

PRIMA...

- tagliere**
selection of cured italian meats and cheeses . 19
- baccala**
fritters of baccala with italian long hot pepper crema . 9
- calamari**
frittura of calamari zucchini and crispy pepper . 12
- burrata**
creamy center mozzarella with warm tomato sugo . 15
- cozze**
stewed mussels with spiced pomodoro broth . 13
- gamberi**
gulf shrimp in olive oil red pepper & cannellini bean stew . 14
- polipo**
grilled octopus with warm new potato & string bean salad . 15

misticanza

salad of wild organic field greens . evoo . citronette . 8

lacinato

kale . mushroom . cranberries . balsamico . ricotta salata . 9

rughetta

wild arugula . grana padana . citrus infused olive oil . 10

farro

farro grain rucola greens sour apple and gorgonzola . 15

alici

house preserved white anchovy . three herb salmoriglio . 7

VIGILIA ©

... 'twas the night before christmas

morsi ... bites...

- rosemary scented schiacciata . 5
- mixed mediterranean olives . 5
- arancini . cheese risotto balls . 6
- battered cauliflower . anchovy salsa verde . 6

In honor of preserving tradition we celebrate vigilia along with the Italian peninsula, by sharing a bountiful spread of seven or more fishes with family and friends. We at Zuppa are honored that you have chose to come celebrate with us as family....

Buon Natale!

Edi, Nando, Robert, & Chef Paskual

il pesce oggi...today's fish dishes

- alici . cozze . calamari
- polipo . gamberi
- chitarra . garganelli
- striped bass . salmon . branzino
- and of course the ...baccala

...POI

- chitarra nera
- squid ink pasta . seafood medley in pomodorata piccante . 25
- garganelli
- homemade rolled edge pasta . bay shrimp . grappa rosato . 22
- pappardelle
- signature wide pasta . veal bolognese . fresh menta . 20
- paglia e fieno
- homemade spinach & egg pasta . tomato basil . wild mushroom . 22
- ravioli
- swiss chard mascarpone filled pasta . toasted pignoli nuts . 20
- branzino
- mediterranean filet with fingerlings string bean in lite pomodoro . 29

risotto

four cheese risotto emulsion with carnaroli rice and truffle . 26

salmone

wild atlantic salmon pan seared over braised lentil stufato . 25

pollo

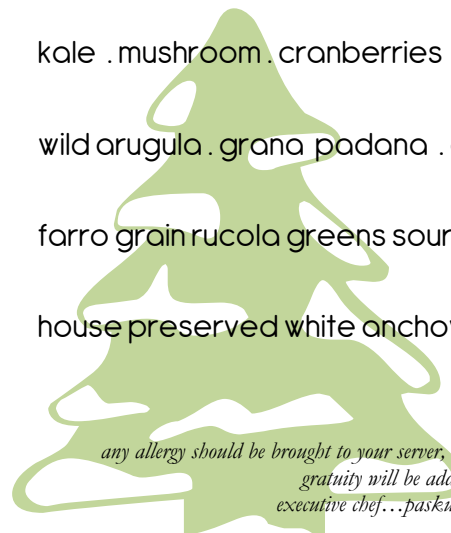
ricotta & spinach filled chicken with whipped potato shitake mushroom sugo . 23

merluzzo

striped bass . mussels steamed in saffron broth with ciabatta . 29

bistecca

grass fed angus sirloin . whipped parmigiano potato . cime di rapa . 32



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 executive chef...paskual dedi

RESTAURANT & LOUNGE