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
fritto misto gulf shrimp, calamari, fennel, herbs, lemon olive oil 18
beef carpaccio funghi fritti, salmoriglio sauce* 18
jumbo shrimp scampi lemon garlic butter, garlic bread 19
calamari alla plancha persian cucumber, shiitake mushroom, meyer lemon, toasted sesame, calabrian chilli 17

INSALATA & ZUPPA

add to any salad chicken 6 shrimp 9
coppa caesar chopped romaine, parmesan, white anchovy, ciabatta croutons* 11
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, parsely, 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, peperoni, mozzarella 18
italian sausage tomato, peppers, onions, calabrian chili, mozzarella, oregano 21
carnissima italian sausage, peperoni, salumi toscano, coppa, prosciutto, mozzarella, panna 22

***add to any pizza**
coppa 5 prosciutto 5 arugula 2 farm egg 1

Dough RM.
COPPA OSTERIA

spaghetti carbonara black pepper, parsley, salumi toscano, egg yolk, parmesan cream* 21
creste di gallo bolognese house-made bolognese 22
linguine alla scampi gulf shrimp, lemon garlic butter, parsley, crispy garlic 21
pappardelle 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

VERDURE 8

charred okra, tomato confit
grilled japanese eggplant, tahini, mint, sumac
crispy crushed potatoes, garlic aioli, aleppo
farmer's long beans, caraway, parsley, basil, toasted sesame seeds
roasted beets, herbed yogurt
roasted cauliflower, salsa verde

PESCI & 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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