

# COPPA

O S T E R I A

## HOUSTON RESTAURANT WEEK



\$35 per person, not including tax and gratuity  
\$5 will be donated to the Houston Food Bank for each meal purchased

### FIRST COURSE

-select from-

Meatballs al Forno  
all beef meatballs with house tomato sauce

COPPA Caesar  
grilled romaine, parmesan,  
white anchovy & ciabatta croutons

Arugula & Tomato Salad  
Campari tomatoes, fennel, basil,  
arugula and sweet Italian vinaigrette

### SECOND COURSE

-select from-

Spaghetti Carbonara  
black pepper, parsley, salumi toscano,  
egg yolk, parmesan cream

Chicken "Under A Brick"  
roasted with rosemary, thyme,  
bay leaf, garlic, and lemon olive oil  
served with parmesan polenta pudding

Linguine alla Scampi  
Linguine with gulf shrimp, lemon garlic butter,  
parsley and crispy garlic

### THIRD COURSE

-select from-

Zeppole  
fried Italian donuts with berry conserva  
& melted chocolate

S'mores Panna Cotta  
marshmallow panna cotta, chocolate pudding,  
house-made graham crackers

Tiramisu  
espresso soaked ladyfingers, mascarpone cream,  
marsala sabayon, dark chocolate

### SMALL BITES

Crispy Spiced Chickpeas \$5  
Warm Marinated Olives \$6  
Burrata Arancini \$6

### WINE

Landmark Overlook  
**Chardonnay**, Sonoma California.  
\$8 gl / \$29 btl

Cecchi La Mora **Vermentino**  
Marema Toscana. \$7 gl / \$28 btl

The Dunlave Rosé **Corse** Corsica  
\$7 gl / \$28 btl

Castello Di Gabbiano **Sangiovese**  
Tuscany \$11 gl / \$40 btl

Guado al Tasso Il Bruciato  
**Cab/Merlot/Syrah** Bolgheri  
\$10gl / \$38 btl

### SIDES \$7

Wilted Greens with Crispy Garlic  
Broccolini with Calabria Chili & Garlic  
Crispy Cauliflower with Capers &  
Pinenuts  
Caramelized Brussel Sprouts  
Lemon Crushed Yukon Gold Potatoes  
Fettuccine al Formaggio