



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

ENGLISH

OUR DISHES IN THIS MENU ARE A CREATION OF

GIACOMO CURTI
CHEF EXECUTIVE DI CASA COPPELLE

SILVIA DI GIROLAMO
SOMMELIER

TINDARA COVUCCIA
CHEFFE PÂTISSÈRE



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

WE INFORM OUR CUSTOMERS THE FOLLOWING ALLERGENS ARE PRESENT IN OUR DISHES. OUR WAITERS ARE AT YOUR DISPOSAL FOR ANY QUESTION.

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 – 15 frozen products

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

** For shared courses, a surcharge of 6 euros per course will be applied*

** Bread and service €3.50 per person*

** We remind our kind customers that it is forbidden to use electronic cigarettes in compliance with current regulations, as well as other guests of the restaurant*

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TASTING MENU
LA FRANCE TOUJOURS

120 euro
per person
190 euro
per person with wine pairing

Amuse bouche



Red prawns carpaccio and passion fruits

(1 ~ 15)

Foie gras with apple variation and its pain brioche

(3 ~ 4 ~ 5)



Gnocchi with hare ragout with juniper and red wine air

(4 ~ 9 ~ 10 ~ 14)



Duck leg confit with salted mushrooms on parmentier sauce

(3 ~ 10 ~ 11 ~ 14)



Pre dessert

Modern Mont-Blanc :
blackcurrant and chestnut

(3 ~ 5 ~ 9)

The menu can be paired with:
Our selection of French cheeses

19 €



TASTING MENU
LA BELLA ROMA

90 euro
per person

150 euro
per person with wine pairing

Chef's Welcome



Fried Boiled meatballs with green sauce and tomatoes

(3 ~ 4 ~ 14)

Larded rabbit fillet on pepper cream and cacciatore sauce

(10 ~ 14)



Pasta and beans Casa Coppelle style with gratinated mussels

(2 ~ 3 ~ 4 ~ 9 ~ 10 ~ 14)



Stewed cod with Roman style gnocchi

(4 ~ 5 ~ 9 ~ 10)



Casa Coppelle style tiramisù

(3 ~ 4 ~ 9)





APPETIZERS

Selection of Italian and French cheeses

25 €

Caprese Casa Coppelle: tomatoes pappas, tomatoes variation, buffalo mozzarella, basil gel and tomato air (3 ~ 4)

22 €

Red prawns carpaccio and passion fruit (1 ~ 15)

26 €

Tuna-fish tartare, green gazpacho of the sea and black sesame (1 ~ 12 ~ 14 ~ 15)

23 €

Larded turbot in panko bread crust and chicory variation (1 ~ 4)

24 €

Fried boiled meatballs with green and tomatoes sauce (3 ~ 4 ~ 14)

16 €

Buffalo mozzarella, raw ham and fried gnocchi (3 ~ 4 ~ 10)

19 €

French style escargots (with parsley butter) (2 ~ 3 ~ 14)

18 €

Larded rabbit fillet on pepper cream and cacciatora sauce (10 ~ 14)

19 €

Veal tonn  (1 ~ 9 ~ 13)

23 €

Casa Coppelle beef tartare (Prepared at moment) (9 ~ 13)

21 €

Foie gras with apple variation and its brioche bread (3 ~ 4 ~ 5)

27 €

*** Our sommelier recommends pairing with a glass of Sauternes Chateau Simon *** II





FIRST COURSES

Our onion soup (3 ~ 4 ~ 10 ~ 14)
17 €

Spaghetti with clams (2 ~ 4)
22 €

Tonnarelli alla puttanesca with marinated tuna and buffalo mozzarella
stracciatella (1 ~ 3 ~ 4 ~ 9 ~ 11)
22 €

Risotto cacio pepe with prawns (1 ~ 3 ~ 6 ~ 14)
27 €

Risotto alla pescatora (seafood risotto) (1 ~ 2 ~ 3 ~ 6 ~ 10)
27 €

Pasta and beans Casa Coppelle style with gratinated mussels (2 ~ 3 ~ 4 ~ 9 ~ 10 ~ 14) 21 €

Gnocchi with hare and juniper ragù and red wine air (4 ~ 9 ~ 10 ~ 14)
24 €

Oxtail plin with celery, tomato and pecorino cream (3 ~ 4 ~ 9 ~ 10 ~ 14)
22 €

Mezze maniche all'amatriciana (3 ~ 4)
18 €

Mezze maniche alla carbonara (3 ~ 4)
18 €

Tonnarelli cacio pepe with three peppers (3 ~ 4)
17 €

Mezze maniche alla gricia (3 ~ 4)
17 €

Mezze maniche gricia artichokes * when artichokes are in season (3 ~ 4)
19 €



MAIN COURSES

Modern Parmigiana (4 ~ 5 ~ 9 ~ 10)

20 €

Stewed cod with Roman style gnocchi (4 ~ 5 ~ 9 ~ 10)

26 €

Prawns Catalan (6 ~ 10 ~ 14)

36 €

Sea bass saltimbocca, ham consommé with its crumble and vegetables (1 ~ 3 ~ 9)

29 €

Sesame crusted tuna steak with rocket pesto and teriyaki sauce (1 ~ 3 ~ 9)

30 €

Confit duck leg with salted mushrooms on parmentier sauce (3 ~ 10 ~ 11 ~ 14)

30 €

Braised veal cheek with glazed baby carrots and its puree (3 ~ 10 ~ 14)

28 €

Low-temperature pork fillet in a mustard and pistachio crust, served with sweet potato cream
and black cabbage salad with orange (3 ~ 4 ~ 10 ~ 11 ~ 13 ~ 14)

27 €

Smoked rack of lamb on cream peas and crispy vegetables (3 ~ 10 ~ 14)

30 €

Larded beef fillet tournedos with pink pepper and Cognac (3 ~ 4 ~ 7 ~ 10 ~ 14 ~ 13)

32 €

Grilled steak with béarnaise sauce and potato in foil with parsley butter

(9 ~ 10 ~ 13 ~ 14)

35 €



SIDE DISHES

Roman-style artichokes (10)
12 €

Chips homemade (7)
7 €

Cacio e pepe chips homemade (3~7)
8 €

French mashed potatoes (3)
12 €

Ratatouille
13 €

Sour or sautéed spinach
10 €

Baked potatoes
10 €



DESSERT

Norwegian omelette: strawberries, pistachios and lime meringues (3~4~9) 14 €

Hazelnut Paris Brest (3~4~5~9)

15 €

French style profiterole (3~4~5~9)

13 €

Vanilla millefeuille (3~4~9)

13 €

Casa Coppelle style tiramisù (3~4~9)

13 €

Kanuga (chocolate dessert) with pear sorbet (3~4~9)

14 €

Vanilla crème brûlé (3~9)

12 €

ModernMont-Blanc:blackcurrant and chestnut (3~5~9)

12 €



WINES DESSERTS

Chateau d'Yquem 2016

bottle 37,5 cl

790 euro

Chateau d'Yquem 2017

bottle 37,5 cl

750 euro

Chateau d'Yquem 2019

bottle 37,5 cl

630 euro

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Recioto della Valpolicella (Corvina e altre autoctone) Roccolo Grassi

glass 30 euro

bottle 37,5 cl 95 euro

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Chateau d'Yquem 2016

glass 180 euro

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Sauternes (Sauvignon, Semillon) Chateau Simon

glass 11 euro

bottle 37,5 cl. 59 euro

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Torcolato (Vespaiola) Maculan

glass 13 euro

bottle 75 cl. 95 euro

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

glass 14 euro

bottle 50 cl. 85 euro

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Passito Pantelleria Ben Ryé (Moscato d'Alessandria) Donnafugata

glass 15 euro

bottle 75 cl. 105 euro