PER COMINCIARE

6

Crispy spiced chickpeas
Warm marinated olives
Grilled shishito peppers
House-made pickled vegetables

ANTIPASTI

meatballs al forno  marinara, ricotta, kraftsmen baking company garlic bread  14
frito misto  gulf shrimp, calamari, fennel, herbs, lemon olive oil  18
beef carpaccio  funghi frittì, salmoriglio sauce*  18
jumbo shrimp scampi  lemon garlic butter, garlic bread  19
calamarì allì plancha  persian cucumber, shitake mushroom, meyer lemon, toasted sesame, calabrian chillì 17

INSALATA & ZUPPA

add to any salad  chicken 6   shrimp 9
lightly dressed little gem  toasted walnuts, ricotta salata, herbs, radish, shallots, champagne-herb vinaigrette 13
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
soup of the day  8

FORMAGGI & SALUMI

burrata tartufo  sliced prosciutto, truffle pieces, truffle oil, crostini  23
burrata pomodoro  baby heirloom tomatoes, finger lime, bottarga, basil oil  21
cheese board  a selection of Houston Dairymaids cheese with candied nuts, fruit, honeycomb, mostarda  25
salumi board  coppa, prosciutto san daniele, soppressata, olives, fig mostarda  30
coppa's salumi and formaggi board  a selection of salumi and assorted cheese from Houston Dairymaids with olives, fig mostarda, candied nuts, fruit  49
*ask your server about daily meat and cheese selections

PIZZA

margharita  tomato, mozzarella, basil  17
bianca  fontina, mozzarella, goat cheese, parmesan, torn herbs  21
coppa's pepperoni  tomato, goat cheese, caramelized onion, pepperoni, mozzarella  18
italian sausage  tomato, peppers, onions, calabrian chili, mozzarella, oregano  21
carnissima  italian sausage, pepperoni, salumi toscano, coppa, prosciutto, mozzarella, panna  22

*add to any pizza

coppa 5   prosciutto 5   arugula 2   farm egg 1

VERDURE

spaghetti carbonara  black pepper, parsley, salumi toscano, egg yolk, parmesan cream*  21
creste di gallo bolognese  house-made bolognese  22
linguinea alla scampi  gulf shrimp, lemon garlic butter, parsley, crispy garlic  21
peppardelle  seasonal mushrooms, pancetta  21
spaghetti nero di seppia  marinara, fresno chiles, gulf shrimp  22
rigatoni  “cacio e pepe”  19
raviolo  goat cheese, spinach, egg yolk, parmesan brodo*  20
casarecce  basil pesto, pulled chicken, crispy garlic  21
pasta made daily in our dough room  gluten friendly pasta available upon request

PESSI & CARNI

simply grilled fish  market vegetable*   market price
whole roasted branzino  fried herbs, fresno chilies, grilled lemon*  31
chicken “under a brick”  half chicken with herbs, lemon olive oil, crispy cauliflower  21
veal scallopini piccata  fettuccine al formaggio  28
grilled pork loin  thinly pounded with salsa verde, capellini with spinach, crispy garlic  24
lamb chops  aromatic spices, sautéed spinach, salmoriglio sauce*  38

*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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