



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

***Francesco Bertolini***

Restaurant Manager

Sous Chef

***Giacomo Curti***

Chef de Partie

***Lucas Siliotto***

***Anthony Mark Lopez***

Chef Pasticcere

***Veronica Di Curzio***

Sommelier

***Silvia Di Girolamo***



## OUR TASTING MENU

Meat tasting menu 4 courses

**60 euro** per person without beverages

**90 euro** per person with wine pairing

Fish tasting menu 4 courses

**65 euro** per person without beverages

**95 euro** per person with wine pairing

Selection dishes of our carte by our

***Chef Fabio Rossi***



## OUR BISTROT MENU

### APPETIZERS

Onion soup with toasted garlic bread and Groviera cheese	10 €
Our torchon handmade foie gras 4~ 9 ~10	17 €
Our platter of delicatessen and cheeses (Bresaola, Parma, Culatello, Comté, Pecorino, and burrata d'Andria) 3 suggested for two	24 €
Fished tartare of the day marinated in citrus and pink pepper 1~ 2 ~6	15 €

### DISHES

Crispy chicken skewers with mascarpone and rosemary in a crust of corn flakes with homemade barbecue sauce and field salad with vinaigrette 3~ 5 ~7~9	15 €
Classic beef tartare with french fries 3~9~13~14	18 €
Our quiche Lorraine 3~4~9	13 €
Beef fillet meatballs skewers with sauces 3~ 4 ~9~ 10~ 14	18 €

### Desserts

Our vanilla creme brûlée 3~9	11 €
Assorted home made ice cream 3~9	7 €



## OUR RESTAURANT MENU

### APPETIZERS

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

Raw  
Mediterranean langoustine, red Mazara prawns, white prawns and daily fish tartare  
1~2~6~14  
55 €

Larded scallops on parsnip cream, bisque and scorzonera chips 1~3~6~7~10~14  
22 €

Roasted octopus with leek sauce, crunchy bell-pepper powder  
and mayonnaise with endive chlorophyll 1~2~9~14  
18 €

Our torchon handmade foie gras, with varied raspberries and parisian brioche 4~9~10  
24 €

Knife cutted Fassona beef tartare with poché egg and seasonal vegetables 3~9~14  
21 €



## FIRST COURSES

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

Risotto with Parmesan Vacche Rosse, smoked artichoke and scampi 1~6~10~14  
23 €

Tonnarello "puttanesca" style with burrata  
and soy marinated tuna 1~3~4~9~10~11  
20 €

Gnocchetti scented with aneth and lime, clams, turnip tops  
and saffron sauce 1~2~3~4~9~10~14  
18 €

Cheese and pepper bundles pasta with gricia sauce 3~4~9~10~14  
17 €

Ricotta stuffed half moon shaped pasta in fassona red sauce and parmesan foam  
3~4~9~10~14  
16 €



## DINER MENU

### MAIN COURSES

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

Pistachios crusted Scallops with shrimp and foie gras 1~5~6~10~14  
32 €

Bass sandwich in black olive crust with nage of white wine with parsley 1~3~4~10~14  
24 €

Confit Duck leg with vegetables on parmentier sauce 3~10~11~14  
29 €

Beef filet wrapped with bacon, Cognac flambé and pink pepper sauce 3~4~7~10~14  
30 €

Herb smoked rack of lamb with vegetable panaché 3~4~10~14  
28 €



## DINER MENU

### SIDE DISH

French mashed potato 3

7 €

Seasonal pan fried vegetables

6 €

Home made chips 7

5 €

**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

Norwegian omelette: pistachio, cherry and lime meringue desserts - gluten free,  
dairy free 5~ 9

13 €

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

Vanilla creme brulée - gluten free 3~ 9

11 €

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

Our signature: Kanuga with currants, quenelles of kefir ice cream on granola with  
corn flakes and oats 3~ 4~ 5~ 9~ 11

13 €

The Sommelier advises: **Moscato Rosa Giralan** € 7,00

Crêpes suzette with crème fraîche and orange 3~ 4~ 9~ 10

12 €

The Sommelier advises: **Passito di Pantelleria Ben Rye' Donnafugata** € 11,00

Our Tiramisù 3~ 4~ 5~ 9~ 11

13 €

The Sommelier advises: **Recioto Roccolo Grassi** € 25,00

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

15 €

The Sommelier advises: **Passito Pantelleria Ben Rye' Donnafugata** € 11,00

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





## DESSERT WINES

Picolit (Picolit) Polencic

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

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Recioto della Valpolicella (Corvina e altre autoctone) Roccolo Grassi

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

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Chateau d'Yquem 2006

By the glass 110 euro ~ bottle 75 cl. 590 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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Torcolato (Garganega, Vespaiola) Maculan

Au verre 10 euro ~ bouteille 75 cl. 75 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) Girlan

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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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

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Marsala Vecchio Samperi Ventennale (Grillo) De Bartoli

By the glass 24 euro ~ bottle 50 cl. 110 euro

