
CC

CASA COPPELLE
RISTORANTE

14TH FEBRUARY 2025

LE RÊVE D'AMORE

A special date

GIACOMO CURTI
CHEF EXECUTIVE

SILVIA DI GIROLAMO
SOMMELIER

TINDARA COVUCCIA
CHEFFE PÂTISSÈRE

MINIMUM SPENDING €120 PER PERSON
BEVERAGES NOT INCLUDED
4 COURSES TO CHOOSE FROM THE MENU



CC

CASA COPPELLE
R I S T O R A N T E


WE INFORM OUR CUSTOMERS THE FOLLOWING ALLERGENS ARE PRESENT IN OUR DISHES. OUR WAITERS ARE AT YOUR DISPOSAL FOR ANY QUESTION.

1 fish – 2 molluscs – 3 dairy – 4 gluten – 5 nuts – 6 shellfish – 7 peanuts – 8 lupins – 9 eggs – 10 sulfur and sulphites – 11 soy – 12 sesame – 13 mustard – 14 celery – 15 frozen products

All our fish has been subjected to blast chilling (Rec. CE 853/04)

In case of adverse weather conditions, some fresh processed products could be kept in intense cold

* We remind our kind customers that it is forbidden to use electronic cigarettes in compliance with current regulations, as well as other guests of the restaurant





APPETIZERS

Our selection of Italian and French cheeses

Caprese Casa Coppelle: tomatoes pappas, tomatoes variation, buffalo mozzarella, basil gel and tomato air

(3 ~ 4)

Red prawns carpaccio and passion fruit

(1 ~ 15)

Tuna-fish tartare, green gazpacho of the sea and black sesame

(1 ~ 12 ~ 14 ~ 15)

Fried boiled meatballs with green and tomatoes sauce

(3 ~ 4 ~ 14)

Buffalo mozzarella, raw ham and fried gnocchi

(3 ~ 4 ~ 10)

Our French style escargots (with parsley butter)

(2 ~ 3 ~ 14)

Larded rabbit fillet on pepper cream and cacciatora sauce

(10 ~ 14)

Our veal tonn 

(1 ~ 9 ~ 13)

Casa Coppelle beef tartare (prepared at moment)

(9 ~ 13)

Our foie gras with apple variation and its brioche bread

(3 ~ 4 ~ 5)

*** *Our sommelier recommends pairing with a glass of Sauternes Chateau Simon* ***
11 €



FIRST COURSES

Our onion soup

(3 ~ 4 ~ 10 ~ 14)

Spaghetti with clams

(2 ~ 4)

Cod stuffed tortelli on datterino sauce with fried capers and basil air

(1 ~ 3 ~ 4 ~ 9 ~ 14)

Risotto cacio pepe with prawns

(1 ~ 3 ~ 6 ~ 14)

Risotto alla pescatora (seafood risotto)

(1 ~ 2 ~ 3 ~ 6 ~ 10)

Pasta and beans Casa Coppelle style with gratinated mussels

(2 ~ 3 ~ 4 ~ 9 ~ 10 ~ 14)

Gnocchi with hare and juniper ragù and red wine air

(4 ~ 9 ~ 10 ~ 14)

Oxtail plin with celery, tomato and pecorino cream

(3 ~ 4 ~ 9 ~ 10 ~ 14)

Fettucelle butter and truffle

(3 ~ 4)

Mezze maniche all'amatriciana

(3 ~ 4)

Mezze maniche alla carbonara

(3 ~ 4)

Tonnarelli cacio pepe with three peppers

(3 ~ 4)

Mezze maniche alla gricia

(3 ~ 4)

Mezze maniche gricia artichokes * when artichokes are in season

(3 ~ 4)



MAIN COURSES

Our Parmigiana
(4 ~ 5 ~ 9 ~ 10)

Stewed cod with Roman style gnocchi
(4 ~ 5 ~ 9 ~ 10)

Prawns Catalan
(6 ~ 10 ~ 14)

Sea bass saltimbocca, ham consommé with its crumble and vegetables
(1 ~ 3 ~ 9)

Sesame crusted tuna steak with rocket pesto and teriyaki sauce
(1 ~ 3 ~ 9)

Confit duck leg with salted mushrooms on parmentier sauce
(3 ~ 10 ~ 11 ~ 14)

Low-temperature pork fillet in a mustard and pistachio crust, served with sweet potato cream and black cabbage salad with orange
(3 ~ 4 ~ 10 ~ 11 ~ 13 ~ 14)

Smoked rack of lamb on cream peas and crispy vegetables
(3 ~ 10 ~ 14)

Beef fillet tournedos with pink pepper and cognac
(3 ~ 4 ~ 7 ~ 10 ~ 14 ~ 13)

Grilled steak with béarnaise sauce with baked potato and parsley butter
(9 ~ 10 ~ 13 ~ 14)



SIDE DISHES

Chips homemade
(7)

Cacio e pepe chips homemade
(3 ~ 7)

French mashed potatoes
(3)

Ratatouille

Sour or sautéed spinach



DESSERT

Norwegian omelette: strawberries, pistachios and lime meringues
(3 ~ 4 ~ 9)

Black forest cake with black cherry sorbet
(3 ~ 9)

French style profiterole
(3 ~ 4 ~ 5 ~ 9)

Fruit of the day tartlet
(3 ~ 4 ~ 5 ~ 9)

Casa Coppelle style tiramisù
(3 ~ 4 ~ 9)

Our kanuga (chocolate dessert) with pear sorbet
(3 ~ 4 ~ 9)

Our vanilla crème brûlé
(3 ~ 9)

Sliced seasonal fruit



WINES DESSERTS

Chateau d'Yquem 2016

bottle 37,5 cl

790 €

Chateau d'Yquem 2017

bottle 37,5 cl

750 €

Chateau d'Yquem 2019

bottle 37,5 cl

630 €

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Recioto della Valpolicella (Corvina e altre autoctone) Roccolo Grassi

glass 30 €

bottle 37,5 cl 95 €

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Chateau d'Yquem 2016

glass 180 €

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Sauternes (Sauvignon, Semillon) Chateau Simon

glass 11 €

bottle 37,5 cl. 59 €

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Torcolato (Vespaiola) Maculan

glass 13 €

bottle 75 cl. 95 €

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Muffato della Sala (Sauvignon, Grechetto, Traminer, Riesling) Antinori

glass 14 €

bottle 50 cl. 85 €

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Passito Pantelleria Ben Ryé (Moscato d'Alessandria) Donnafugata

glass 15 €

bottle 75 cl. 105 €