

Appetizers

*Empanada de Carne Cortada a Chuchillo. ..	\$6.50
Baked or fried hand cut meat homemade empanada.	
*Chorizo	\$6.00
Grilled Argentinean sausage.	
*Morcilla	\$6.00
Grilled blood sausage.	
*Chinchulines	\$12.00
Argentinean style grilled Chitterlings served with Chimichurri and Criolla Sauce.	
*Mollejas	\$18.00
Grilled sweetbreads served with Chimichurri and Criolla Sauce.	
*Matambre con Ensalada Rusa	\$15.00
Argentinean stuffed flank steak with potato salad.	
*Achuras Coppola's	\$37.00
Grilled chorizo, morcilla, chinchulines and mollejas)	
Provoleta	\$15.00
Argentinean style melted Provolone cheese.	
*Add: Argentinean sausage ... \$6.00	
*Calamari Fritti	\$15.00
Fried calamari rings and zucchini served with a side of pomodoro sauce.	
*Add: Shrimp ... \$9.00	
*Pulpo a la Parilla	\$22.00
Grilled octopus tentacle with rustic potatoes.	
*Carpaccio di Carne	\$19.00
Thin marinated raw meat slices served with baby arugula, mushrooms, parmesan cheese, capers, sundried tomatoes, and truffle oil.	
*Salumi e Formaggi	\$36.00
Prosciutto, Italian mortadella, salami, black olives, burrata, ciliegine, fontina, baby tomatoes, roasted peppers, basil, balsamic glaze, and pesto sauce.	
Pizzetta Margarita	\$19.00
Pizzetta with fresh mozzarella, tomato, and basil.	
Pizzetta al Tartufo	\$25.00
Truffle pizzetta with mozzarella and fontina cheese.	
*Pizzetta de Arugula & Prosciutto	\$25.00
Pizzetta with arugula and prosciutto.	

Salads

Contadina	\$19.00
Mixed greens, orange, green apple, caramelized walnuts, and gorgonzola cheese, topped with honey mustard.	
Coppola's Caesar	\$12.00
Fresh romaine lettuce with Caesar dressing, croutons, and parmesan cheese.	
Rucola e Parmigiano	\$14.00
Arugula with parmesan cheese and balsamic dressing.	
Mozzarella Caprese	\$14.00
Fresh mozzarella, tomato slices, and basil leaves, topped with balsamic glaze and pesto dressing.	
Tricolore	\$14.00
A mix of lettuce, baby arugula, radicchio, and tomatoes, topped with balsamic dressing.	
*Add: Chicken ... \$7.00 Shrimp ... \$9.00 Salmon ... \$13.00 Steak ... \$13.00	

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain the following ingredients: Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soybeans, or Sesame.

*CONSUMER ADVISOR

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pastas

*Spaghetti e Bolognesa	\$26.00
Pasta with homemade meat in Pomodoro sauce.	
*Spaghetti alla Carbonara	\$24.00
Traditional Italian carbonara made with pancetta, eggs, black pepper, and Pecorino Romano cheese.	
*Spaghetti Neri con Gamberetti	\$36.00
Black pasta in a creamy roasted pepper sauce with asparagus, sundried tomatoes, shrimp, and burrata.	
*Spaghetti Neri con Aragosta	\$56.00
Black pasta in a creamy roasted pepper sauce with asparagus and sundried tomatoes. Served with lobster.	
Fettuccine Alfredo	\$22.00
Homemade fettuccine tossed in a creamy Alfredo sauce and parmesan cheese.	
*Lasagne alla Bolognese	\$26.00
Homemade traditional meat lasagna.	
Gnocchi	\$22.00
Homemade potato dumplings served with the sauce of your choice.	
Canelones	\$29.00
Argentinean style homemade pasta filled with ricotta cheese and spinach, served with pink sauce.	
*Ravioli di Costolette	\$32.00
Homemade short rib filled ravioli in a sauce and mushroom wine sauce.	
Ravioli di Ricotta e Spinaci	\$24.00
Homemade pasta filled with ricotta cheese and spinach, served with a creamy truffle-mushroom sauce.	
Ravioli di Pera	\$26.00
Homemade pasta filled with pear and tossed in a creamy sage sauce. Topped with nuts.	
*Ravioli di Aragosta	\$36.00
Homemade lobster filled ravioli tossed in an Italian sauce. Served with shrimp.	
Ravioli di Quattro Formaggi	\$24.00
Homemade four cheese ravioli tossed in a basil pesto sauce.	
*Add: Chicken ... \$7.00 Shrimp ... \$9.00 Salmon ... \$13.00 Steak ... \$13.00	

Coppola's alla Ruota

\$26.00

Introducing Coppola's Grana Padano cheese wheel signature dish, the ultimate tableside dining experience.

Fettuccini, Gnocchi, Spaghetti, or Risotto, prepared and tossed in an actual wheel of authentic Grana Padano cheese.

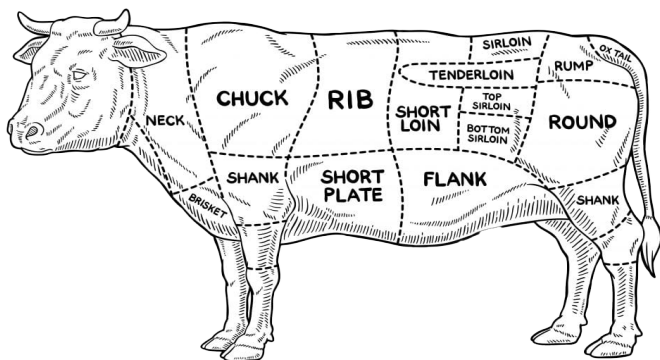
*Add: Chicken ... **\$7.00** | Shrimp ... **\$9.00**
Salmon ... **\$13.00** | Steak ... **\$13.00**
Bread Bowl ... **\$8.00**

Low-Carb

*Risotto ai Broccoli	\$36.00
Broccoli risotto served with chicken or shrimp.	
*Zucca Spaghetti	\$36.00
Spaghetti squash with the sauce of your choice. Served with chicken or shrimp.	
*Pasta Integrali	\$27.00
Wheat pasta served with the sauce of your choice.	
*Pasta Senza Glutine	\$27.00
Gluten-free pasta served with the sauce of your choice.	

From the Grill

- * **Picanha** \$32.00
Tender and juicy cut of beef.
- * **Asado de Tira** \$35.00
Strip Roast.
- * **Vacio** \$32.00
Argentinean Flank Steak.
- * **Entraña** \$38.00
Skirt steak.
- * **Filet Mignon** \$49.00
Prime beef tenderloin.
- * **Bife de Chorizo** \$49.00
New York steak.
- * **Milanesa de Carne** \$26.00
Argentinean style breaded beef fillet.
*Add: A la Napolitana ... \$5.00
- * **Ossobuco di Manzo** \$46.00
Italian style braised beef Ossobuco.
- * **Vacio a la Pizza** \$35.00
Flap steak topped with Pomodoro sauce, mozzarella cheese, and prosciutto.
- * **Matambre de Cerdo a la Pizza** \$44.00
Pork breast topped with Pomodoro sauce and mozzarella cheese.
- * **El Gaucho** \$45.00
Prime selection bone-in angus ribeye.
- * **Parrillada Mixta Para 2** \$42.00
Picanha, strip roast, chorizo, blood sausage and chicken, served with 2 sides.
- * **Parrillada Coppola's** \$95.00
Skirt steak, short rib, chorizo, blood sausage, chicken, chinchulines, sweetbread and provoleta, served with 3 sides.
- * **Vacio a la Sal** \$149.00
64 Oz. Argentinean flank steak in salt crust.



Chef's Signature Specials

- * **Milanesa Coppola's**
Argentinean style breaded New York steak.
- * **Coppola's Short Ribs**
Slowly cooked for four hours in the oven.

Risotti

- * **Risotto Parmesano** \$29.00
Risotto with saffron, asparagus, and a lobster tail on top.
- * **Risotto ai Funghi Porcini** \$35.95
Creamy parmesan risotto with porcini mushrooms and truffle oil.
- * **Risotto Nero di Aragosta** \$55.95
Black risotto served with a lobster tail and puttanesca sauce on the side.

Chicken

- * **Pollo alla Coppola's** \$28.00
Chicken breast served with white wine sauce, avocado, and baby tomatoes.
- * **Milanesa de Pollo** \$26.00
Argentinean breaded chicken breast.
*Add: A la Napolitana ... \$5.00
- * **Pollo Piccata** \$28.00
Chicken breast topped with piccata sauce.
- * **Half Chicken** \$29.00
Grilled boneless half chicken.

Seafood

- * **Lobster Tail** \$56.00
Oven baked lobster tail seasoned with fine spices.
- * **Mahi Mahi** \$30.00
Mahi mahi filet served with *Piccata sauce or *Mediterranean sauce.
- * **Snapper** \$34.00
Red snapper filet served with *piccata sauce or *Mediterranean sauce.
- * **Salmone alla Coppola's** \$39.00
Fresh salmon filet served with white wine sauce, avocado, and baby tomatoes.
* **Mediterranean Sauce:** Tomato sauce with capers and black olives.
* **Piccata Sauce:** White wine sauce with lime juice and capers.

Sides

- Ensalada**
Caesar or tricolore salad.
- Papas Rusticas**
Rustic potatoes sauteed with garlic, salt, and black pepper.
- Esparragos a la Parilla**
Grilled asparagus.
- Verduras Mixtas**
Mixed vegetables.
- Polenta**
Creamy polenta with parmesan cheese.
- Pure de Papas**
Creamy mashed potatoes.
- Papas a la Crema**
Scalloped potatoes in a creamy cheese sauce.
- Ensalada Rusa**
Potato salad.
- Papas Fritas**
French fries.
- Pasta Penne**
Penne pasta with Coppola's aglio e olio. (fresh tomatoes, garlic, and pesto).

Beverages

- * **Coppola's Acqua** \$3.50
(Sparkling or Still).
- * **Coppola's Acqua** \$4.00
(Lime).
- * **Acqua Panna** \$9.00
- * **San Pellegrino** \$9.00
- * **Lemon Iced Tea** \$4.00
(Sweetened or Unsweetened).
- * **Hot Tea** \$4.00
- * **Soda** \$6.00
(Coke, Coke Zero, or Sprite).
- * **Lemonade** \$12.00
(Regular, strawberry, or ginger mint).

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