



Food and Wine of Rome and Southern Italy

SPUZZULIA

a sampling of shared plates, based on regionality and seasonality

18

ANTIPASTI ~

Ⓜ Summer Minestrone Soup 7
market vegetables, basil pesto

Prosciutto Supplì 9
crispy risotto, radicchio, gorgonzola

Ⓜ Local Tomato Salad 13
guanciale vinaigrette, pine nuts

Ⓜ+ Fritto Misto Grande 16 
calamari, vegetables, lemon

Roman-Style Chicken Meatballs 12
pistachio, lemon-white wine brodo

Ⓜ+ Salumi Plate 15
prosciutto di parma, housemade meats,
pecorino cheese

mozzarella

Ⓜ Campania, Buffalo Milk D.O.P. 11

Ⓜ Wisconsin, Cow's Milk 9
to go with mozzarella...

Ⓜ Celery Pugliese 2 Ⓜ Pesto Garganico 4

Ⓜ Marinated Olives 5 Ⓜ Prosciutto 4

Ⓜ Sienese Peppers 4 Taralli Crackers 3

Ⓜ Local Tomatoes 4

PRIMI ~

small plate or entrée size

Spaghetti Cacio e Pepe 8/16
pecorino romano, cacio di roma, black pepper

Spaghetti Carbonara 10/20
guanciale, farm egg, black pepper

Bucatini all'Amatriciana 9/18
guanciale, red-wine tomato sauce, red onion

Eggplant Caponata Ravioli 11/22
olives, golden raisin, pinenut

Farfalle Pecorino 13/26
sheep's milk ricotta, cherry tomato, sage

Tapparelle alla Pugliese 11/22
spicy sausage, kale

Cavatelli Ragu 12/24
braised lamb and beef, parmesan

Linguine con Granchio 12/24
blue crab, escarole, garlic

SECONDI ~

from our wood fired grill ~ served a la carte

Ⓜ Pollo allo Diavolo 21 
chicken, chili, piccante oil

Ⓜ+ Grass Fed Beef Sirloin 19
mushrooms, roasted garlic panna cotta

Ⓜ Eggplant Parmigiana 14
san marzano tomato, mozzarella

Ⓜ+ Day Boat Scallops MKT
fresh corn polenta, heirloom peppers

CONTORNI ~

Ⓜ Crispy Potatoes 4

Ⓜ Spaghetti Marinara 5

Ⓜ House Salad 5

Ⓜ Polenta 3

Ⓜ Market Vegetable 6

UPTOWN MENU ~

3 course menu - \$35 per person

1st course choice of:

Prosciutto Supplì

or

Ⓜ+ Fried Calamari

2nd course choice of:

Bucatini all'Amatriciana

or

Spaghetti Cacio e Pepe

or

Market Pasta

3rd course choice of:

Ⓜ Eggplant Parmigiana

or

Ⓜ+ Grass Fed Beef Sirloin

Dolci

Gelato

 The TrenCoperta logo indicates an item inspired by this month's spotlight region.

Order any combination of 2 TrenCoperta items from this menu and the monthly feature menu to earn a stamp in your TrenCoperta rail pass.

Ⓜ 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