



## ANTIPASTI 11

<b>Pasta Fagioli Soup</b>	<b>\$12.00</b>
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<b>Fresh Fried Zucchini</b>	<b>\$14.00</b>
Italian Bread Crumbs & Marinara Sauce	
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<b>Mom's Jumbo Meatballs</b>	<b>\$16.00</b>
With Toasted Garlic Bread	
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<b>Fried Calamari</b>	<b>\$19.00</b>
Marinara Sauce	
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<b>Baked Clams &amp; Shrimp</b>	<b>\$24.00</b>
Garlic, Lemon Butter Sauce	
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<b>Burrata</b>	<b>\$24.00</b>
Prosciutto Di Parma, Roasted Peppers, Almonds, Cherry Tomatoes, Extra Virgin Olive Oil & Aged Balsamic	
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<b>Oven Baked Clams</b>	<b>\$18.00</b>
Italian Bread Crumbs & Light Scampi Sauce	
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<b>P.E.I Mussels</b>	<b>\$21.00</b>
Roasted Garlic, White Wine & Spicy Marechiara	
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<b>Grilled Calamari</b>	<b>\$22.00</b>
Baby Greens & Lemon Citrus Dressing	
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<b>Stuffed Mushrooms</b>	<b>\$14.00</b>
Spinach, Mozzarella, Roasted Pepper, Pecorino & Light Tomato Sauce	
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<b>Angus Beef Carpaccio</b>	<b>\$24.00</b>
Arugula, Lemon, Capers & Shaved Parmesan	

## INSALATE 6

<b>Caprese</b>	<b>\$16.00</b>
Homemade Mozzarella, Ripe Beefsteak Tomatoes & Roasted Peppers	
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<b>Classic Caesar</b>	<b>\$15.00</b>
Shaved Parmesan, Homemade Croutons & Crispy Romaine	
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<b>Arugula Salad</b>	<b>\$15.00</b>
Endive, Cherry Tomatoes, Red Onions, Virgin Olive Oil & Balsamic	

<b>Green Apple Salad</b>	<b>\$17.00</b>
Almonds, Golden Raisin, Tomatoes, Gorgonzola & Mixed Baby Greens	
<b>Tri Colori</b>	<b>\$16.00</b>
Arugula, Endive, Radicchio, Tomatoes, Walnuts, Gorgonzola, Virgin Olive oil & Balsamic	
<b>House Salad</b>	<b>\$12.00</b>
Tomatoes, Onions, Crispy Romaine Lettuce & House Vinaigrette	

## PIZZA 7

<b>Original Margherita</b>	<b>\$19.00</b>
Marinara, Fresh Mozzarella & Basil	
<b>Prosciutto</b>	<b>\$22.00</b>
Marinara, Cherry Tomato, Arugula, Prosciutto, Black Olives & Pecorino	
<b>Grilled Chicken</b>	<b>\$23.00</b>
Marinara, Mozzarella, Cherry Tomatoes, Mushrooms & Black Olives	
<b>American Style</b>	<b>\$18.00</b>
Marinara, Mozzarella & Extra Mozzarella	
<b>Stagioni</b>	<b>\$21.00</b>
Tomato, Prosciutto, Black Olives, Arugula & Basil	
<b>Pepperoni (or) Sausage</b>	<b>\$22.00</b>
Marinara, Pepperoni or Sausage	
<b>Bianca Tre Funghi</b>	<b>\$22.00</b>
Shiitake, Portobello & Creamy Mushrooms, with Ricotta, Parmesan & Mozzarella Cheese	

## PASTA 12

<b>Coppola's Penne Vodka</b>	<b>\$22.00</b>
Dashes of Vodka, Cream & Tomato Sauce Add Chicken Or Shrimp 26/28	
<b>Capellini Coppola</b>	<b>\$27.00</b>
Angel Hair, Shrimp, Arugula, Radicchio, white wine & Light Tomato Sauce	
<b>Homemade Fettuccine Meatball</b>	<b>\$23.00</b>
Mom's Meatball, Tomato Sauce	
<b>Homemade Tortellini Daniela</b>	<b>\$26.00</b>
Mushrooms & Peas In a Creamy Vodka Sauce Add Chicken 29	
<b>Homemade Sabrina's Ricotta Ravioli</b>	<b>\$25.00</b>
Light Marinara Or Butter Parmesan	
<b>Homemade Linguine Pescatore</b>	<b>\$32.00</b>
Roasted Garlic, Shrimp, Scallops, Clams, Mussels & Calamari Fra-Diavolo	

<b>Coppola's Lasagna</b>	<b>\$25.00</b>
Bolognese Sauce, Ricotta, Mozzarella & Parmesan Cheese	
<b>Homemade Fusilli Broccoli Rabe Sausage</b>	<b>\$28.00</b>
NY Esposito Italian Sausage, Garlic, Extra Virgin Olive Oil & Cherry Tomato	
<b>Homemade Tagliatelle Carbonara</b>	<b>\$25.00</b>
Onions, Italian Bacon, Peas & Creamy Alfredo Sauce	
<b>Rigatoni al Pesto</b>	<b>\$28.00</b>
Sautéed Shrimps, Homemade Pesto, Topped with Roasted Pine Nuts	
<b>Homemade Fettuccine Bolognese</b>	<b>\$24.00</b>
Our Classic Slow Cooked Bolognese sauce, Topped with Fresh Ricotta	
<b>Linguini Vongole</b>	<b>\$27.00</b>
Roasted Garlic, White Wine & Parsley	

## SECONDI 9

<b>Chicken or Veal Parmigiana</b>	<b>AVAILABLE OPTIONS</b>
Lightly Breaded, Tomato Sauce, Melted Mozzarella & Spaghetti	\$27.00
	\$32.00
<b>Chicken Cacciatore</b>	<b>\$34.00</b>
Sautéed Onions, Roasted Peppers, Oregano, Mixed Mushrooms Sausage & Light Tomato Sauce	
<b>Chicken Toscana</b>	<b>\$35.00</b>
Stuffed with Mozzarella, Ricotta, Spinach, Light Tomato Sauce & Rigatoni Pasta	
<b>Filet Branzini Oreganata</b>	<b>\$34.00</b>
White Wine, Butter & Lemon Sauce Served with Spinach & Mashed Potatoes	
<b>Grilled Atlantic Salmon</b>	<b>\$30.00</b>
Sautéed Spinach, Mashed Potatoes & Dijon Mustard Sauce	
<b>Eggplant Parmigiana</b>	<b>\$26.00</b>
Layers of Eggplant, Mozzarella, Tomato Sauce Served with Spaghetti	
<b>Jumbo Shrimp Scampi</b>	<b>\$27.00</b>
Garlic, Lemon, Parsley & White Wine Over Angel Hair	
<b>Homemade Black Linguini</b>	<b>\$40.00</b>
Half Lobster, Lump Crabmeat, Scallops, Clams & Shrimp In a Creamy Lobster Sauce	
<b>Braised Beef Short Rib</b>	<b>\$38.00</b>
Slowly Cooked for 4 Hours (Daily Limited Orders) Served with Pappardelle	

## CONTORNI 6

<b>Broccoli or Spinach</b>	<b>\$10.00</b>
Sautéed or Steamed	

<b>Bruschetta Pomodoro</b>	<b>\$12.00</b>
Marinated Tomatoes, Onions, Olive Oil, Basil & Balsamic Add Mozzarella 14	
<b>Broccoli Rabe</b>	<b>\$10.00</b>
Sauteed with Roasted Garlic, Olive Oil & Pepper Flakes	
<b>Bruschetta Paisan</b>	<b>\$15.00</b>
Goat Cheese, Gorgonzola, Provolone, Olive oil & Oregano	
<b>Basket of Garlic Bread</b>	<b>\$8.00</b>
Add Mozzarella 10	
<b>Bruschetta Caponata</b>	<b>\$15.00</b>
Smoked Eggplant & Melted Mozzarella	