

# piatti starter plates

- salsiccia 12
- spiced duck sausage and served with cardamom peperonata
- polipo 16
- grilled octopus over fennel shaving tossed with arugula
- burrata 15
- creamy burrata ny state honey hazelnuts & ciabatta toast
- lamb 14
- colorado lamb meatballs whipped iogurt orange rind mint pesto
- fritto misto 18
- frittura of crisped calamari shrimp scallop & veggie chips
- polpette 10
- eggplant meatless 'meatballs' in nonna's tomato sauce

## salads

- spinaci 10
- spinach petals caramelized pecan goat cheese watermelon radish
- rughetta 10
- arugula petals shaved grana padana in lemon oil
- scarola 11
- senape dressed escarole with ricotta salata walnut dry cranberry
- farro 12
- ancient grain walnuts granny smiths red onion gorgonzola
- mista 9
- medley of organic field greens citronette sliced pear

We @zupparestaurant encourage our guests to be social so feel free to post your pics and tag us

executive chef paskual dedi

any allergy should be brought to your server, manager or chef's attention  
twenty percent gratuity will be added to any group of eight or larger

## pizzette

- margherita 12
- fior di latte mozzarella basil vesuvius pomodoro
- la patana 13
- potato hash caramelized onion smoked scamorza
- trifolata 14
- ricotta mozzarella mushroom egg yolk
- diavolo dolce 14
- spicy soppressata tomato sugo ny honey drizzle
- ficchissima .15
- gorgonzola mascarpone . fig jam . speck

## morsi bites

- tagliere 18
- daily selection cured meats and cheeses
- fornarina 8
- rosemary flatbread olive oil sicilian sea salt
- arancini 7
- four cheese risotto croquette english peas
- baccala 8
- crisped salt cod fritters long hot pepper aioli
- olivi 6
- olives of five varieties . pepperoncini
- ceci fritti 6
- floured and fried chick pea & fava
- crostino 7
- roasted grape . goatcheese . walnut .rosemary

## sides

- patate oven roasted fingerling potato . 6
- broccoletti di rapa garlic spiced broccoli
- rabe in olive oil . 9
- puree patate parmigiano whipped potato .7
- brussels charred brussels sprout . 9

# filling plates piattoni

- bucatini 20
- pin hole long pasta tossed in spicy amatriciana arrabiata
- ravioli 21
- arugula & spinach filling tossed in roasted pomodoro basil
- cortecce 23
- peapod shape pasta brussel sprout hampshire sausage panegrattato
- spaghettini in nero 25
- parchment baked squid ink pasta with seafood misto & pomodoro
- garganelli 22
- rolled edge pasta with atlantic shrimp in grappa tomato rosato
- wholewheat tagliatelle 22
- whole grain pasta pulled duck confit with fava bean & ricotta salata
- pappardelle 21
- signature ribbon pasta in westchester's best bolognese sugo fresh mint
- all pasta made 'in casa' and available as half order Gluten Free Pasta available upon request with exception of spaghettini nero \**

## mains

- agnello 32
- new zealand lamb rack scallion nest fire roast new potato
- zino 29
- crisped mediterranean sea bass with ceci bean clams kale vino bianco
- porcobuco 27
- heritage pork shank slowly braised over roasted grape risotto
- salmone 26
- wild atlantic salmon fire toasted cauliflower & brothy mushroom
- pollo 23
- roasted amish chicken roasted red bliss potato & carrot salsa verde
- costoline 30
- nutella braised short rib hazelnut dusting with polenta & brussels sprouts
- bistecca 32
- creekstone farm angus sirloin with broccoli rabe over whipped patate