

COPEERTA

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

APERITIVO HAPPY HOUR

- Ⓢ sienese peppers 2
- Ⓢ fried calamari 6
- tomato + basil crostini 2.5 ea
- Ⓢ clams and garlic 7.5
- polenta fritters 3
- Ⓢ+ salumi plate 8
- Ⓢ chicken spiedino 3 ea
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- Ⓢ+housemade pork sausage 4
- grispelle doughnuts 4
- mozzarella en carozza 5
- Ⓢ flight of sorbetti or gelati 5
- Ⓢ marinated olives 5
- prosciutto supplí 5

SPIRITS ~

all well spirits 5

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