

# COPEERTA

WEEKDAYS FROM 2-6PM & WEEKENDS FROM 4-6PM  
ON THE PATIO AND IN THE BAR

## APERITIVO HAPPY HOUR

- Ⓢ sienese peppers 2
- Ⓢ clams and garlic 7
- mozzarella bruschetta 2.5 ea
- Ⓢ octopus panzanella 7
- crostini del giorno 2.5 ea
- Ⓢ+ whipped lardo 8
- polenta fritters 3
- Ⓢ+ salumi plate 8
- Ⓢ gulf shrimp spiedino 3 ea
- prosciutto panini 8
- mozzarella en carozza 5
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- grispelle doughnuts 4
- Ⓢ flight of sorbetti or gelati 5
- Ⓢ marinated olives 5
- prosciutto supplí 5
- + fried calamari 6

## SPIRITS ~

all well spirits 5

- bellini 5**  
*peach, sparkling wine*
- whiskey sour 5**  
*bourbon, aperol, lemon, ginger*

- aperol spritz 5**  
*aperol, sparkling wine, soda*
- negroni 6**  
*gin, campari, vermouth*

## WINE ON TAP~

6

white  
rosé  
red

## BEER ~

- peroni (draft) 4
- coors original (can) 3
- coors + shot of fernet 6

Ⓢ These menu items can be made gluten-free. | + These items are served raw or undercooked.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

executive chef: Paul C Reilly | Coperta proudly works with local farms and ranches | Please visit our sister restaurant **beast + bottle**

Not all menu ingredients are listed. Please inform your server of any food allergies or sensitivities. | Limit 4 checks per table, please