

COPEERTA

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

APERITIVO HAPPY HOUR

Ⓜ sienese peppers 2	mozzarella en carozza 6
roasted tomato crostini 2.5 ea	+fried calamari 6
polenta fritters 3	Ⓜ+prosciutto scallop 3 ea
Ⓜ chicken spiedino 3 ea	Ⓜ+salumi plate 8
Ⓜ+pecorino + garlic sausage 4	-----
roman half-artichoke MKT	grispelle doughnuts 4
Ⓜ marinated olives 5	Ⓜ flight of sorbetti or gelati 5
prosciutto supplí 5	

SPIRITS ~

all well spirits 5

bellini 5 <i>peach, sparkling wine</i>	aperol spritz 5 <i>aperol, sparkling wine, soda</i>
whiskey sour 5 <i>bourbon, aperol, lemon, ginger</i>	negroni 6 <i>gin, campari, vermouth</i>

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