

ANTIPASTI

Arancini — 12

Stuffed Italian rice balls, coated with breadcrumbs, and deep fried. Served with a side of Pomodoro.

Mozzarella Fritta — 14

Fried mozzarella topped with shaved parmesan and blasamic glaze drizzle. Served with marinara.

Bruschette Miste — 15

Bruschetta sampler: tomato-basil, wild mushroom, and artichoke-fontina.

*Salumi e Formaggi — 30

Prosciutto, Italian mortadella, salami, olives, burrata, ciliegine, fontina, baby tomatoes, balsamic glaze and pesto drizzle.

Zuppa del Giorno — 7

Soup of the day.

Calamari Fritti — 16

Fried calamari rings and zucchini served with sauce on the side. . . . Add shrimp - 9

VIP Polpo — 22

Sautéed octopus served over a bed of arugula and rustic potatoes.

*Mare e Terra — 35

Grilled picanha, Italian rope sausage, fried calamari, and VIP Polpo.

Carpaccio di Manzo — 19

Thin slices of beef topped with arugula, sliced mushrooms, parmesan cheese, capers, sundried tomatoes, and truffle oil drizzle.

Provoleta — 16

Melted provolone. . . . Add prosciutto - 7 , chorizo - 5

PIZZETTA

Margherita — 16

Tomato sauce, fresh mozzarella, and basil.

Rucola e Prosciutto — 20

Arugula and prosciutto di Parma.

Al Tartufo — 21

Mozzarella and fontina, drizzled with truffle oil.

Pepperoni — 18

Pepperoni and cheese.

INSALATA

*Contadina — 17

Mixed greens, orange, green apple, caramelized walnuts, gorgonzola, and honey mustard dressing.

Caprese — 15

Fresh mozzarella, tomato slices, and basil, drizzled with balsamic glaze and pesto.

Caesar — 15

Fresh cut romaine lettuce with Caesar dressing, croutons, and parmesan cheese.

Cobb — 22

Lettuce, chicken, bacon, hard-boiled egg, avocado, gorgonzola, tomatoes, and balsamic vinaigrette

RISOTTI

VIP Risotto — 32

A VIP specialty. Creamy risotto with filet mignon, pancetta, peas, and mascarpone.

Pesto Caprese — 22

Creamy pesto risotto with mascarpone, baby tomatoes, fresh mozzarella, burrata, and basil.

Funghi Porcini — 25

Creamy parmesan risotto with porcini mushrooms and truffle oil.

Frutti di Mare — 31

Creamy seafood risotto with mussels, clams, calamari rings and shrimp.

ALLA RUOTA — 25

Introducing Coppola's Grana Padano cheese wheel signature dishes, the ultimate tableside dining experience

Choose from **Fettuccine**, **Gnocchi**, or **Risotto**, and enjoy this dish being prepared and tossed in a wheel of authentic Grana Padano right next to your dining table.

Food Allergy Notice

Please be advised that food prepared here may contain: milk, egg, fish, shellfish, tree nuts, peanuts, wheat, soybean, or sesame.

Consumer Advisory

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTA

*Spaghetti allo Scoglio — 30

Spaghetti sauteed with mussels, clams, calamari rings, and shrimp, with wine sauce or Pomodoro.

Spaghetti e Polpette — 23

Spaghetti with Pomodoro and homemade meatballs.

Pasta Nera con Gamberetti — 35

Black squid ink pasta in a creamy roasted red pepper sauce with asparagus, sundried tomatoes, shrimp, and burrata. Add a lobster tail - 25

Lasagne alla Bolognese — 23

Homemade traditional lasagna with Bolognese sauce, topped with melted mozzarella.

Ravioli di Pera — 25

Ravioli filled with pear and cheese tossed in a creamy sage sauce, topped with nuts.

Ravioli di Aragosta — 30

Lobster filled ravioli tossed in an Italian sauce and served with shrimp.

Penne alla Vodka — 20

Penne pasta with a creamy vodka and tomato sauce.

Carbonara Italiana — 22

Traditional Italian carbonara with pancetta, egg yolks, black pepper, and Pecorino Romano cheese.

Carbonara di Coppola — 21

Coppola's twist on carbonara, made with cream, bacon, onions, parsley, and parmesan cheese.

Fettuccine Alfredo — 20

Fettuccine tossed in a creamy Alfredo sauce and grated parmesan cheese.

Gnocchi — 21

Homemade potato dumplings served with the sauce of your choice.

Ravioli di Ricotta e Spinaci — 23

Ricotta and spinach filled ravioli served with a creamy truffle-mushroom sauce.

Ravioli di Quattro Formaggi — 23

Four cheese filled ravioli in a creamy pesto sauce.

Polenta Bolognese — 18

An Italian tradition. Creamy polenta topped with Bolognese and melted mozzarella.

MARE E TERRA

Aragosta — 57

Grilled lobster tail with rosemary and garlic butter.

Salmone alla Griglia — 29

Grilled salmon fillet with spices and lemon juice.

Pollo Marsala — 35

Chicken breast with marsala wine and mushrooms.

Veal alla Parmigiana — 29

Breaded veal cutlets with Pomodoro and cheese.

Ossobuco di Manzo — 49

Italian style beef Ossobuco.

Mahi Mahi — 33

Mahi mahi filet with piccata or Mediterranean sauce.

VIP Salmon — 45

Salmon fillet with white wine, avocado, and tomato.

Pollo Piccata — 35

Chicken breast with lemon-caper sauce.

Pollo alla Parmigiana — 25

Breaded chicken breast with Pomodoro and cheese.

Ossobuco di Maiale — 36

Italian style pork Ossobuco.

SIGNATURE CUTS

Ribeye — 42

New York Steak — 38

Tomahawk Steak — 120

Filet Mignon — 46

Skirt Steak — 40

Picanha — 35

SIDES & ADD-ONS

Verdure Miste

Caesar salad

Chicken — 7

Shrimp — 8

Pasta Penne

Patata Rustica

Salmon — 13

Steak — 13

Risotto — 4

Patate alla Crema — 4

Pancetta/Bacon — 3

Meatballs 4ct — 8

Asparagus — 5

Truffle Fries — 6

Prosciutto — 7

Chorizo — 5

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