



La Coppola Ristorante



Oyster Bar

Est 2008



Since its opening in May 2008, lovers of Italian food have made La Coppola Ristorante & Oyster bar the place to enjoy the best Italy can offer.

Head Chef Hassan Butt and his team, conjure up dishes using only the finest and freshest ingredients, many sourced directly from Italy, like the buffalo mozzarella from Campania, sun ripened tomatoes from Sicily and 24 months matured San Daniele Parma ham, with locally supplied fresh produce an equally important feature.

General Manager Kian Hall and his team will welcome you to your table and offer you specialities from our menu which will always include choices of fresh fish and seafood that have been sourced directly from the fish market on a daily basis.

We hope you enjoy your dining experience with us

“EATING IS A NEED, KNOWING HOW TO EAT IS AN ART”
-LA ROCHEFOUCAULT (1613-1680)

All major credit cards accepted
10% service charge will be added to tables of 6 or more
All prices are inclusive of VAT

Some of our dishes may contain traces of nuts, celery, gluten, eggs, crustaceans, milk, molluscs, mustard, peanuts, sesame, soya, lupin, and sulphur dioxide.

Please advise a member of our service team for any dietary requirements. Although extra care has been taken to remove all fish bones, some small ones may still remain.

(v) - Vegetarian

(N) - Contains Nuts and trace of Nuts

(VG) - Vegan

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Pre-dinner Thirst Quenchers

Absolut Bloody Mary

Absolut pepper vodka, fresh lemon juice, Tabasco, and tomato juice
£ 9.00

G&T

Hendrick's gin, Archers, orange, lavender and cucumber topped
with Fever Tree Mediterranean tonic water
£ 9.75

Bellini Classico

Invented by Giuseppe Cipriani in 1934 this classic is a must!
White peach pulp topped with Prosecco
£ 9.50

Aperol Spritz

It's unlikely that Romeo and Juliet ever drank this citrusy cocktail in Verona,
but on a hot summer afternoon, who doesn't?
£ 10.50

That's what killed Romeo?

Luminated Midori, egg white, lemon and orange juice
£ 9.95

Negroni Frizzante

A carbonated version of the original.
Beefeater gin, Campari, Prosecco, sweet vermouth and orange
10.75

Bacio del Paradiso

Passoa, fresh strawberries & mint with vodka, lemon juice and apple juice
£ 10.50

Smokey Mafioso

Vanilla bean, orange zest and Angostura bitters infusion
with Wild Turkey 101 Bourbon served over ice with a wheel of fresh orange
£ 11.50

Dry Martini

Shaken or stirred?
Beefeater gin, dry Vermouth and orange bitters served with Italian green olive
£ 9.95



Condividere

Zucchine Sottili ^(v)

Shoestring fried courgette served with dipping sauce
£ 7.95

La Sinfonia Italiana

Start your meal the true Italian way. Our chef will prepare a large plate of antipasto representing the regional tastes of Italy
£ 10.50 *per person, minimum 2 people*

Pane all'Aglio ^(v)

Stone baked garlic bread with butter and parsley
£ 5.50

Bruschetta alla Romana ^(v)

Toasted ciabatta bread topped with mixed tomatoes marinated in extra virgin olive oil, garlic and fresh basil served with grated Grana Padano and Balsamico di Modena
£ 6.95

Arancinetti ^(v)

Fried creamy Sicilian rice, mushroom and Parmesan balls served with truffle aioli
£ 8.50



Iniziare

Fegatini di Pollo

Pan seared chicken livers with smoked pancetta and prune in a sweet Marsala sauce
£ 7.95

Carpaccio di Manzo

Thinly sliced marinated fillet of beef with peppery rocket salad,
shaved Parmesan and drizzled with mustard dressing
£ 10.95

Mozzarella di Buffala ^{(v)(s)}

Creamy buffalo mozzarella with courgette, pistachio, basil and green herb dressing
£ 9.95

Prosciutto Crudo di Parma

Best available melon with thinly sliced Parma ham and Canadian maple syrup
£ 10.95

Pasta Tartufata ^(v)

Vermicelli pasta baked with black truffle and creamy Grana Padano sauce
£ 9.95

Melanzane alla Parmigiana ^(v)

Grilled aubergine layered with tomato sauce fresh basil, parmesan and mozzarella
£ 9.50

Scamorza

Grilled smoked buffalo mozzarella wrapped in Parma ham served on a bed of
rocket and pomegranate dressing
£ 9.95



La Pasta

Carbonara

Just the simple classic

£ 6.95 / £ 13.50

Lasagne Tradizionali

Pasta layered with cheesy béchamel, San Marzano tomato sugo and minced beef

£ 13.95

Paccheri con Salsiccia

Homemade Ligurian fennel sausage meat cooked in tomato, red wine, thyme and red chillies tossed with pillowcase pasta

£ 14.50

Spaghetti Bolognese

Shoestring pasta tossed in a rich tomato and minced beef sugo with red wine, thyme and bay

£ 6.95 / £ 13.50

Norma ^(v)

Sicilian speciality with roasted aubergine, sweet cherry tomatoes, garlic, chilli, fresh mint and basil topped with Pecorino cheese

£ 13.50

Pappardelle con Anatra

Large flat egg pasta with shredded confit duck leg, porcini mushrooms and a touch of cream

£ 16.50

Calvino

Tubular shaped pasta with seared strips of beef fillet and broccoli in a rich red wine, tomato and cream sauce

£ 16.50



Il Ravioli

Ravioloni con Ricotta e Spinaci ^(v)

Pasta filled with creamy buffalo ricotta and baby spinach in a buttery tomato sauce

£ 14.95

Rettangoli con Salmone Aneto

Fresh pasta parcels filled with salmon and dill in a vodka and pink peppercorn sauce with a touch of tomato and cream

£ 16.95

Quadrelli con Agnello

Pasta filled with braised lamb served in a creamy Madeira wine sauce, with mint and sun blushed tomatoes

£ 17.50

Il Risotto

Primavera ^(v)

Creamy tomato and roasted Mediterranean vegetable risotto

£ 14.95

Parma

Creamy risotto of porcini mushroom, thyme and white wine wrapped in San Daniele ham

£ 17.50



Le Carni

Pollo Calabrese

Pan roasted chicken breast served with cherry tomatoes and spicy Calabrese style sausage
£ 17.95

Suprema di Pollo Principessa

Pan fried breast of chicken cooked in a white wine, mushroom and cream sauce drizzled with black truffle
£ 18.50

Pollo Torinese

Pan chicken breast and prawns served in a creamy tomato, white wine and green peppercorn sauce
£ 18.95

Confit di Cosce d'Anatra

Duck leg confit with sour cherries and a rich demi glace sauce
£ 21.95

Spalla d'Agnello Brasata

Shoulder of lamb braised for 9 hours and served with saffron risotto and a minty Espagnole sauce
£ 24.95

Filletto Dolcelatte e Funghi

8oz fillet steak cooked with mushrooms in a port and dolcelatte sauce
£ 26.95

Filletto Barolo

8oz fillet steak cooked with pancetta and shallots in a Barolo wine sauce
£ 26.95

Filletto al Pepe Verde

8oz fillet steak cooked in a creamy green peppercorn sauce
£ 26.95

Vitello alla Milanese

Breaded and fried escallop of veal served with tomato tossed spaghetti and black truffle oil
£ 23.95

Vitello Monte Carlo

Flash grilled escallop of veal cooked with mustard seeds, mushrooms, brandy and a touch of cream
£ 20.95



Contorni

Mixed Vegetables ^(v)
with rosemary and garlic butter
£ 3.95

Sautéed Potatoes ^(v)
with red onions, thyme and garlic
£ 3.95

Creamed Spinach ^(v)
with garlic, parmesan and pine nuts
£ 4.50

Bowl of Greens ^(v)
with chilli and citrus dressing
£ 3.95

French Fries ^(v)
£ 3.50

French Fries ^(v)
with black truffle and Grana Padano
£ 4.50

Chopped Italian Salad ^(v)
£ 5.95

Rocket Salad
with cherry tomatoes and parmesan tossed in a balsamic and olive oil dressing
£ 5.95

Ciabatta
£ 3.50

Iniziare di Pesce

Calamari Fritti

Squid fried to a golden crisp served with citrus and garlic aioli
£ 8.95

Cozze Italiano

Steamed Scottish rope grown mussels, tomato, chilli, garlic, parsley and white wine
£ 8.95

Cozze Francesi

Steamed Scottish rope grown mussels, cream, garlic, shallots, white wine and parsley
£ 8.95

Ostriche Fresche

Freshly shucked oysters served with lemon wedges, Mignonette Sauce and Bloody Mary sauce
3 Oysters £ 7.50 / 6 Oysters £ 14.95

Gamberi con Dolcelatte

Fresh water prawns cooked in a creamy, white wine and Dolcelatte sauce
£ 8.95

Sinfornia di Mare

Selection of fried seafood from the southern coast of Italy served with fresh lemon and creamy garlic aioli
£ 11.95 per person minimum 2 people

Capesante al Forno

Gratinated king scallops with classic Thermidor sauce
£ 12.50

Prawn Cocktail

Poached tiger prawns served La Coppola's cocktail sauce
£ 11.95

Secondi di Pesce

Spaghetti Vongole e Gamberi

White clams and prawns sautéed in white wine and tomato sauce tossed with shoestring pasta, garlic, a hint of chilli, parsley and fresh lemon
£ 17.50

Linguine all'Aragosta

Fresh lobster, San Marzano tomato and peas, flambéed with brandy in a creamy lobster Bisque served with linguine pasta
£ 17.95

Risotto di Sorrento

A speciality from the Amalfi coast Succulent Langoustine and Amalfi lemon risotto
£ 18.95

Cacciucco

Ligurian style fish and shellfish stew topped with our homemade bread and baked to perfection
'Our speciality'
£ 23.95

Gamberoni Piccanti

Pacific Ocean tiger prawns sautéed with fresh red chilli, garlic, white wine and butter
£ 24.95

Aragosta alla Thermidor

Best whole native lobster topped with a creamy Thermidor sauce and gratinated to golden
£ 36.95

Branzino al Sale

Salt crusted sea bass served with a spicy tomato, caper, olive anchovies sauce
£ 23.50

Reale di Crostacei

A grilled selection of shellfish and seafood served with fresh lemon and garlic dressing
£ 36.95