



CASA COPPELLE
R I S T O R A N T E

Our dishes in this menu are a creation of

Fabio Rossi

Chef executive di Casa Coppelle

Sous Chef

Giacomo Curti

Chef de Partie

Lucas Siliotto

Luca Giannelli

Anthony Mark Lopez

Chef Pasticcere

Veronica Di Curzio

Restaurant Manager

Francesco Bertolini

Sommelier

Francesco Bertolini

Silvia Di Girolamo



TASTING MENU

5 Courses

90 euro for person (without beverages)

140 euro for person (with wine pairing)

Lobster, straciatella cheese, confit cherries tomatoes, chips of basil
and bisque sauce

1~3~6~10~14

Our handmade foie gras, raspberries sauce and gel, and toasted pain brioche

3~4~5~10

Tortellini stuffed with artichoke in "gricia" style sauce

3~4~9~10~14

Entre-deux

Mix smoked herbs flavoured lamb carrè and seasonal vegetables panaché

10~14

Cocoa millefeuille with mascarpone cream and sour cherries

3~4~9

TASTING MENU

EXCLUSIVE

5 Courses

135 euro for person (without beverages)

195 euro for person (with wine degustation)

Surprising menu according of the inspiration of our

Chef Fabio Rossi



DINER MENU

APPETIZERS

Onion soup with toasted garlic bread and Groviera cheese 3~4~9~10
15 €

Modern vignarola style vegetables with fried robiola cheese in kataifi pastry 3~4~14
17 €

Raw seafood: langoustine, red Mazara prawns, white prawns, Fine de Claire
oysters and daily fish tartare 1~2~6~14
49 €

Raw & Cooked Plateau Royale

Raw: Mediterranean langoustine, red Mazara prawns, white prawns, Fine de Claire
oysters and daily fish tartare

Cooked: lobster, crevette, red shrimp, white shrimp and coquillage
(recommended for two people) 1~2~6~14
110 €

Marinated salmon on zucchini carpaccio, ricotta cheese, beetroot and
goat cheese sauce 1~2~3~6
18 €

Lobster, stracciatella cheese, confit cherries tomatoes, chips of basilic
and bisque sauce 1~3~6~10~14
26 €

Our small cheese fondue savoyarde with Parma ham and Culatello 3~4
29 €

Beef tartare with quail egg and seasonal vegetables 9~13
20 €

Our handmade foie gras, raspberries sauce and gel and toasted pain brioche 3~4~5~10
26 €



DINER MENU

FIRST COURSES

Gragnano linguine of Pastificio dei Campi with fresh Sicilian datterino tomatoes
cream 4~9~14

19 €

Pecorino cheese and pepper risotto Carnaroli with sauted shrimps 1~3~6~14

22 €

Gnocchetti scented with aneth and lime, clams, turnip tops
and saffron sauce 1~2~3~4~9~10~14

18 €

Sea bass filled fagottini pasta, smoked leek cream and
roasted white asparagus 1~3~4~10~14

19 €

Tagliolini with basil cream, lobster and cherry tomatoes 2~3~4~9~10~14

27 €

Fresh Paccheri with salted cod and mediterranean flavours 1~4~9~10~13~14

19 €

Fettuccine with Jerusalem artichokes cream and glazed duck ragout 3~4~9~10~14

19 €

Tortellini stuffed with artichoke in "gricia" style sauce 3~4~9~10~14

20 €

Ravioli stuffed with buffalo ricotta in amatriciana sauce 3~4~9~10~14

18 €



DINER MENU

MAIN COURSES

Roasted seitan with vegetables 4~10~11~12~14
19 €

Stuffed squid on black cabbage cream and
flavored cannellini beans 1~2~3~6~10~14
24 €

Catalan style Lobster 1~6~14
37 €

Salt crust "upside down" sea bass with vegetables 1~10~14
29 €

Sockeye "Golden Salmon" on coconut cream, pan fried carrot and crispy shiso
1~3~4~7~12~14
47 €

Duck leg confit with vegetables in oriental style 4~10~11~14
32 €

Iberian pork cheek with glazed baby carrots and it's foam 3~10~13~14
29 €

Beef filet wrapped with bacon, Cognac flambé and pink pepper sauce 3~4~7~10~14
34 €

Mix smoked herbs flavoured lamb carrè and seasonal vegetables panaché 10~14
30 €



DINER MENU

SIDE DISH

French mashed potato 3

7 €

Seasonal pan fried vegetables

9 €

Chips gaufrette 4

6 €

Gratin dauphinois 3~ 9

7 €

WE INFORM OUR CUSTOMERS THAT OUR ACTIVITY ARE THE FOLLOWING ALLERGENS :

1 fish – 2 molluscs – 3 dairy – 4 gluten – 5 nuts – 6 shellfish
7 peanuts – 8 lupins – 9 eggs – 10 sulfur and sulphites – 11 soy – 12 sesame
13 mustard – 14 celery

***All our fish has been subjected to blast chilling
(Rec. CE 853/04)***

In case of adverse weather conditions, some fresh processed products could be kept
in intense cold



DINER MENU

DESSERTS

Assorted mix cheeses with honey 3

19 €

The Sommelier advises: **Muffato della sala Antinori** € 12,00

Pear tarte tatin Casa Coppelle style 3 ~ 4 ~ 5 ~ 9 ~ 10

13 €

The Sommelier advises: **Recioto di Soave Montetondo** € 7,00

Casa Coppelle Creative dessert "The Noisette": gianduja creamy, hazelnut dacquoise, hazelnuts mousse, caramelized hazelnut - gluten free 3 ~ 5 ~ 9 ~ 11

15 €

The Sommelier advises: **Picolit Sgubin** € 12,00

Norwegian omelette: pistachio dacquoise with blackberry sorbet and meringue - gluten free, dairy free 5 ~ 9

13 €

The Sommelier advises: **Casa Coppelle Martini Cocktail** € 16,00

Bergamot creme brulée - gluten free 3 ~ 9

13 €

The Sommelier advises: **Sauternes Chateau Simon** € 9,00

Our signature: Kanuga (dark chocolate cake) with raspberries and eggnog 3~4~5~9~10~11

15 €

The Sommelier advises: **Recioto della Valpolicella Lenotti** € 7,00

Paris Brest with peanuts 3 ~ 4 ~ 5 ~ 7 ~ 9

15 €

The Sommelier advises: **Torcolato Maculan** € 9,00

Our Tiramisù 3~4~5~9~11

12 €

The Sommelier advises: **Recioto "Hestremo" Garbole** € 25,00

Clafoutis sour cherry and pistachio - gluten free 3~5~9~10

13 €

The Sommelier advises: **Moscato Rosa Pasithea Girlan** € 8,00

Our Valhrona chocolat production plant declares the presence of nuts and soy



DESSERT WINES

Picolit (Picolit) Sgubin

By the glass 12 euro ~ bottle 50 cl. 64,00 euro

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Recioto “Hestremo” (Corvina e altre autoctone) Garbole

By the glass 25 euro ~ bottle 37,5 cl. 79 euro

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Recioto di Soave (Garganega) Montetondo

By the glass 7 euro ~ bottle 50 cl. 38 euro

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Sauternes (Sauvignon, Semillon) Chateau Simon

By the glass 9 euro ~ bottle 37,5 cl. 46 euro

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Cuveé Beerenauslese (Chardonnay, Welschriesling) Kracher

By the glass 10 euro ~ bottle 37,5 cl. 45 euro

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Recioto della Valpolicella (Corvina, Rondinella) Lenotti

By the glass 7 euro ~ bottle 50 cl. 35 euro

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Moscato Rosa Pasithea (Moscato Rosa) Girilan

By the glass 8 euro ~ bottle 37,5 cl. 39 euro

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Muffato della Sala (Sauvignon, Grechetto, Traminer, Riesling) Antinori

By the glass 12 euro ~ bottle 37,5 cl. 58 euro

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Torcolato (Garganega) Maculan

By the glass 9 euro ~ bottle 75 cl. 68 euro

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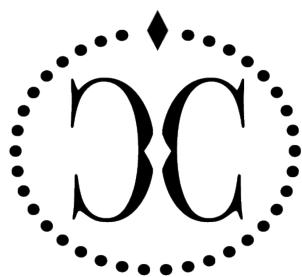
Vin Santo Santa Cristina (Trebiano, Malvasia) Antinori

By the glass 7 euro ~ bottle 50 cl. 42 euro

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Passito Pantelleria Ben Ryé (Moscato d’Alessandria) Donnafugata

By the glass 11 euro ~ bottle 75 cl. 85 euro



CASA COPPELLE

R I S T O R A N T E

LUNCH MENU



LUNCH MENU

TASTING MENU

3 Courses

55 euro a person without beverage

75 euro a person with wine pairing

Modern vignarola style vegetables with fried robiola cheese in kataifi pastry 3~4~14

To choose between

Tagliolini with basil cream, lobster and cherry tomatoe 2~3~4~9~10~14

OR

Stuffed squid on black cabbage cream and
flavored cannellini beans 1~2~3~6~10~14

Norwegian Omelette: pistachio dacquoise with blackberry sorbet and meringue -
gluten free, dairy free 5~9



LUNCH MENU

APPETIZERS

Onion soup with toasted garlic bread and Groviera cheese 3~4~9~10
15 €

Modern vignarola style vegetables with fried robiola cheese in kataifi pastry 3~4~14
17 €

Smoked salmon salad 1~10
15 €

Chicken salad with spinach, pear, raisin, feta cheese, cherry tomatoes confit,
bread crouton 3~5~7~10~14
16 €

Seared veal carpaccio with tuna sauce, fried capers and crouton 3~10~14
18 €

FIRST COURSES

Gragnano linguine of Pastificio dei Campi with fresh Sicilian datterino tomatoes
cream 4~9~14
19 €

Fresh paccheri in amatrician's style 3~4~9~10
13 €

Gricia style fettuccine with artichokes 3~4~9~10~14
14 €

Clams tonnarelli with garlic and parsley bread 1~2~4~9~10~14
18 €



LUNCH MENU

MAIN COURSES

Vegetables couscous with roasted prawns 1~6~10~14
18 €

Cod cooked at low temperature in stew 1~10~14
22 €

Sliced fillet with radicchio, bacon and balsamic vinegar 3~4~10~14
24 €

Filled guinea fowl served with dill flavoured mashed potatoes 4~14
18 €

DESSERT

Mix seasonal fruits
8 €

French profiterole with pear sorbet, hot chocolat sauce and almonds 3~4~5~7~9
13 €

Home made ice creams and sorbets 3~5~9
8 €

Norwegian Omelette: pistachio dacquoise with blackberry sorbet and meringue -
gluten free, dairy free 5~9
13 €

KIDS MENU euro 13

3 Baby hamburgers served with chips, chocolat ice cream, fruit juice or soda

OR

Chicken skewers with barbecue sauce, chocolat ice cream, fruit juice or soda 2



MENU OF THE DAY

APPETIZER

FIRST COURSE

MAIN COURSE

DESSERT

