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| Spaghetti & Meatballs | \$21 | Penne Sorrento | \$26 |
| Homemade spaghetti & 3 meatballs with your choice of tomato or Bolognese sauce. | | Penne pasta with smoked chicken, spinach, sun dried tomato, mushrooms, and artichokes tossed in garlic and olive oil. | |
| Spaghetti Aglio Olio With Pancetta | \$21 | Tortellini Spicy Sausage & Rapini | \$25 |
| Homemade spaghetti tossed with pancetta, chilis in a garlic olive oil sauce. | | Cheese filled tortellini with pancetta, sausage, rapini in a spicy olive oil and garlic sauce. | |
| Jumbo Ravioli With Your Choice Of Sauces | | Penne Capone | \$25 |
| Tomato \$21 / Alfredo \$22 / Bolognese \$23 | | Penne with sausage, roast peppers, mushroom, onions in spice tomato. | |
| Jumbo cheese filled ravioli with your choice of our homemade sauce. | | Penne Alla Vodka With Chicken | \$26 |
| Ravioli Tartufo Con Funghi | \$25 | Penne with grilled chicken, prosciutto, onion in a vodka asiago rose sauce. | |
| Jumbo cheese ravioli tossed with wild mushrooms in a truffled garlic cream sauce. | | Tortellini Con Prosciutto E Pollo | \$26 |
| Fettuccini Alfredo .. \$21 / chicken \$25 / 5 shrimp \$29 | | Pasta with grilled chicken, prosciutto, sun dried tomato and spinach in a white wine Asiago cream sauce. | |
| Homemade fettuccini tossed with our homemade Alfredo sauce. | | Gnocchi Amalfitano | \$34 |
| Tortellini Pavarotti | \$24 | Homemade gnocchi tossed with smoked chicken, shrimp and fresh tomatoes in a truffled garlic cream sauce. | |
| Cheese tortellini with prosciutto mushroom roast pepper peas in a asiago cream sauce. | | Spaghetti Pescatore | \$32 |
| Coppola's Four Cheese Lasagna | \$22 | Spaghetti pasta with clams, mussels, 3 king tiger prawns, calamari, prepared in a light white wine tomato sauce. | |
| Layers of homemade pasta filled with mozzarella Padano asiago and ricotta cheeses and baked to perfection your choice of tomato or meat sauce. | | Fettuccini Mare Ciaro | \$35 |
| Gnocchi Amore | \$24 | Fettuccini with seared sea scallops & king tiger prawns, with leeks and sweet red peppers in a martini cream sauce. | |
| Homemade gnocchi tossed in a asiago rosé sauce. | | Wild Mushroom Truffled Risotto | |
| Gnocchi Piemontese | \$25 | \$23 / 3 jumbo grilled shrimp \$28 | |
| Homemade gnocchi tossed with mushrooms white wine garlic cream sauce. | | Arborio rice tossed together with wild mushrooms, fresh peas, parmesan cheese and drizzled with white truffle oil. | |
| Penne Genova | \$26 | | |
| Penne with grilled chicken, roasted peppers and mushrooms in a pesto cream sauce. | | | |

SECONDI PIATTI

* All entrees come with your choice of side penne or spaghetti, garlic mashed or baked potato soup of the day, house or Caesar salad.

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| Eggplant Parmigiana | \$25 | Faroe Island Salmon | \$36 |
| Thin layers of breaded eggplant filled with mozzarella and parmigiana cheeses, fresh basil and Coppola's homemade tomato sauce. | | Pan seared Fresh Faroe Island salmon on a bed of marinated roasted peppers topped with chili butter. | |
| Vitello Alla Parmigiana | \$30 | Veal Saltimbocca Marsala | \$42 |
| Breaded milk fed veal cutlet, topped with tomato sauce and mozzarella cheese. | | Pan seared milk fed veal scallopini stuffed with fresh mozzarella and prosciutto topped with onions mushrooms in a marsala wine sauce. | |
| Pollo Parmigiana | \$26 | Strawberry Grappa Shrimp | \$29 |
| Breaded chicken cutlet, topped with tomato sauce and mozzarella cheese. | | 7 jumbo shrimp sautéed with garlic deglazed with strawberry grappa. | |
| Herb Marinated Roasted Chicken Breast | \$28 | Filletto Riviera | \$45 |
| 9oz skin on Herb marinated chicken supreme roasted golden brown. | | 10 oz. AAA Filet mignon topped with a Portobello mushroom stuffed with crab, mushrooms and asiago cheese. | |
| Grilled Chicken Al Ferri | \$29 | Agnello Al Forno | \$55 |
| Grilled 9oz chicken supreme topped with mushroom roast garlic roast pepper red wine jus. | | Hazelnut crusted eight bone rack of lamb with rosemary and roasted garlic jus. | |
| Pollo Figaro | \$32 | Filetto Gorgonzola | \$45 |
| Chicken breast stuffed with fig jam, Prosciutto, goats cheese, ricotta, spinach & lemon zest topped with red wine jus. | | 10oz AAA Filet Mignon topped with melted gorgonzola cheese and red wine jus. | |

EXPERIENCE THE REAL TASTE OF ITALY!