



Food and Wine of Rome and Southern Italy

## SPUZZULIA

a sampling of shared plates, based on regionality and seasonality

18

### ANTIPASTI ~

⊗ Cannellini Bean + Fennel Soup 7  
chicken brodo, tomato, herbs

Suppli al Telefono 8  
crispy risotto, prosciutto, mozzarella

⊗ Winter Salad 11  
squash conserva, arugula, farro, ricotta salata

⊗+ Fritto Misto Grande 16   
calamari, vegetables, lemon

⊗+ 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  
⊗ Imported Anchovies 4      ⊗ 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

Ricotta Ravioli 12/24  
pesto garganico, almonds, basil

Chestnut Mafaldine 13/26  
braised duck, cerignola olive, red cabbage

Orecchiette alla Pugliese 11/22  
spicy sausage, kale

Cavatelli Ragu 12/24   
braised lamb and beef, parmesan

Linguine con Granchio 12/24   
blue crab, radicchio, brussel sprouts

### SECONDI ~

from our wood fired grill ~ served a la carte

⊗ Pollo allo Diavolo 21  
chicken, chili, piccante oil

⊗+ Grass Fed Beef Sirloin 19  
semolina gnocchi, red onion, gorgonzola

⊗ Eggplant Parmigiana 14  
san marzano tomato, mozzarella

⊗+ Day Boat Scallops MKT  
cannellini bean, celery, pomegranate, mint

### CONTORNI ~

⊗ Crispy Potatoes 4      ⊗ Spaghetti Marinara 5

⊗ House Salad 5      ⊗ Polenta 3

⊗ Market Vegetable 6

### UPTOWN MENU ~

3 course menu - \$35 per person

#### 1<sup>st</sup> course choice of:

Suppli al Telefono

or

⊗+ Fried Calamari

#### 2<sup>nd</sup> course choice of:

Bucatini all'Amatriciana

or

Spaghetti Cacio e Pepe

or

Market Pasta

#### 3<sup>rd</sup> 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