

COPEERTA

Food and Wine of Rome and Southern Italy

SPUZZULIA

a sampling of shared plates, based on regionality and seasonality

18

ANTIPASTI ~

Ⓢ Sicilian-Style Chicken Soup 7
chicken brodo, gnocchetti, escarole

Suppli al Telefono 8
crispy risotto, prosciutto, mozzarella

Ⓢ Autumn Salad 11
squash conserva, arugula, farro, ricotta salata

Ⓢ+ Fritto Misto Grande 16 
calamari, vegetables, lemon

Roman-Style Artichoke MKT
lemon, mint, parsley

Ⓢ+ 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

Ⓢ Winter 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

Pumpkin Ravioli 11/22
lamb sausage, espresso cream, pumpkin seeds

Farfalle Pecorino 13/26
sheep's milk ricotta, cipollini onion, sicilian lemon

Orecchiette alla Pugliese 11/22 
spicy sausage, kale

Cavatelli Ragù 12/24
braised lamb and beef, parmesan

Linguine con Granchio 12/24
blue crab, chicory, 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
squash, parsnips, horseradish gremolata

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:

Suppli al Telefono

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