

# 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