



La Coppola Ristorante
&
Oyster Bar

Est 2008



Pre-dinner Thirst Quenchers

Absolut Bloody Mary

Absolut pepper vodka, fresh lemon juice, Tabasco, and tomato juice
£ 13.95

G&T

Hendrick's gin, Archers, orange, lavender and cucumber topped
with Fever Tree Mediterranean tonic water
£ 13.95

Bellini Classico

Invented by Giuseppe Cipriani in 1934 this classic is a must!
White peach pulp topped with Prosecco
£ 13.45

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?
£ 13.95

Negroni Frizzante

A carbonated version of the original.
Beefeater gin, Campari, Prosecco, sweet vermouth and orange
£13.95

Bacio del Paradiso

Passoa, fresh strawberries & mint with vodka, lemon juice and apple juice
£ 14.50

Smokey Mafioso

Vanilla bean, orange zest and Angostura bitters infusion
with Wild Turkey 101 Bourbon served over ice with a wheel of fresh orange
£ 14.95

Dry Martini

Shaken or stirred?
Beefeater gin, dry Vermouth and orange bitters served with Italian green olive
£ 13.95



Condividere

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
£ 15.95 per person, minimum 2 people

Pane all'Aglio ^(v)

Stone baked garlic bread with butter and parsley
£ 8.95

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
£ 10.95

Arancinetti ^(v)

Fried creamy Sicilian rice, mushroom and Parmesan balls served with truffle aioli
£ 11.95



Iniziare

Fegatini di Pollo

Pan seared chicken livers with smoked pancetta and prune in a sweet Marsala sauce
£ 11.95

Carpaccio di Manzo

Thinly sliced marinated fillet of beef with peppery rocket salad,
shaved Parmesan and drizzled with mustard dressing
£ 14.95

Insalata Caprese (v) (n)

Creamy buffalo mozzarella with courgette, pistachio, basil and green herb dressing
£ 13.95

Prosciutto Crudo di Parma

Best available melon with thinly sliced Parma ham and Canadian maple syrup
£ 15.95

Pasta Tartufata (v)

Vermicelli pasta baked with black truffle and creamy Grana Padano sauce
£ 15.95

Melanzane alla Parmigiana (v)

Grilled aubergine layered with tomato sauce fresh basil, parmesan and mozzarella
£ 13.95

Scamorza

Grilled smoked buffalo mozzarella wrapped in Parma ham served on a bed of
rocket and pomegranate dressing
£ 13.95



La Pasta

Carbonara

Just the simple classic
£ 10.95 / £ 18.50

Lasagne Tradizionali

Pasta layered with cheesy béchamel, San Marzano tomato sugo and minced beef
£ 19.95

Paccheri con Salsiccia

Homemade Ligurian fennel sausage meat cooked in tomato, red wine,
thyme and red chillies tossed with pillowcase pasta
£ 19.95

Spaghetti Bolognese

Shoestring pasta tossed in a rich tomato and minced beef sugo with red wine, thyme and bay
£ 11.50 / £ 19.95

Norma (v)

Sicilian speciality with roasted aubergine, sweet cherry tomatoes, garlic,
chilli, fresh mint and basil topped with Pecorino cheese
£ 19.95

Pappardelle con Anatra

Large flat egg pasta with shredded confit duck leg, porcini mushrooms and a touch of cream
£ 23.95

Calvino

Tubular shaped pasta with seared strips of beef fillet and broccoli in a rich red wine,
tomato and cream sauce
£ 23.95



Il Ravioli

Ravioloni con Ricotta e Spinaci ^(v)

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

£ 22.95

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

£ 24.95

Quadrelli con Agnello

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

£ 24.95

Il Risotto

Primavera ^(v)

Creamy tomato and roasted Mediterranean vegetable risotto

£ 19.95

Parma

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

£ 25.95



Le Carni

Pollo Calabrese

Pan roasted chicken breast served with cherry tomatoes and spicy Calabrese style sausage
£ 26.95

Suprema di Pollo Principessa

Pan fried breast of chicken cooked in a white wine, mushroom and cream sauce drizzled with black truffle
£ 26.95

Pollo Torinese

Pan chicken breast and prawns served in a creamy tomato, white wine and green peppercorn sauce
£ 26.95

Confit di Cosce d'Anatra

Duck leg confit with sour cherries and a rich demi glace sauce
£ 28.95

Spalla d'Agnello Brasata

Shoulder of lamb braised for 9 hours and served with saffron risotto and a minty Espagnole sauce
£ 32.95

Filletto Dolcelatte e Funghi

8oz fillet steak cooked with mushrooms in a port and dolcelatte sauce
£ 37.95

Filletto Barolo

8oz fillet steak cooked with pancetta and shallots in a Barolo wine sauce
£ 37.95

Filletto al Pepe Verde

8oz fillet steak cooked in a creamy green peppercorn sauce
£ 37.95



Contorni

Mixed Vegetables ^(v)
with rosemary and garlic butter
£ 7.50

Sautéed Potatoes ^(v)
with red onions, thyme and garlic
£ 7.50

Creamed Spinach ^(v)
with garlic, parmesan and pine nuts
£ 7.50

French Fries ^(v)
£7.50

French Fries ^(v)
with black truffle and Grana Padano
£ 7.95

Chopped Italian Salad ^(v)
£7.95

Rocket Salad
with cherry tomatoes and parmesan tossed in a balsamic and olive oil dressing
£ 7.95

Sautéed Potatoes Bacon
with red onions thyme and garlic and bacon
£ 8.50



Iniziare di Pesce

Calamari Fritti

Squid fried to a golden crisp served with citrus and garlic aioli
£ 14.95

Cozze Italiano

Steamed Scottish rope grown mussels, tomato, chilli, garlic, parsley and white wine
£ 16.95

Cozze Francesi

Steamed Scottish rope grown mussels, cream, garlic, shallots, white wine and parsley
£ 17.95

Ostriche Fresche

Freshy shucked oysters served with lemon wedges, Mignonette Sauce and Bloody Mary sauce
3 Oysters £ 12.95 / 6 Oysters £ 21.95

Gamberi con Dolcelatte

Fresh water prawns cooked in a creamy, white wine and Dolcelatte sauce
£ 15.95

Sinfornia di Mare

Selection of fried seafood from the southern coast of Italy served with fresh lemon and creamy garlic aioli
£ 17.95 per person minimum 2 people

Capesante al Forno

Gratinated king scallops with classic Thermidor sauce
£ 17.50

Prawn Cocktail

Poached tiger prawns served La Coppola's cocktail sauce
£ 16.95



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
£ 25.95

Linguine all'Aragosta

Fresh lobster, San Marzano tomato and peas, flambéed with brandy in a creamy lobster Bisque served with linguine pasta
£ 28.95

Risotto di Sorrento

A speciality from the Amalfi coast Succulent Langoustine and Amalfi lemon risotto
£ 26.95

Cacciucco

Ligurian style fish and shellfish stew topped with our homemade bread and baked to perfection
‘Our speciality’
£ 32.95

Gamberoni Piccanti

Pacific Ocean tiger prawns sautéed with fresh red chilli, garlic, white wine and butter
£ 34.50

Branzino al Sale

Salt crusted sea bass served with a spicy tomato, caper, olive anchovies sauce
£ 32.95