

piatti starter plates

- #salsiccia 11
spiced duck sausage flame kissed and served with cime di rapa
- #polipo 16
grilled octopus over fennel shavings orange segments
- #burrata 15
creamy burrata ny state honey hazelnuts & ciabatta toast
- #lamb belly 14
braised colorado lamb caramelized peaches & vino cotto
- #costate 13
espresso rubbed pig ribs dry braised red cabbage
- #calamari 12
frittura of crisped calamari & veggio chips with pomodoro
- #polpette 10
eggplant meatless 'meatballs' in nonna's tomato sauce

salads

- #lacinato 10
kale ceasar shaved parmigiano and dressed in creamy ceasar
- #rughetta 10
arugula petals shaved grana padana in lemon oil
- #scarola 11
senape dressed escarole with ricotta salata walnut dry cranberry
- #farro 10
ancient grain walnuts granny smiths red onion gorgonzola
- #mista 0
medley of organic field greens citronette sliced pear

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

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 10
fior di latte mozzarella basil vesuvius pomodoro
- #la patana 13
potato hash caramelized onion smoked scamorza
- #trifolata 12
ricotta mozzarella mushroom egg yolk
- #diavolo dolce 12
spicy soppressata tomato sugo ny honey drizzle
- #ficchissima 12
gorgonzola mascarpone . fig jam . speck

morsi bites

- #tagliere 10
daily selection cured meats and cheeses
- #fornarina 7
rosemary flatbread olive oil sicilian sea salt
- #arancini 6
four cheese risotto croquette english peas
- #baccala 7
crisped salt cod fritters long hot pepper aioli
- #olivi 5
olives of five varieties . pepperoncini
- #ceci fritti 6
floured and fried chick pea & fava
- #crostino 6
duck confit . peaches . aoraonzola

sides

- #patate 6
oven roasted fingerling potato
- #broccoletti di rapa 0
garlic spiced broccoli rabe in olive oil
- #puree di patate 7
parmigiano whipped potato

filling plates piattoni

- #chitarra 20
guitar string pasta cured bresaola beef carbonara farm egg yolk
 - #ravioli 22
roast pumpkin & ricotta filling in toasted walnut sage brown butter
 - #cortecce 23
peapod shape pasta brussel sprout hampshire sausage panegrattato
 - #spaghettoni in nero 25
parchment baked squid ink pasta with seafood misto & pomodoro
 - #garganelli 20
rolled edge pasta with atlantic shrimp in grappa tomato rosato
 - #wholewheat tagliatelle 21
butternut squash sugo pancetta fennel sauté smoked ricotta dollup
 - #pappardelle 20
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*

mains

- #agnello 32
new zealand lamb rack swiss chard potato grattinato lignonberry jus
- #zino 29
crisped mediterranean sea bass with ceci bean clams kale vino bianco
- #salmone 26
wild salmon spaghetti squash nest scallion herb roasted pomodorini
- #pollo 23
roasted amish chicken roasted red bliss potato & carrot salsa verde
- #filetto 34
creekstone filet tenderloin roasted sweet potato asparagus spears
- #porcobuco 27
slow cooked heritage pork shank with hudson valley squash risotto
- #costoline 30
nutella braised short rib hazelnut dusting with polenta & brussels sprouts
- #bistecca 32
creekstone farm angus sirloin with broccoli rabe over whipped patate

RESTAURANT & LOUNGE