

# 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 honey & ciabatta . 15

## capesante

seared sea scallop . whipped fava . chili flakes . 14

## gamberi

pepperoncino spiced shrimp in olive oil . artisan bread . 15

## polipo

grilled octopus with warm new potato & string bean salad . 16

## misticanza

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

## kale ceasar

kale . crostini . alici scented ceasar . parmigiano shavings 10

## patane e` vongole

potato pizza . caramelized onion . little neck clams . 16

## farro

farro grain rucola greens sour apple and gorgonzola . 10

## alici

house preserved white anchovy . three herb salmoriglio . 7

*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*

# VIGILIA ©

## morsi ... bites...

olive oil & rosemary scented flat bread . 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 . capesante . calamari

polipo . gamberi . clams

mussels . salmon . branzino

and of course the ...baccala

... 'twas the night before christmas

# ...POI

## spaghezzini in nero

squid ink pasta . seafood medley in pomodorata piccante . 26

## garganelli

homemade rolled edge pasta . bay shrimp . grappa rosato . 22

## pappardelle

signature wide pasta . veal bolognese . fresh menta . 20

## cortecce

brussel sprouts . hampshire sausage . seasoned breadcrumb 23

## ravioli

roasted pumpkin filled pasta . walnut sage brown burroso . 23

## branzino

mediterranean bass chick peas and kale in steamed clam broth . 29

## risotto

stracchino mascarpone emulsion with ripe persimmon . rosemary . 26

## costoline

nutella braised short rib toast hazelnut brussels sprout polenta . 32

## salmone

wild salmon spaghetti squash nest . herb roasted grape tomato . 26

## pollo

amish chicken . salsa verde . fire roasted carrots & potato . 23

## merluzzo

icelandic cod . mussels in saffron broth with escarole & ciabatta . 29

## bistecca

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

