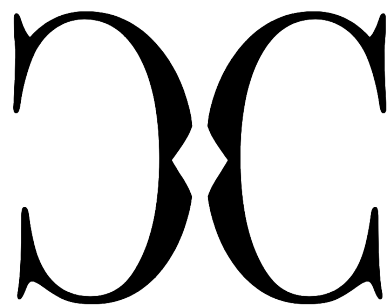




CASA COPPELLE
R I S T O R A N T E

OUR DISHES IN THIS MENU ARE A CREATION OF

GIACOMO CURTI
CHEF EXECUTIVE

SILVIA DI GIROLAMO
SOMMELIER

TINDARA COVUCCIA
CHEFFE PÂTISSIÈRE

CC

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**





Tasting menu
LA FRANCE TOUJOURS

120 €
per person
190 €
per person with wine pairing

Amuse bouche



Red prawns carpaccio and passion fruits
(6 ~ 15)

Our foie gras with apple variation and its pain brioche
(3 ~ 4 ~ 9 ~ 10)



Gnocchi with hare ragout with juniper and red wine air
(3 ~ 4 ~ 9 ~ 10 ~ 14)



Duck leg confit with salted mushrooms on parmentier sauce
(3 ~ 10 ~ 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

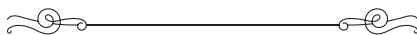
90 €

per person

150 €

per person with wine pairing

Chef's Welcome



Boiled meatballs with green sauce and tomatoes

(3 ~ 4 ~ 9 ~ 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

(3 ~ 4 ~ 5 ~ 9 ~ 10)



Casa Coppelle style tiramisù

(3 ~ 4)



APPETIZERS

Our selection of Italian and French cheeses

25 €

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

22 €

Artichoke Tarte Tatin on Pecorino Cream (3 ~ 4 ~ 9 ~ 10)

19 €

Red prawns carpaccio and passion fruit (6 ~ 15)

26 €

Tuna-fish tartare, green gazpacho of the sea and black sesame (1 ~ 2 ~ 10 ~ 12 ~ 15)

23 €

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

24 €

Fried boiled meatballs with green and tomatoes sauce (3 ~ 4 ~ 9 ~ 14)

16 €

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

19 €

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

18 €

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

19 €

Our veal tonn  (1 ~ 9 ~ 13)

23 €

Casa Coppelle beef tartare (prepared at moment)

21 €

Our foie gras with apple variation and its brioche bread (3 ~ 4 ~ 9 ~ 10)

27 €

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

11 €



FIRST COURSES

Our onion soup (3 ~ 4 ~ 10 ~ 14)
17 €

Spaghetti with clams (2 ~ 4)
23 €

Tonnarello puttanesca style with marinated tuna and
buffalo mozzarella stracciatella (1 ~ 3 ~ 4 ~ 9 ~ 11)
28 €

Fettucelle with Butter and Truffle (3 ~ 4)
28 € Extra fresh truffle: €10/g

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

Risotto alla pescatora (seafood risotto) (1 ~ 2 ~ 3 ~ 6 ~ 10 ~ 14)
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 (3 ~ 4 ~ 9 ~ 10 ~ 14)
24 €

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

Mezze maniche all'amatriciana style or carbonara style (3 ~ 4 ~ 10)
18 €

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

Mezze maniche alla gricia (3 ~ 4 ~ 10)
17 €

Mezze maniche gricia artichokes * when artichokes are in season (3 ~ 4 ~ 10)
19 €



MAIN COURSES

Our Parmigiana (3 ~ 4 ~ 5 ~ 9 ~ 14)
20 €

Stewed cod with Roman style gnocchi (3 ~ 4 ~ 9 ~ 14)
26 €

Prawns Catalan (6 ~ 10 ~ 14)
36 €

Sea bass saltimbocca, ham consommé with its crumble and vegetables (1 ~ 3 ~ 9 ~ 5)
29 €

Sesame crusted tuna steak with rocket pesto and teriyaki sauce (1 ~ 9 ~ 12)
30 €

Confit duck leg with salted mushrooms on parmentier sauce (3 ~ 10 ~ 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 ~ 10 ~ 13 ~ 14)
27 €

Smoked rack of lamb on cream peas and crispy vegetables (3 ~ 10 ~ 14)
30 €

Beef fillet tournedos with pink pepper and cognac (3 ~ 10 ~ 14)
32 €

Grilled steak (350 gr) with béarnaise sauce and jacket potato with parsley butter (3 ~ 9 ~ 10 ~ 14)
38 €



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 ⁽¹⁴⁾
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 €

Fruit tartlet (3 ~ 4 ~ 5 ~ 9)
13 €

Casa Coppelle style tiramisù (3 ~ 4 ~ 9)
13 €

Kanuga (chocolate dessert) with pear sorbet (3 ~ 4 ~ 9)
14 €

Vanilla crème brûlée (3 ~ 9)
12 €

Modern Mont-Blanc : blackcurrant and chestnut (3 ~ 5 ~ 9)
15 €



WINES DESSERTS

Chateau d'Yquem 2016

bottle 37,5 cl

790 €

Chateau d'Yquem 2017

bottle 37,5 cl

750 €

Chateau d'Yquem 2019

bottle 37,5 cl

630 €

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Recioto della Valpolicella (Corvina e altre autoctone) Roccolo Grassi

glass 30 €

bottle 37,5 cl 95 €

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Chateau d'Yquem 2016

glass 180 €

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Sauternes (Sauvignon, Semillon) Chateau Simon

glass 11 €

bottle 37,5 cl. 59 €

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Torcolato (Vespaia) Maculan

glass 13 €

bottle 75 cl. 95 €

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

glass 14 €

bottle 50 cl. 85 €

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Passito Pantelleria Ben Ryé (Moscato d'Alessandria) Donnafugata

glass 15 €

bottle 75 cl. 105 €