

ANTIPASTI

- Antipasto Platter For Two

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

\$32
- Bruschetta Classica

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

\$16
- Garlic Bread & 3 Cheese On Focaccia

Focaccia bread with garlic butter and a mix of asiago, parmigiana and mozzarella cheeses.

\$12
- Calamari Fritti

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

\$26
- Mozzarella En Camice

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

\$22
- Provolone Cartoccio

Sharp provolone wrapped in filo pastry then baked and served with fresh tomato sauce and drizzled with basil oil.

\$19
- Portobello Asiago

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

\$19
- Coppola's Shrimp Cocktail

Chilled king tiger prawns served with aioli & cocktail sauce.

\$22

- Arancini Di Riso

Sicilian classic risotto tossed with peas, parmigiana and mozzarella cheeses rolled in Italian bread crumbs and fried golden brown, served with fresh tomato sauce for dipping.

\$16
- Fig Flat Bread

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

\$17
- 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.

\$17
- Smoked Salmon Carpaccio

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

\$22
- Carpaccio

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

\$25
- Spicy Sausage & Peppers Flat Bread

Italian sausage, roasted peppers, Calabrian chilli oil, mozzarella and asiago cheeses.

\$17
- Mussels Marinara

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

\$19

INSALATE

- Insalata Della Casa

Mixed greens, tomato, red onion, cucumber and croutons, with Coppola's homemade vinaigrette.

Large \$15 Add Chicken \$10
- Coppola's Caesar Salad

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

Large \$15 Add Chicken \$10

- Grilled Chicken And Goat Cheese Salad

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

\$25
- Insalata Caprese

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

\$20

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

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.

\$21
- Pizza Margherita

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

\$22
- Quattro Formaggio

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

\$24
- Papa Pagnotta

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

\$25
- Meat Lovers

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

\$25
- Dolce Vita “Luigi”

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

\$24
- The Ryan White Pizza

Olive oil, oregano, roast garlic, grilled artichoke, spinach, green olives, sun-dried tomato, salami, Calabrian hot peppers, asiago, provolone and mozzarella cheeses.

\$25
- Spicy Sicilian Pizza

Spicy chilli oil, pepperoni, salami, Calabrian hot peppers, mozzarella and provolone cheeses, topped with pistachios and hot honey.

\$25
- Pizza Con Arugula E Prosciutto

Plain cheese and sauce pizza topped with a fresh arugula salad with freshly sliced prosciutto and shaved Padano cheese.

\$23
- Pizza Alla Vodka

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

\$24
- Pizza Alla Vegeteriano

Cherry tomatoes, spinach, artichokes, mushrooms, roasted peppers and topped with asiago and mozzarella cheeses.

\$24

# Coppola's

## RISTORANTE

### PASTA

Gluten free penne Add \$4. \* All pasta entrees come with your choice of soup of the day, house or Caesar salad

**Pasta.....Tomato \$25 / Alfredo \$28 / Bolognese \$28**

Choose your sauce and pasta: Penne, Spaghetti, Linguini, Fettuccini, Rigatoni, Capellini, Tortellini, Fusilli, Gnocchi, or Ravioli.

**Fettuccini Alfredo..\$27 / chicken \$32 / 5 shrimp \$36**

Homemade fettuccini tossed with our homemade Alfredo sauce.

**Tortellini Pavarotti .....\$30**

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 .....\$30**

Homemade gnocchi tossed with mushrooms, white wine and garlic cream sauce.

**Gnocchi Amore .....\$30**

Homemade gnocchi tossed in an asiago rosé sauce.

**Gnocchi Dolce E Picante .....\$38**

Homemade gnocchi tossed with shrimp, onion and fresh tomato in a spicy hot honey cream sauce.

**Pappardelle Short Rib Ragu .....\$36**

Pappardelle pasta tossed with our short rib ragu topped with ricotta & crushed pistachios nuts.

**Rigatoni Pecorino with Beef Tips.....\$36**

Rigatoni with beef tenderloin tips, sun-dried tomatoes and spinach in a goat cheese cream sauce.

**Penne Genova .....\$32**

Penne with grilled chicken, roasted peppers and mushrooms in a pesto cream sauce.

**Ravioli Tartufo con Funghi.....\$30**

Jumbo cheese ravioli tossed with wild mushrooms in a truffled garlic cream sauce.

**Rigatoni Alla Vodka .....\$30**

Rigatoni tossed with prosciutto, onion and garlic in an asiago rose sauce.

**Penne Sorrento .....\$32**

Smoked chicken, spinach, sun dried tomatoes, mushrooms, and artichokes tossed in garlic and olive oil.

**Cavatelli Spicy Sausage & Rapini.....\$30**

Cavatelli pasta with pancetta, sausage, rapini in a spicy garlic olive oil sauce.

**Penne Capone .....\$30**

Penne with italian sausage, mushrooms, onion and roasted peppers in a spicy tomato sauce.

**Tortellini Con Prosciutto E Pollo.....\$34**

Tortellini pasta with chicken, prosciutto, sun dried tomato and spinach in a white wine asiago cream sauce.

**Gnocchi Amalfitano .....\$39**

Homemade gnocchi, smoked chicken, shrimp and fresh tomatoes in a truffled garlic cream sauce.

**Spaghetti Pescatore .....\$39**

Spaghetti pasta with jumbo shrimp, calamari, clams and mussels prepared in a light white wine tomato sauce.

**Fettuccini Mare Ciaro .....\$39**

Fettuccini with jumbo shrimp, sea scallops, leeks and sweet red peppers in a martini cream sauce.

**Linguini Surf & Turf.....\$39**

Linguini with jumbo shrimp, beef tenderloin tips, spinach and roast peppers in a asiago cream sauce.

### SECONDI PIATTI

\* All entrées are served with Coppola's house or Caesar salad, and your choice of penne or spaghetti, garlic mashed potatoes or baked potato, and soup of the day.

**Eggplant Parmigiana .....\$28**

Thin layers of breaded eggplant filled with mozzarella cheese, parmigiana cheese, fresh basil and Coppola's homemade tomato sauce.

**Vitello Alla Parmigiana .....\$39**

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

**Pollo al Ferri .....\$36**

Pan seared chicken supreme topped with mushroom, roast peppers, roast garlic and red wine jus.

**Pollo Parmigiana .....\$35**

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

**Pollo Provolone & Prosciutto .....\$39**

9 oz. chicken breast stuffed with prosciutto, provolone cheese, topped with red wine fig jus.

**Chicken Marsala .....\$36**

Lightly dusted chicken breast pan seared with a mushroom, onion and marsala jus.

**Faroe Island Salmon .....\$42**

Pan seared Faroe Island salmon on a bed of marinated roasted peppers topped with chili butter.

**Shrimp Diablo .....\$36**

7 Jumbo shrimp sautéed with red onion, roasted peppers, Calabrian chilli in a spicy tomato sauce.

**Filletto Riviera .....\$65**

10 oz. AAA Filet mignon topped with a Portobello mushroom stuffed with crab, mushrooms and asiago cheese.

**Agnello Al Forno .....\$69**

Hazelnut crusted eight bone rack of lamb with rosemary and roasted garlic jus.

**Filetto Figaro .....\$65**

10 oz. AAA Filet mignon topped with fig jam, caramelized onion and gorgonzola cheese.

### KIDS MENU

\* Kids 10 years old and under receive a fountain drink with every meal.

**Pasta.....Tomato \$10 / Alfredo \$12 / Bolognese \$12**

Choose your sauce and pasta: Penne, Spaghetti or Fettuccini. Add meatballs for \$2.50 each.

**Chicken Fingers and Fries .....\$15**

3 chicken fingers with French fries.

**Gnocchi or Jumbo Cheese Filled Ravioli.....**

**Tomato \$12 / Alfredo \$14 / Bolognese \$14**

Choose your sauce and pasta.

**Cheese or Pepperoni Pizza.....\$12**

\$2.50 extra items.

EXPERIENCE THE REAL TASTE OF ITALY!