

BISTRO RISTORANTE

The Real Stalian Experience

Taste of Italy 3 - Course Dinner Special





AUGUST

SEPTEMBER



ANTIPASTI

#### Provoleta

Melted provolone cheese topped with Pomodoro sauce.

## Calamari Frilli

Fried calamari rings and zucchini served with a side of Pomodoro sauce.

## Bruschoffe Mixte

Combination of three bruschettas: tomato-basil, wild mushroom, and artichoke-fontina cheese.



#### **SCAN ME**





prosciutto.



@CoppolasBistroRistorante



www.CoppolasBistro.com



# Felluccine Alfredo

Homemade fettuccine tossed in a creamy Alfredo sauce and parmesan cheese. Add Chicken or Shrimp.



Homemade pasta tossed in a creamy sauce with bacon. onions, parsley, and parmesan cheese.

## Pollo-alla Parmigiana

Breaded chicken breast topped with Pomodoro sauce and mozzarella cheese.

## Bistecca alla Pizza

Grilled flap steak topped with Pomodoro sauce. mozzarella cheese, and



# Tiramisù Fallo in Casa

Coppola's signature homemade tiramisu. Coffee dipped ladyfingers lavered with mascarpone cream and cocoa.

#### Cannoli.

Traditional Italian dessert. A crunchy shell with a chocolate chip cream filling.

## Zabaalione.

Classic Italian dessert. Cup filled with grape whipped cream prepared with marsala wine and served with berries and strawberries.



# 3-COURSE MEAL + DRINK

An<del>li</del>pasti

Appetizer

Primi Pialli

Main Entree

Dolai

Dessert

ONLY

\$ 22.95