PER COMINCIARE 6

giardiniera
crispy spiced chickpeas
warm marinated olives
grilled shishito peppers
arancini

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* 17
jumbo shrimp scampi lemon garlic butter, garlic bread 21
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
harvest salad napa cabbage, pine nuts, kale, spinach, wild rice, currants black olives, lemon vinaigrette **12**
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
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 21
cheese board a selection of Houston Dairymaids cheese with candied nuts, fruit, honeycomb, 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, candied nuts, fruit 49
*ask your server about daily meat and cheese selections

PIZZA

margharita tomato, mozzarella, basil 17
diavola spicy marinara, salumi, ganciale, 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

Dough RM.
COPPA OSTERIA

spaghetti carbonara black pepper, parsley, salumi toscano, egg yolk, parmesan cream* 21
conchigle bolognese house-made bolognese 22
linguine alla scampi gulf shrimp, lemon garlic butter, parsley, crispy garlic 21
pappardelle seasonal mushrooms, guanciale 21
rigatoni verde primavera market vegetables 19
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 beets, herbed yogurt
roasted cauliflower, salsa verde
green beans, red onions, olive oil and garlic
crispy potatoes, garlic aioli, aleppo

PESCI & CARNI

simply grilled fish market vegetable* market price
whole roasted branzino fried herbs, fresno chiles, grilled lemon* 36
chicken "under a brick" half chicken with herbs, lemon olive oil, crispy cauliflower 22
veal scallopini piccata fettuccine al formaggio 28
chicken parmesan breaded chicken, fresh mozzarella, basil, coppa's marinara with fetuccini al formaggio 21
lamb chops aromatic spices, sautéed spinach, salmoriglio sauce* 48

*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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