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

VALENTINE'S DAY MENU

To celebrate Valentine's Day, we offer a dining experience that allows guests the freedom to create their ideal menu by selecting dishes from our à la carte offerings.

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 PÂTISSIÈRE

A minimum spend of €120 per person is required, which includes:

- *One appetizer or side dish of your choice*
- *One first course of your choice*
- *One main course of your choice*
- *One dessert of your choice*

Beverages not included.



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*

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APPETIZERS

Our selection of Italian and French cheeses

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

Artichoke tarte tatin on Pecorino cream (3 ~ 4 ~ 9 ~ 10)

Red prawns carpaccio and passion fruit (6 ~ 15)

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

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

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

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

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

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

Our veal tonn  (1 ~ 9 ~ 13)

Casa Coppelle beef tartare (prepared at moment)

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

*** *Our sommelier recommends pairing with a glass of Sauternes Chateau Simon* ***
11 €

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FIRST COURSES

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

Spaghetti with clams (2 ~ 4)

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

Fettucelle with Butter and Truffle (3 ~ 4)

Extra fresh truffle: €10/g

Risotto cacio pepe with prawns (3 ~ 6 ~ 14 ~ 15)

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

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

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

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

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

Tonnarelli cacio pepe with three peppers (3 ~ 4)

Mezze maniche alla gricia (3 ~ 4 ~ 10)

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



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MAIN COURSES

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

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

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

Prawns Catalan (6 ~ 10 ~ 14)

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

Sesame crusted tuna steak with rocket pesto and teriyaki sauce (1 ~ 10 ~ 12)

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

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

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)

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

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

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

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

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SIDE DISHES

Roman style artichokes (10)

Chips homemade (7)

Cacio e pepe chips homemade (3 ~ 7)

French mashed potatoes (3)

Ratatouille (14)

Sour or sautéed spinach

Baked potatoes



DESSERT

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

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

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

Casa Coppelletto style tiramisù (3 ~ 4 ~ 9)

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

Vanilla crème brûlée (3 ~ 9)

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

The Hazelnut (3 ~ 5 ~ 9 ~ 10)

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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 (Vespaioia) 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 €