

# Zuppa

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## BITES

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### Olivi

Olives marinated with rosemary lemon and hot peppers ...7

### Fornarina

Baked flat bread with olive oil rosemary and sea salt ...8

### Cavolfiore

Tempura batter fried cauliflower long hot aglio olio ...10

### Arancini

Crispy risotto balls with quattro formaggi and peas...8

### Tagliere

Selection of cheese and cured meats...19

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## PIZZE

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### Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 14

### Ficchissima

Fig jam, mascarpone gorgonzola and speck 15

### Diavola Dolce

Tomato sauce & mozzarella hot sweet soppressata honey 15

### Da Puglia

Sausage broccoli di rape tomato mozzarella 15

### Autunno

Fall veggies on dollops of whipped ricotta olive oil 15

### Funghetti

Wild mushroom and truffle fontina cheese 15

*Gluten Free available for an addition of \$5*

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### Side Dishes

#### Broccoli di rape

Sautéed with garlic oil chili flakes 10

#### Polenta

Coarsely ground corn cooked with milk 9

#### Zucchini

Grilled with sea salt olive oil 9

*If you have any allergies please bring it to our attention*

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## ANTIPASTI

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### Carpaccio

Chilled filet mignon with pickled onion capers and arugula petals 15

### Burrata

Buffalo milk creamy mozzarella served with raw local honeycomb 18

### Eggplant Polpette

Eggplant meatless meatballs with tomato sugo 12

### Calamari

Lightly floured calamari rings with grilled lemon & tomato sauce 12

### Gamberi

Pepperoncino dusted shrimp with puff pasta sfoglia garlic vino bianco 16

### Agnello

Grilled lamb sausage over moroccan cous cous mint pesto 15

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## SALAD

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### Mista Salad

Organic mixed greens with sliced apples citrus oil 10

### Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 12

### Due Colori

Radicchio and endive lettuce with toasted hazelnut balsamic 12

### Fall Veggies

Lightly grilled and diced fall vegetables with olive oil sea salt 12

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## PASTA

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### Pappardelle

Zuppa signature veal bolognese with mint chiffonade 23

### Cavatelli

Hand rolled cavatelli with sweet sausage & cima di rapa 24

### Rotolo

Rolled pasta sheet with ricotta spinach and mozzarella in basil tomato 22

### Butternut Ravioli

Roasted butternut squash filling topped with squash chips sage burroso 22

### Troffie

Tight twist pasta with beef shank ragout and ricotta salata 23

### Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 24

### Spaghetti Bottarga

Guitar stings with cured Sicilian bottarga lemon and clarified butter 24

### Black Spaghetti al Cartoccio

Squid ink dough with shrimp and calamari and mussels spicy tomato sugo 25

*most pasta preparations available gluten free*

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## SECONDI

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### Branzino

Mediterranean sea bass with potato wheels grilled zucchini saffron sugo 28

### Salmone

Atlantic salmon over spaghetti squash cherry tomato and citrus broth 27

### Chicken Palermo

Panko & parmigiano breadcrumbs crusted organic chicken breast with whipped potatoes haricots verts lemon vino bianco 22

### Roasted Chicken

Organic french cut amish chicken with polenta carrots and pan juices 24

### Anatra

Duck breast with veggie cous cous orange segments cardamom scioppo 30

### Veal

Scaloppini of veal served with port wine mushrooms over whipped potatoes 30

### Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 34

### Costoline

Nutella braised center cut short rib with carrot gnocchi braise juices 34

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