

ANTIPASTI

- Zuppa Del Giorno

House made soup prepared daily

\$10
- Antipasto Platter For Two

Italian classic with Italian cured meats, cheeses, olives & Giardiniera.

\$28
- Bruschetta Classica

Fresh tomatoes, basil, and garlic drizzled with extra virgin olive oil and served with crostini.

\$16
- Garlic Bread & 3 Cheese On Focaccia

Homemade focaccia bread topped with garlic butter and a mix of asiago, parmigiana and mozzarella cheese.

\$12
- Calamari Fritti

Lightly dredged and fried calamari with house made lemon aioli and cocktail sauce.

\$24
- Mozzarella En Camice

Fresh mozzarella wrapped in prosciutto then grilled and drizzled with reduced balsamic.

\$22
- Portobello Asiago

Stuffed Portobello with crab, mushrooms, and spinach topped with asiago cheese.

\$19
- Coppola's Shrimp Cocktail

5 chilled king tiger prawns served with aioli & cocktail sauce.

\$22

- Arancini Di Riso

Sicilian classic risotto balls with peas, parmigiana and mozzarella cheeses rolled in Italian bread crumbs and fried golden brown, served with fresh tomato sauce & basil oil.

\$16
- Fig Flat Bread

Grilled flatbread with fig jam, caramelized onions, crispy pancetta, ricotta cheese and topped with a light arugula salad with shaved padano cheese.

\$16
- Grilled Bruschetta Goat Cheese Flat Bread

Grilled homemade flat bread topped with fresh bruschetta, crumbled goat cheese, melted mozzarella and drizzled with reduced balsamic vinegar.

\$16
- Smoked Salmon Carpaccio

Fresh smoked salmon topped with shaved red onion, capers, lemon & extra virgin olive oil.

\$21
- Carpaccio

“Truffled” thinly sliced Alberta beef tenderloin topped with arugula, shaved Padano cheese and extra virgin olive oil.

\$19
- Goat Cheese Al Forno

Fresh cherry tomato and basil sauce with baked goats cheese served with crostinis.

\$18
- Mussels Marinara

PEI Mussels tossed with garlic, white wine in a spicy tomato sauce.

\$18

INSALATE

- Insalata Della Casa

Mixed greens, tomato, red onion, cucumber & crouton with Coppola's homemade vinaigrette.

\$14

Add Chicken \$21
- Coppola's Caesar Salad

Crisp romaine lettuce tossed in our house Caesar dressing topped with pancetta, croutons and parmigiana cheese.

\$14

Add Chicken \$21

- Insalata Caprese

Sliced tomato and bocconcini cheese with fresh basil dressed with extra virgin olive oil and balsamic vinegar.

\$19
- Grilled Chicken And Goat Cheese Salad

Coppola's house salad with grilled chicken, hot peppers and creamy goat cheese.

\$23

GOURMET PIZZA

Gluten free pizza Add \$3

- Cummo Ven Ven

Begin with cheese and sauce and create your own masterpiece, with a choice of the following toppings

\$17

Items are \$2.50 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
- Mangia Cake

Double pepperoni, cheese and sauce.

\$20
- Pizza Margarita

Traditional Italian pizza topped with fresh tomato basil sauce and fresh bocconcini cheese.

\$20
- Quattro Formaggio

Tomato sauce and four cheese blend (Asiago, Gorgonzola, Parmigiana and Mozzarella).

\$22
- Papa Pagnotta

Tomato sauce pepperoni, sausage, Parma prosciutto, hot peppers, roasted peppers and mozzarella cheese.

\$23
- Meat Lovers

Tomato sauce, pepperoni, sweet and spicy salami, pancetta, Italian sausage, hot peppers, asiago and mozzarella cheese.

\$23
- Dolce Vita “Luigi”

Smoked chicken, bocconcini cheese, sliced tomato, spinach and basil oil.

\$23
- Figaro pizza

Fig jam, caramelized onions, pancetta, mozzarella & gorgonzola cheese topped with arugula.

\$23
- Pizza Con Arugula E Prosciutto

Cheese and sauce pizza topped with a freshly sliced prosciutto and fresh arugula salad with shaved padano cheese.

\$22
- Pizza Alla Vodka

Vodka rose sauce, prosciutto, red onion, grilled chicken, asiago and mozzarella cheeses.

\$23
- Bianca Pizza Con Tartufo

White pizza with mushrooms, grilled artichokes, mozzarella and asiago cheese, topped with truffle oil and arugula salad with shaved Padano cheese.

\$23
- Pizza Alla Vegeteriano

Tomatoes, spinach, artichokes, mushrooms, roasted peppers and topped with asiago and mozzarella cheese.

\$23

# 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

**Pasta choices - Spaghetti, Linguini, Capellini, Fettuccini, Pappardelle, Tortellini, Penne, Fusilli, Rigatoni, Jumbo Cheese Filled Ravioli or Homemade Gnocchi ..** **Tomato \$24 / Alfredo \$26 / Bolognese \$26**  
Add meatballs \$2.50 each.

**Gnocchi Amore ..** **\$26**  
Homemade gnocchi tossed in an asiago rosé sauce.

**Ravioli Tartufo Con Funghi ..** **\$28**  
Jumbo cheese ravioli tossed with wild mushrooms in a truffled garlic cream sauce.

**Fettuccini Alfredo..** **\$26 / chicken \$30 / 5 shrimp \$36**  
Homemade fettuccini tossed with our homemade Alfredo sauce.

**Tortellini Pavarotti ..** **\$26**  
Cheese tortellini with prosciutto, mushroom, roast pepper and peas in a asiago cream sauce.

**Coppola's Four Cheese Lasagna ..** **\$28**  
Layers of homemade pasta filled with mozzarella, Padano, asiago and ricotta cheeses and baked to perfection, with your choice of tomato or meat sauce.

**Gnocchi Piemontese ..** **\$28**  
Homemade gnocchi tossed with mushrooms, white wine and garlic cream sauce.

**Penne Genova ..** **\$30**  
Penne with grilled chicken, roasted peppers and mushrooms in a pesto cream sauce.

**Penne Pecorino with Beef Tips ..** **\$32**  
Pan seared beef tenderloin tips with sun-dried tomatoes and spinach in a goat cheese cream sauce.

**Penne Sorrento ..** **\$30**  
Smoked chicken, spinach, sun dried tomatoes, mushrooms, and artichokes tossed in garlic and olive oil.

**Pappardelle Short Rib Ragu ..** **\$30**  
Pappardelle tossed in a short rib ragu topped with fresh ricotta cheese & pistachios.

**Tortellini Spicy Sausage & Rapini ..** **\$28**  
Cheese filled tortellini with pancetta, sausage, rapini in a spicy olive oil and garlic sauce.

**Penne Capone ..** **\$28**  
Penne tossed with mushrooms, spicy sausage, roasted peppers and red onion in spicy tomato sauce.

**Penne Alla Vodka With Chicken ..** **\$30**  
Penne with grilled chicken, prosciutto, onion in a vodka asiago rose sauce.

**Tortellini Con Prosciutto E Pollo ..** **\$32**  
Pasta with grilled chicken, prosciutto, sun dried tomato and spinach in a white wine Asiago cream sauce.

**Gnocchi Amalfitano ..** **\$39**  
Homemade gnocchi tossed with smoked chicken, shrimp and fresh tomatoes in a truffled garlic cream sauce.

**Spaghetti Pescatore ..** **\$38**  
Spaghetti pasta with clams, mussels, 3 king tiger prawns, calamari, prepared in a light white wine tomato sauce.

**Fettuccini Mare Ciaro ..** **\$39**  
Pan seared sea scallops & king tiger prawns, with leeks and sweet red peppers in a martini cream sauce.

**Linguini Surf & Turf ..** **\$39**  
King tiger shrimp with beef tenderloin tips, spinach, and roast peppers in a Asiago 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.

**Eggplant Parmigiana ..** **\$26**  
Layers of breaded eggplant filled with mozzarella cheeses, parmigiana cheeses and Coppola's homemade tomato sauce.

**Vitello Alla Parmigiana ..** **\$38**  
Breaded milk fed veal cutlet, topped with tomato sauce and mozzarella cheese. Add spicy arrabiatta sauce \$3.00.

**Pollo Parmigiana ..** **\$32**  
Breaded chicken cutlet, topped with tomato sauce and mozzarella cheese. Add spicy arrabiatta sauce \$3.00.

**Pollo Toscano ..** **\$36**  
Pan seared chicken supreme with sun-dried tomatoes, spinach in a Grana Padano cream sauce.

**Herb Marinated Roasted Chicken Breast ..** **\$32**  
9oz skin on herb marinated chicken supreme roasted golden brown.

**Chicken Marsala ..** **\$34**  
Lightly dusted chicken breast pan seared with a mushroom, onion, marsala jus.

**Pollo Figaro ..** **\$36**  
Chicken supreme with fig jam, prosciutto, goat cheese, ricotta, spinach & lemon zest topped with red wine jus.

**Faroe Island Salmon ..** **\$39**  
Pan seared fresh Faroe Island salmon on a bed of marinated roasted peppers topped with chili butter.

**Filletto Riviera ..** **\$56**  
10 oz. AAA Filet mignon topped with a Portobello mushroom stuffed with crab, mushrooms and asiago cheese. Add garlic shrimp \$ 3 each.

**Filetto Figaro ..** **\$56**  
10oz AAA Filet Mignon with fig & caramelized onion, wine jus with gorgonzola cheese. Add garlic shrimp \$ 3 each.

**Agnello Al Forno ..** **\$69**  
Hazelnut crusted eight bone rack of lamb with rosemary and roasted garlic jus.

## KIDS MENU

\* 10 Years old and under all kids meals come with choice of fountain drink.

**Penne, Spaghetti or Fettuccini Your Choice Sauces**  
**Tomato \$10 / Alfredo \$12 / Bolognese \$12**  
Add meatballs \$2.50 each.

**Chicken Fingers and Fries ..** **\$14**  
3 chicken fingers with French fries.

**Gnocchi or Jumbo Cheese Filled Ravioli Your Choice Sauces ...** **Tomato \$12 / Alfredo \$15 / Bolognese \$15**

**Cheese or Peperoni Pizza ..** **\$12**  
\$2.50 extra items.

EXPERIENCE THE REAL TASTE OF ITALY!