

THANK YOU FOR WEARING YOUR MASK WHENEVER POSSIBLE.

We appreciate your cooperation in keeping staff and fellow diners safe.

PER COMINCIARE

crispy spiced chickpeas 6
warm marinated olives 6
grilled shishito peppers 6

ANTIPASTI

meatballs al forno marinara, ricotta, kraftsmen baking company garlic bread 17
tuna tartare red onions, fresno chili, capers, crostini 15
fritto misto gulf shrimp, calamari, fennel, herbs, lemon olive oil 19
jumbo shrimp scampi lemon garlic butter, garlic bread 21
tre burri torn ciabatta, crostini, anchovy butter, roasted garlic & parsley butter, parmesan & black pepper butter, la meridiana extra virgin olive oil 12

INSALATA & ZUPPA

add to any salad chicken 6 shrimp 9
coppa caesar chopped romaine, parmesan, white anchovy, ciabatta croutons* 12
mushroom & arugula arugula, white mushrooms, shaved manchego, truffle oil, lemon 14
tuscan kale parmesan, pine nuts, red onion, golden raisins, ciabatta croutons, lemon vinaigrette 12
italian chopped salad iceberg, fresh mozzarella, soppressata, crispy chickpeas, baby heirloom tomatoes, parsley, red wine vinaigrette 12
minestrone 8 / 12 **soup of the day** 8 / 12

FORMAGGI & SALUMI

burrata tartufo sliced prosciutto, truffle pieces, truffle oil, crostini 24
burrata pomodoro baby heirloom tomatoes, finger lime, bottarga, basil, oil, ciabatta 21
cheese board a selection of Houston Dairymaids cheese with fruit, honeycomb, fig mostarda 26
salumi board coppa, prosciutto san daniele, soppressata, olives, fig mostarda 27
coppa's salumi and formaggi board a selection of salumi and assorted cheese from Houston Dairymaids with olives, fig mostarda, marcona almonds, honeycomb, fruit 49
*ask your server about daily meat and cheese selections

PIZZA

margharita tomato, mozzarella, basil 18
diavola spicy marinara, mozzarella, salumi, guanciale, oregano, garlic 20
coppa's pepperoni tomato, goat cheese, caramelized onion, peperoni, mozzarella 18
italian sausage tomato, peppers, onions, calabrian chili, mozzarella, oregano 21
carnissima italian sausage, peperoni, coppa, prosciutto, mozzarella, panna 22
bianca pizza fontina, mozzarella, goat cheese, parmesan, torn herbs 21

*add to any pizza

coppa 5 prosciutto 5 arugula 2 farm egg 1



spaghetti carbonara black pepper, parsley, salumi toscano, egg yolk, parmesan cream* 21
penne alla coppa pomodoro, basil, parmesan 19
linguine alla scampi gulf shrimp, lemon garlic butter, parsley, crispy garlic 21
conchiglie bolognese house-made bolognese 25
pappardelle seasonal mushrooms, guanciale 21
rigatoni parmesan cream, prosciutto san daniele, english green peas, tarragon 22
casarecce basil pesto, pulled chicken, crispy garlic 21
spaghetti nero di seppia marinara, fresno chiles, gulf shrimp 22
tortellini ricotta, spinach, chicken, sugo rosa 20

pasta made daily in our dough room

gluten friendly pasta available upon request

VERDURE 8

charred okra, tomato confit
market roasted vegetables
caramelized brussels sprouts
roasted cauliflower, salsa verde
green beans, red onions, olive oil and garlic
crispy potatoes, garlic aioli, aleppo

PESCI & CARNI

simply grilled fish market vegetable* MP
whole roasted branzino fried herbs, fresno chiles, grilled lemon* 38
chicken "under a brick" half chicken with herbs, lemon olive oil, crispy cauliflower 22
veal scallopini piccata fettuccine al formaggio 26
chicken parmesan breaded chicken, fresh mozzarella, basil, coppa's marinara with fetuccini al formaggio 24
yellowfin tuna steak salsa verde, arugula, tomato, fennel, cucumber* 38

Share your COPPA experience with us - tag us on Instagram @coppaosteria or find us on Facebook!

*COPPA Osteria is a non-smoking environment including pipe and cigar smoking on the patio. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. While we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

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SPECIALS

OCTOBER 26TH – NOVEMBER 1ST

coppa salad 13

grilled romaine, tonnato,
parmesan, croutons

smoked salmon bruschetta 18

cream cheese, capers, red onions,
fennel fronds, arugula

japanese eggplant 9

tahini, aleppo pepper, sumac, crispy kale

grilled vegetable plate 16

broccolini, delicata squash, pearl onion,
asparagus, baby carrots, parsnip, mushrooms

rigatoni verde 24

short rib ragu, italian breadcrumbs

lamb chops 38

salmoriglio sauce,
served with garlic spinach

apple crostata 11

house-made vanilla gelato