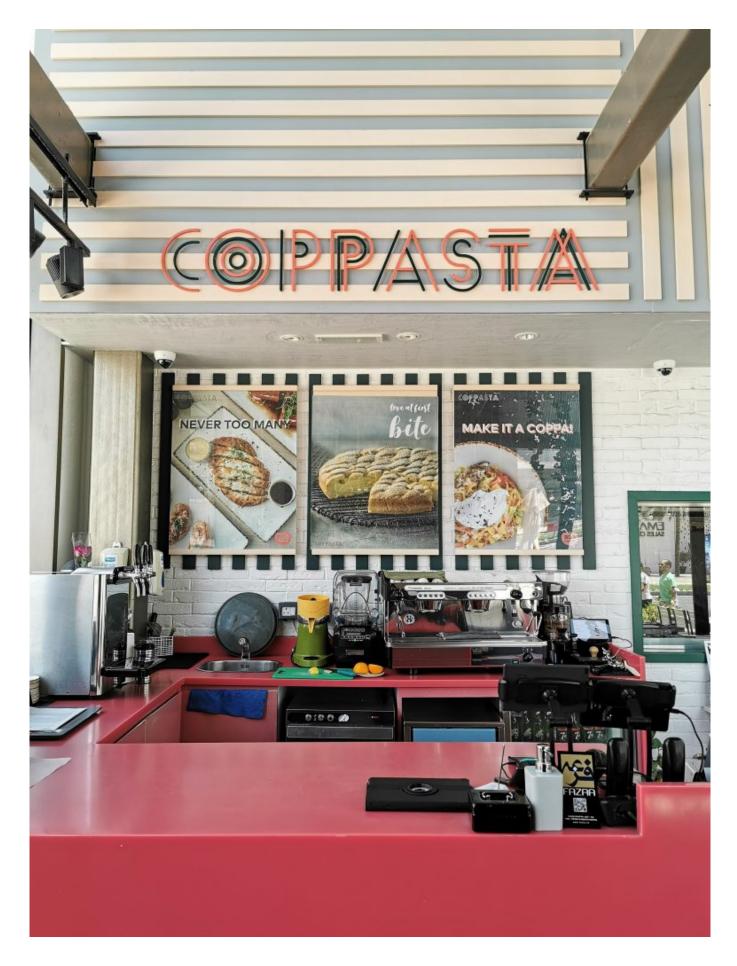
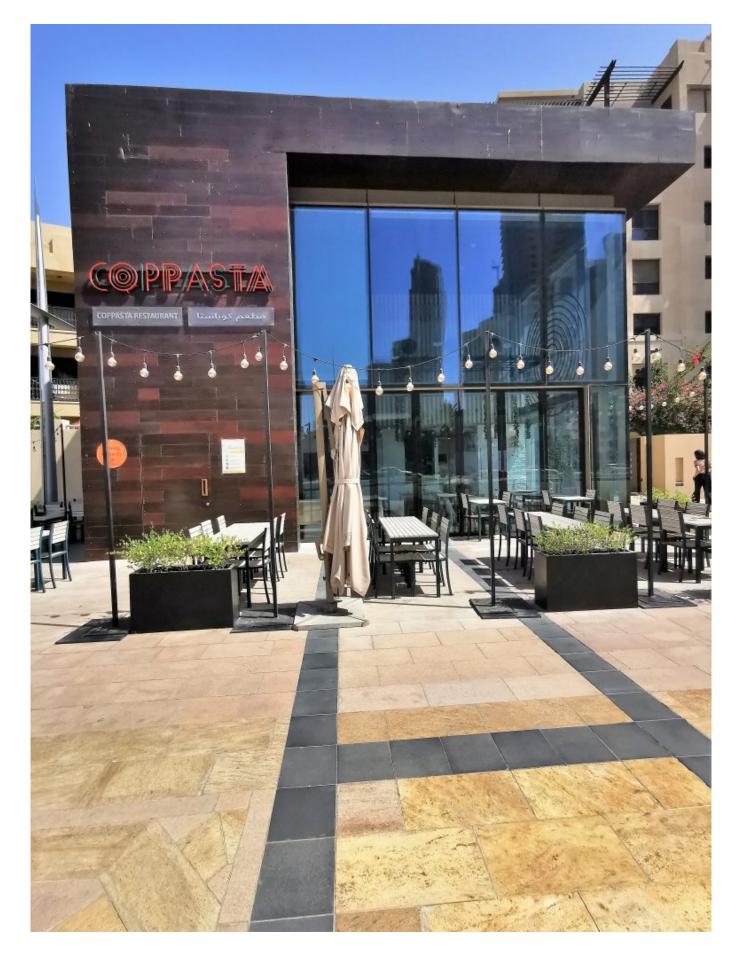
Coppasta restaurant offers a delicious menu of re-invented Italian favorites, in a fusion of creativity that brings pasta and pizza into a new personalized dimension.



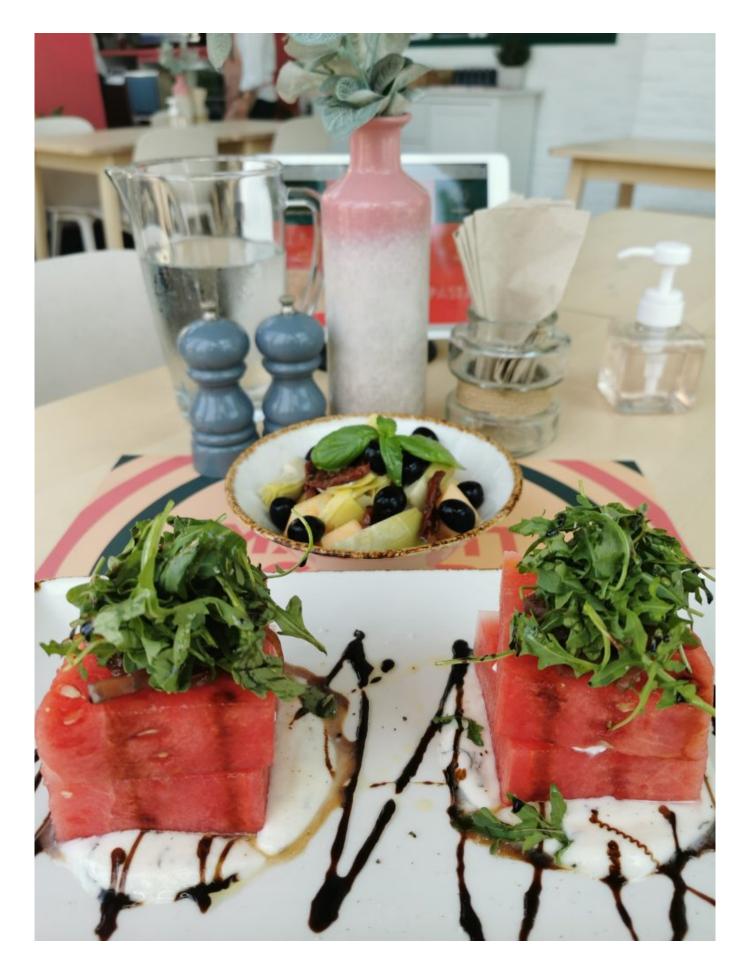


It reminds me a little of a friend who returned from Italy disappointed with the pasta and pizza! As an Italian myself, my jaw basically hit the floor in shock... yet he explained that he prefers very soft deep-pan pizza with lots more cheese, and pasta that is soft and creamy, and then it made sense.

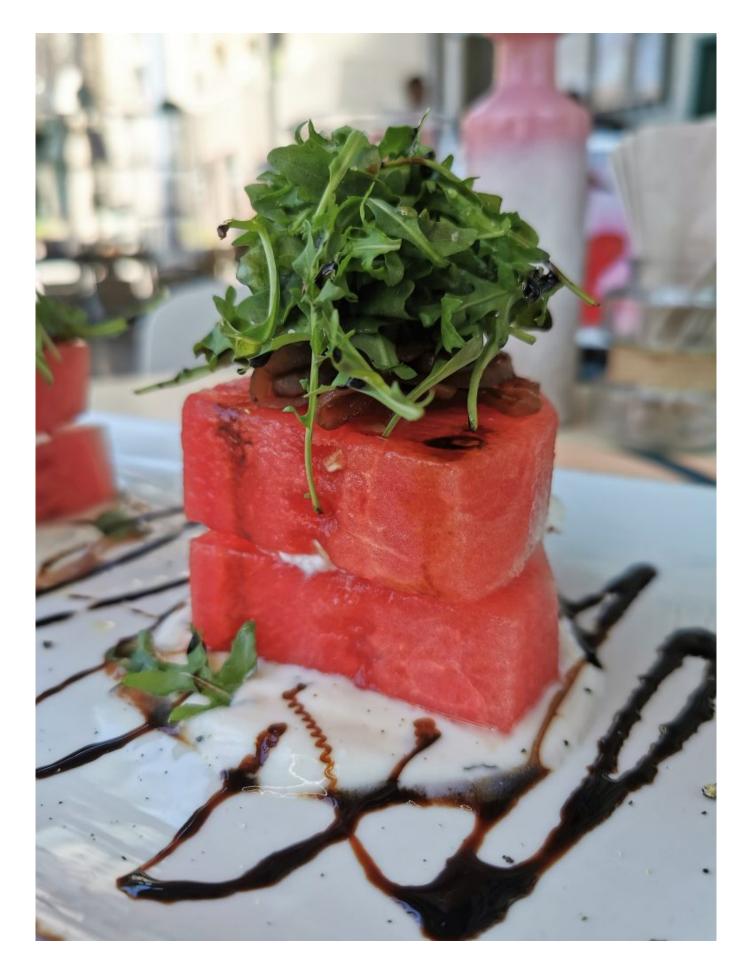
You see, cooking and serving food is above all about personal preference, no matter from which culture. And recipes and styles of cooking travel, and evolve, and techniques are mixed together, in fusion, and new adaptations are created to suit the individual tastes of the diners... and so in UAE, with hundreds of nationalities living together in harmony, we learn from each other, and share recipes, and adapt them to our liking.

And the good Chefs at Coppasta have excelled in creating a whole new concept of innovative flavors, achieving the ultimate customization.

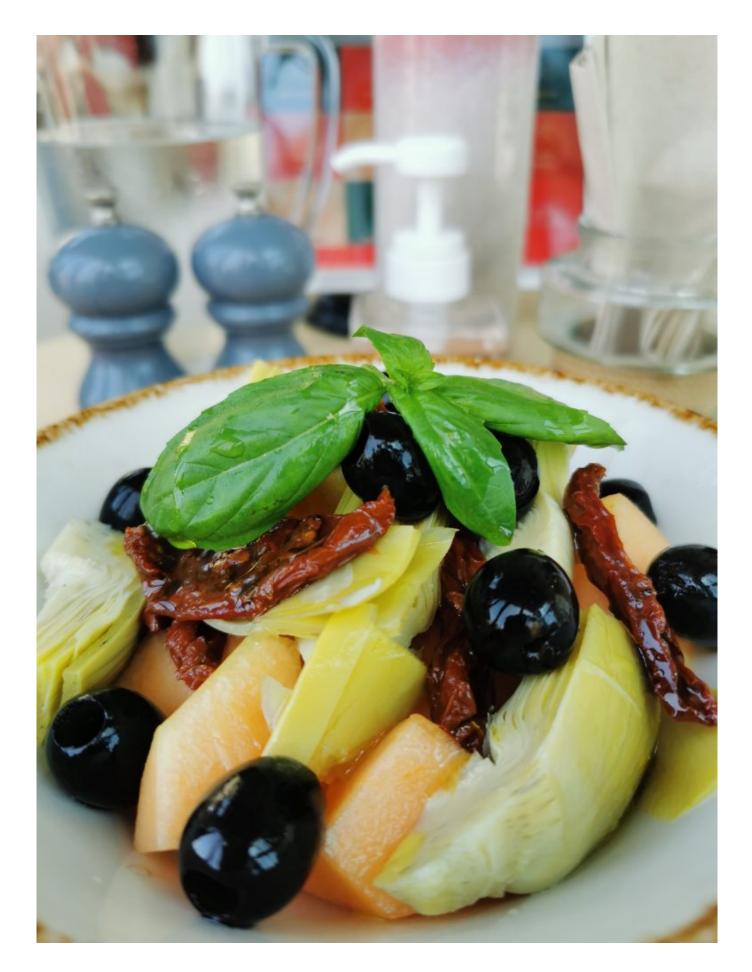
At Coppasta, some menu choices are presented to you ready-made, like the two salads we started off with on a hot summer day:



Juicy sweet watermelon with ricotta cheese, rocket leafs, caramelized onions, and a generous drizzle of balsamic glaze!

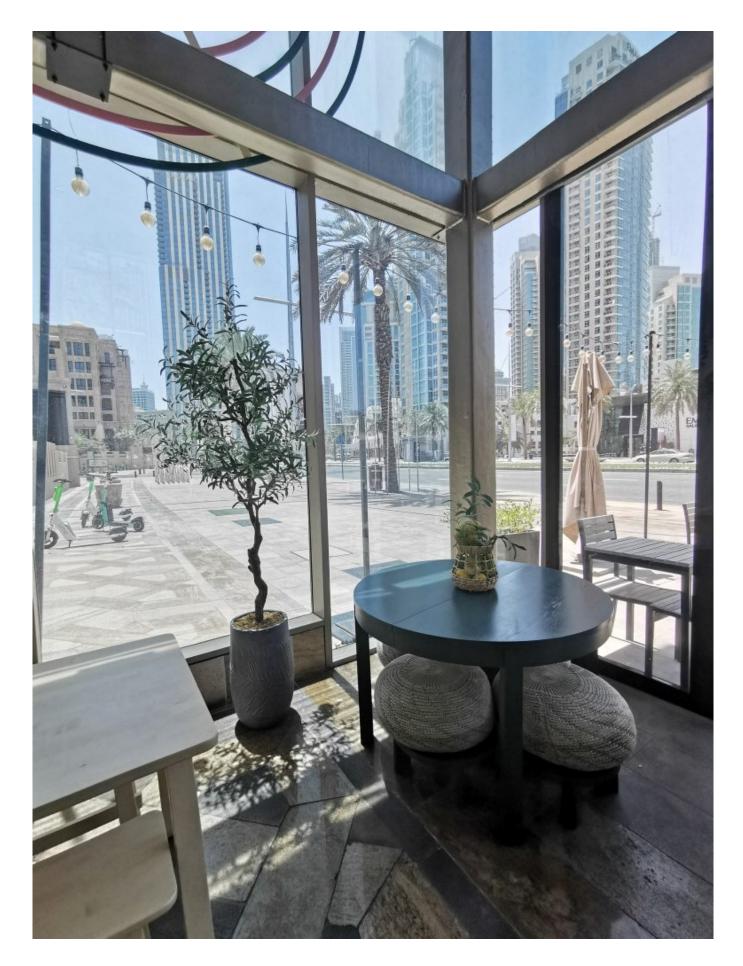


and cantaloupe melon with black olives, artichoke hearts, and sun-dried tomatoes.

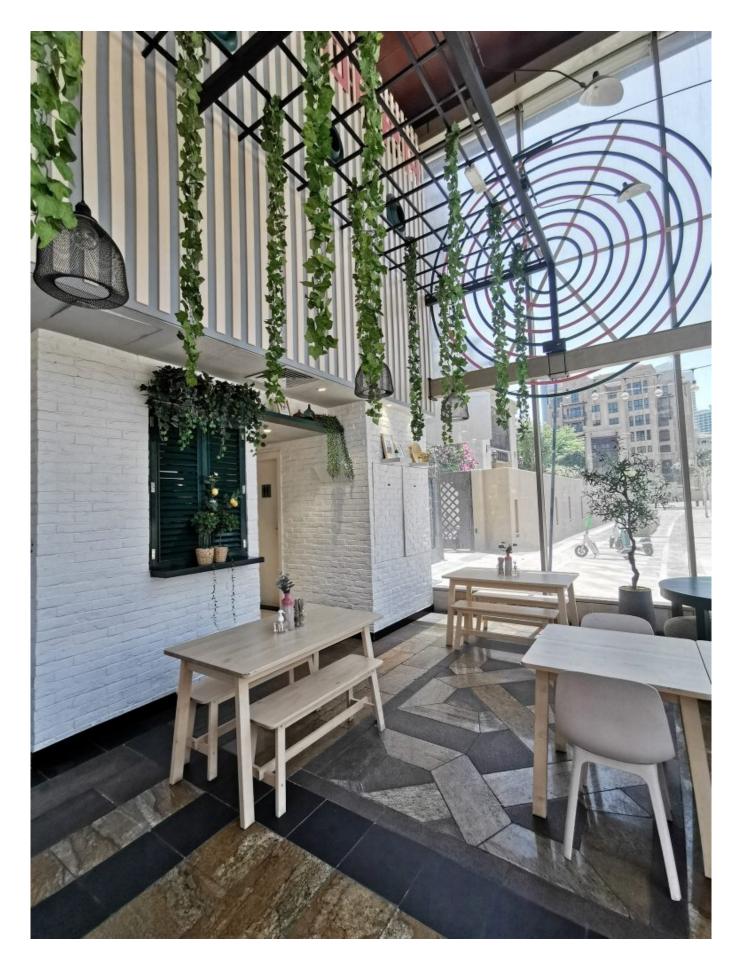


Both were chilled, extremely refreshing, and delicious!

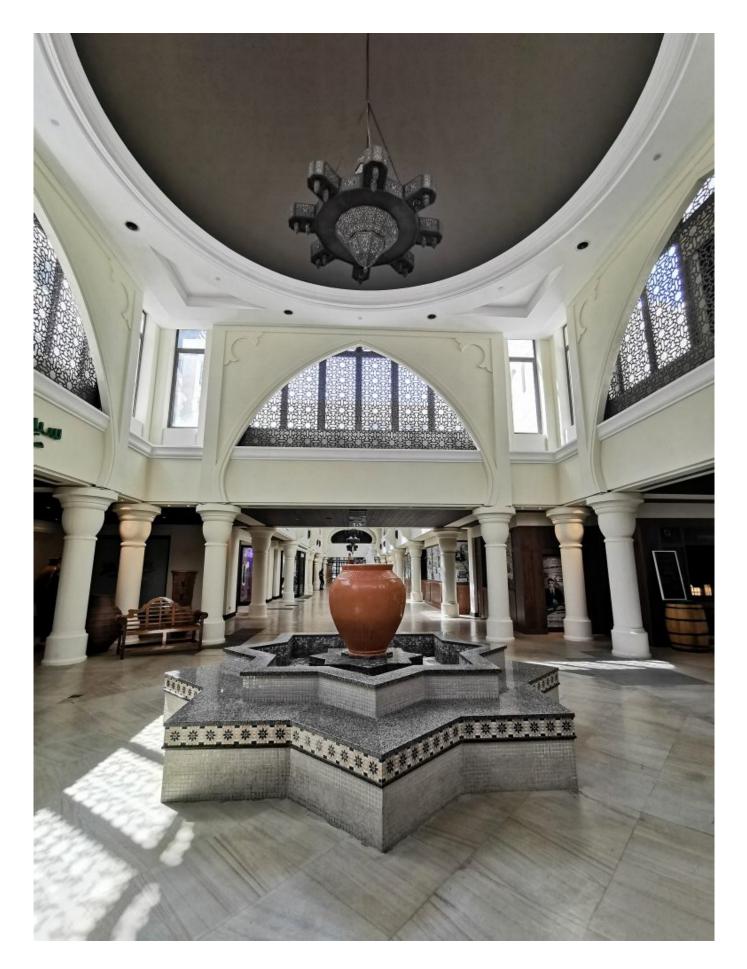
And very creative!

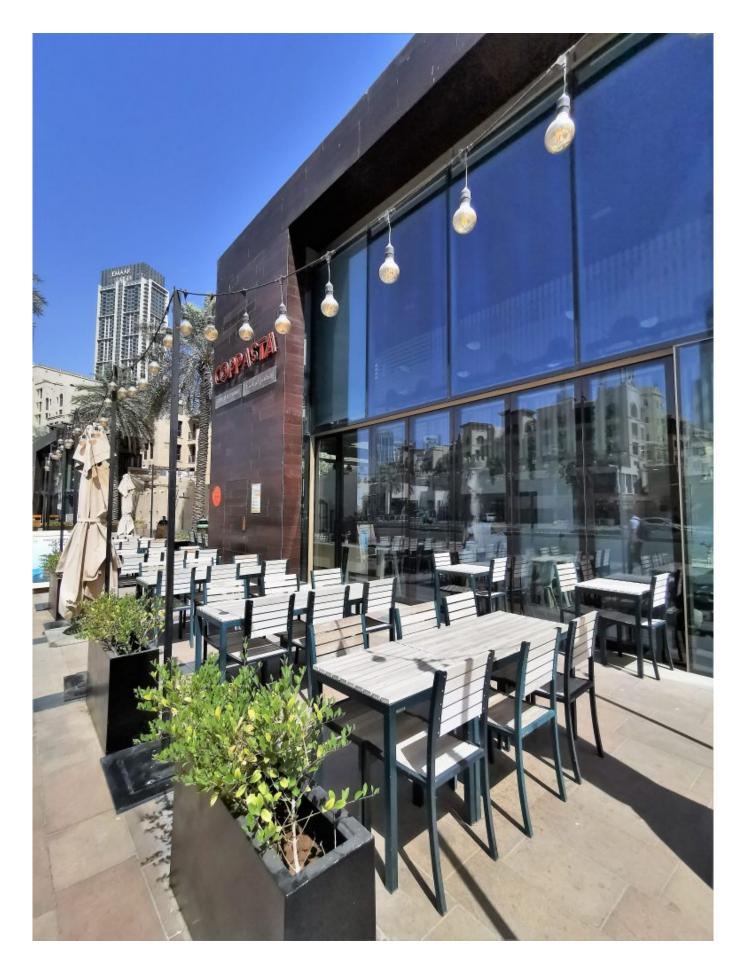


And the premises are wonderful – the interior seating area benefits from a very high ceiling and an abundance of natural light.



You can conveniently park in Souq al Manzil, and take a brief walk to the restaurant, which is located facing the Burj Khalifa.





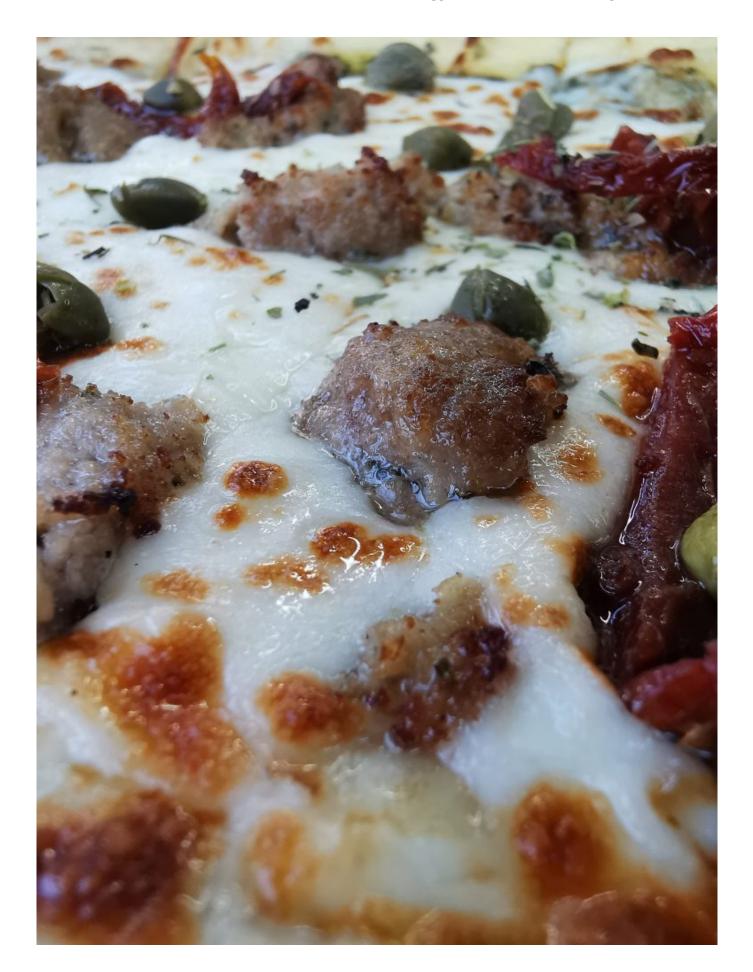
The mains are built on pasta and pizza - but of course in Coppasta style!

The Coppasta flatbreads fuse traditional pizza with the famous *manoush*, and the results are spectacular both in taste as in the selection of ingredients.

For instance, try the *Wagyu Chimichurri*: dotted with meatballs of prized wagyu beef, zesty chimichurri sauce, sun-dried tomatoes, capers, and mozzarella cheese.



Look closer - perfectly baked, juicy, and cheesy!



And then, creativity knowing no limits and always pushing the what-if...

What if everyone could choose their own ingredients from scratch, and build their very own Coppasta flatbread!???

Indeed, that is what you are invited to do at Coppasta!

Besides selecting from 13 favorite options, including margherita, quattro formaggi, etc., diners are welcome to choose from 9 sauces, 5 different protein foods, and add two from 17 toppings!

That's thousands of possible combinations, and a totally customized flatbread comes your way!

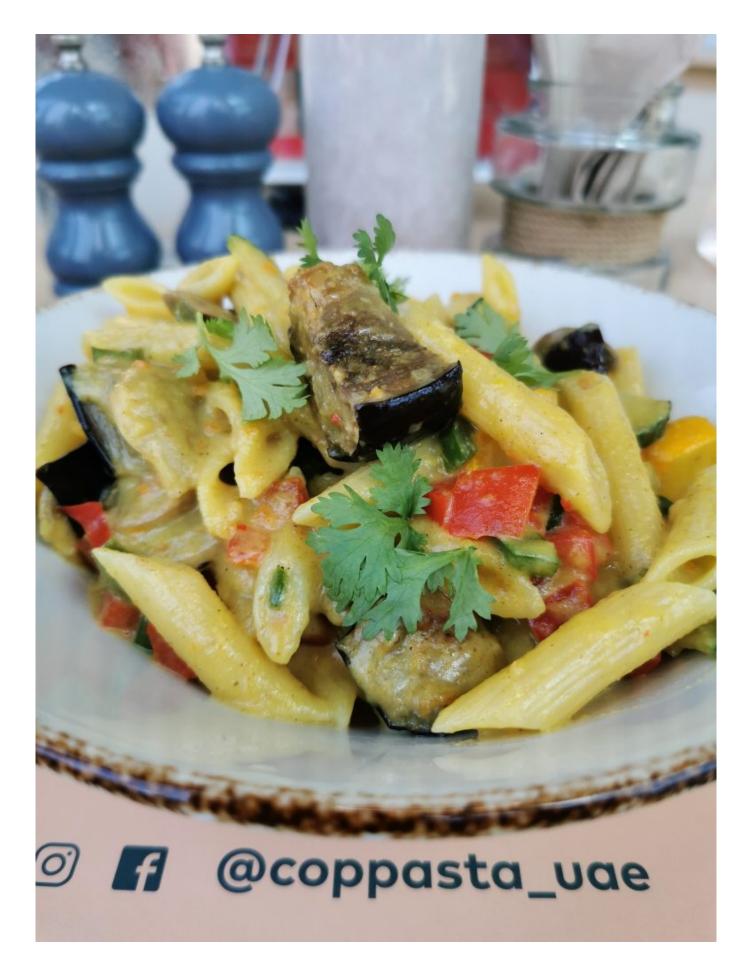
And that is the ultimate personalization, and the genius concept of Coppasta...



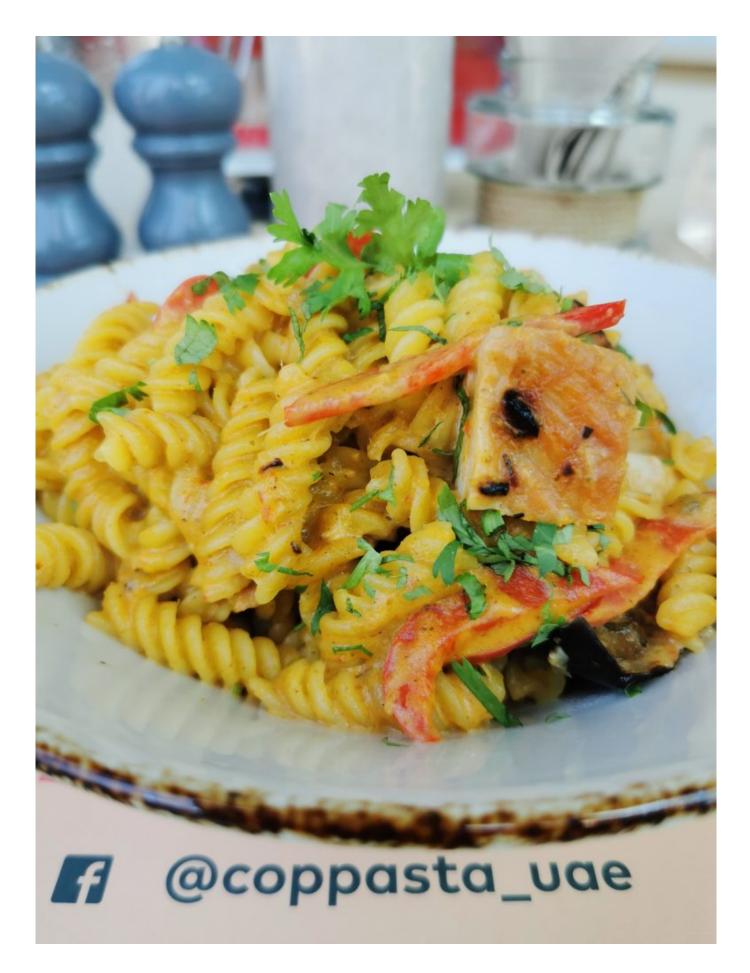
Having understood Coppasta's exciting Build-Your-Own concept, we jumped right in with two amazing variations of main pasta dishes:



We had penne pasta with Madras Curry sauce, roasted eggplant, and sweet red peppers!



and fusilli with chicken and Penang curry!



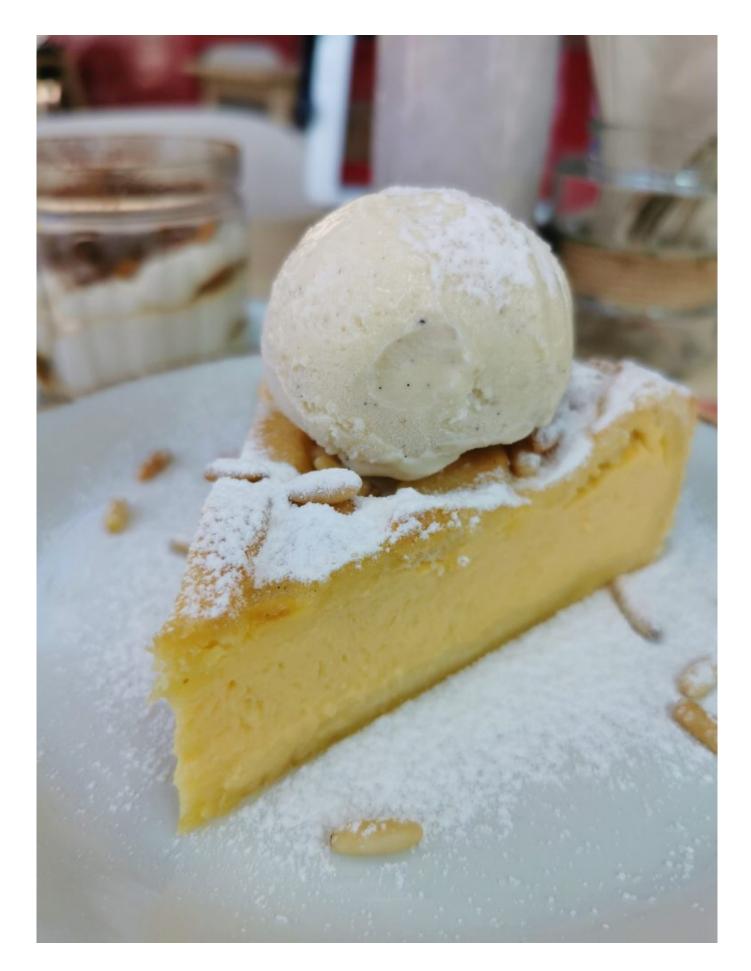
Both pasta dishes were delicious and innovative – the curry sauces were creamy and combined well with the pasta. It was a "Why didn't we think of that!" moment.

And with the options to build your own Coppasta, you have a mind-boggling variety of possibilities, choosing from 9 pasta types, and basically too many toppings to count! Plus I noted some fantastic exotic choices, such as Tom Yam Espuma...

Wow, I gotta try that one next visit!



Add to the menu items an excellent selection of drinks (fruit-infused water served by the carafe), and a most delicious *torta della nonna* for dessert, and Coppasta hit the sweet spot.



All in all, for an elegant healthy fast-food concept with both eat-in and delivery options – and with an unlimited sense of creativity – allowing for an adventure of tastes based on Italian popular dishes, Coppasta becomes your partner in dreaming up your new favorite!

