

NEW YEAR'S EVE MENU

RESERVATION REQUIRED. SEATINGS FROM 4PM - 9PM

Coppola's House or Caesar Salad

ANTIPASTI

Your Choice of...

Classic Antipasto

Italian cured meats, cheeses, olives and giardiniera

Gamberoni Coppola

Traditional shrimp cocktail served with cocktail & aioli sauce for dipping

Calamari Fritti

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

Beef Carpaccio

"Truffled" thinly sliced beef tenderloin with arugula, shaved Padano cheese, and extra virgin olive oil

SECONDI PIATTI

Your Choice of...

Fillet Riviera.....\$100

Grilled 10 oz Fillet Mignon topped with a crab spinach & Asiago stuffed mushroom with a port wine reduction

Agnello Al Forno.....\$110

8 bone hazelnut crusted rack of lamb topped with roast garlic red wine jus

Pollo Provolone & Prosciutto.....\$85

Pan seared chicken supreme stuffed with prosciutto, sharp provolone cheese topped with fig jus

Linguini Surf & Turf.....\$95

Beef tenderloin tips & Atlantic lobster tail meat tossed with spinach, red peppers, leeks in a vermouth roast garlic rose sauce

Cavatelli Veal Brandy Sugo with Burrata.....\$80

Cavatelli tossed with veal brandy sugo topped with fresh burrata

Ravioli Tartufo.....\$75

Jumbo cheese ravioli tossed with mushroom truffle cream sauce

Pistachio Crusted Cod.....\$80

Pistachio crusted cod in lemon cream sauce topped with fresh arugula

DOLCI

Glass of Champagne

Your Choice of...

Tiramisu / Crème Brûlée / Chocolate Decadent Cake (GF &Vegan)

Taxes and gratuities are not included