

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

The proposals of this menu are born from the creativity of:

GIACOMO CURTI
EXECUTIVE CHEF

Our wine cellar is the result of a careful selection of:

SILVIA DI GIROLAMO
SOMMELIER

Our desserts are entrusted to the creativity and care of:

TINDARA COVUCCIA
CHEFFE PÂTISSÈRE

*Putting our heart into what we do means spreading our passion
to ourselves and everyone around us.*



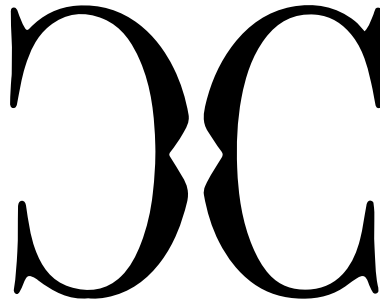
Our story

Casa Coppelle is not just an address in Rome; it is the culmination of a love story and a shared vision. Behind the elegance of this space are us Omar (Italian and Roman) and Rachele, a couple who have merged their lives and cultures in a unique place. Running a restaurant is a journey that knows no pauses, a true act of faith that absorbs almost all energy. Today more than ever, it is an undertaking that requires managerial skills and total dedication, but our strength lies in the enthusiasm and passion we manage to bring together every day.

The most important result we have achieved was the extraordinary transformation of this place. What was a typical Roman trattoria has been elevated to an icon of style thanks to an ambition that pushed us beyond boundaries.

We had fallen in love with Jacques Garcia's projects during our travels, admiring his art in exclusive hospitality venues like the Hotel Costes in Paris, La Mamounia in Morocco, and The Nomad in New York. Involving him seemed impossible, and after an initial refusal, we didn't give up: we reached out to him personally in his studio in Paris.

Our determination, the immediate rapport, and above all, the quality of our dishes, convinced the Maestro. Casa Coppelle is now a flagship establishment with a unique distinction in Italy: the only restaurant to bear his prestigious signature. A true trait d'union where the craftsmanship of Italian labor and furnishings marries the flair of French design.



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)

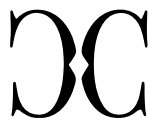
In case of adverse weather conditions, some fresh processed products could be kept in intense cold

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

**** Bread and service € 5 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**





CASA COPPELLE

Tasting menu
LA FRANCE TOUJOURS

120 €

per person

190 €

per person with wine pairing

Amuse bouche



Red prawns carpaccio and passion fruits

(6 ~ 15)

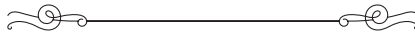
Our foie gras with apple variation and its pain brioche

(3 ~ 4 ~ 9 ~ 10)



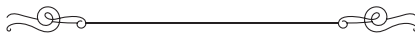
Chestnut gnocchi with duck and orange

(3 ~ 4 ~ 5 ~ 9 ~ 10)



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 €



CASA COPPELLE

Tasting menu
LA BELLA ROMA

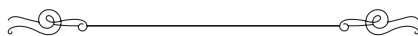
90 €

per person

150 €

per person with wine pairing

Chef's Welcome



Fried meatballs of boiled meat and oxtail stew with green
and tomatoes sauce and celery creams

(3 ~ 4 ~ 9 ~ 10 ~ 14)

Larded rabbit fillet on pepper cream and cacciatore sauce

(10 ~ 14)



Bottoni pasta cacio e pepe with mussels and spinach

(2 ~ 3 ~ 4 ~ 9 ~ 10)



Stewed cod with Roman style gnocchi

(3 ~ 4 ~ 5 ~ 9 ~ 10)



Casa Coppelle style tiramisù

(3 ~ 4)



CASA COPPELLE

APPETIZERS

Our selection of Italian and French cheeses

25 €

Caprese Casa Coppelle: tomatoes pappa, 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 €

Chickpea hummus with paprika scented prawns and caramelized onions (6 ~ 10 ~ 12 ~ 15)

24 €

Fried meatballs of boiled meat and oxtail stew with green and tomatoes sauce and celery creams (3 ~ 4 ~ 9 ~ 10 ~ 14)

20 €

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)

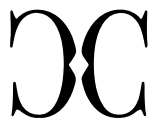
21 €

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 €



CASA COPPELLE

FIRST COURSES

Our onion soup (3 ~ 4 ~ 10 ~ 14)

17 €

Spaghetti with clams (2 ~ 4)

23 €

Tonnarelli 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 (3 ~ 6 ~ 14 ~ 15)

27 €

Risotto alla pescatora (seafood risotto) (1 ~ 2 ~ 3 ~ 6 ~ 10 ~ 14 ~ 15)

27 €

Bottoni pasta cacio e pepe with mussels and spinach (2 ~ 3 ~ 4 ~ 9 ~ 10)

26 €

Chestnut gnocchi with duck and orange (3 ~ 4 ~ 5 ~ 9 ~ 10)

26 €

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)

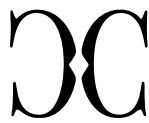
17 €

Mezze maniche alla gricia (3 ~ 4 ~ 10)

17 €

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

19 €



CASA COPPELLE

MAIN COURSES

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

20 €

Mediterranean salad with a variation of tomatoes, feta, cucumbers, caper leaves, Greek black olives, homemade carob croutons, red onion, and raspberry vinegar (3 ~ 10)

23 €

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 ~ 10 ~ 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)

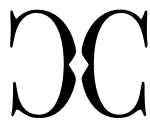
32 €

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

38 €

Farmer chicken with pepper cream, sautéed chicory and chips (10 ~ 14)

26 €



CASA COPPELLE

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 €

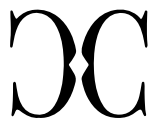
Sour or sautéed spinach

10 €

Baked potatoes

10 €





CASA COPPELLE

DESSERT

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

French style profiterole (3~4~5~9)
13 €

Cannolo filled with passion fruit, caramelized popcorn
(3~4~9)
15 €

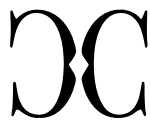
Casa Coppelle style tiramisù (3~4~9)
13 €

Kanuga (chocolate dessert) with raspberry sorbet or vanilla ice cream (3~4~9)
14 €

Vanilla crème brûlé (3~9)
12 €

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

The Hazelnut (3~5~9~10)
18 €



CASA COPPELLE

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 €

•

Recioto della Valpolicella (Corvina e altre autoctone) Roccolo Grassi

glass 30 €

bottle 37,5 cl. 95 €

•

Chateau d'Yquem 2016

glass 180 €

•

Sauternes (Sauvignon, Semillon) Chateau Simon

glass 11 €

bottle 37,5 cl. 59 €

•

Torcolato (Vespaioia) Maculan

glass 13 €

bottle 75 cl. 95 €

•

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

glass 14 €

bottle 50 cl. 85 €

•

Passito Pantelleria Ben Ryé (Moscato d'Alessandria) Donnafugata

glass 15 €

bottle 75 cl. 105 €