

Starters

Tagliere

Selection of cheese and cured meats...15

Olivi

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

Fornarina

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

Cavolfiore

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

Arancini

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

Eggplant Polpette

Eggplant meatless meatballs with tomato sugo ...10

Burrata

Buffalo milk creamy mozzarella served with raw local honey comb...15

Calamari

Lightly floured calamari rings with grilled lemon and tomato sauce ...12

Gamberi

Pepperoncino dusted shrimp with puff pasta sfoglia garlic vino bianco ...15

Agnello

Grilled lamb sausage over Moroccan cous cous mint pesto ...15

Mista Salad

Organic mixed greens with sliced apples citrus oil...10

Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette...10

Due Colori

Radicchio and endive lettuce with toasted hazelnut dressing ... 10

Fall Veggie

Lightly grilled fall vegetables with olive oil...10

Please let us know about any allergies.

Zuppa Lunch

Pizza

Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 12

Ficchissima

Fig jam, mascarpone gorgonzola and speck 12

Diavola Dolce

Tomato sauce & mozzarella hot sweet soppressata honey 12

Da Puglia

Sausage broccoli di rape tomato mozzarella 12

Autunno

Fall veggies on dollops of whipped ricotta olive oil 12

Funghetti

Wild mushroom and truffle

fontina cheese 12

Gluten Free available for an addition of \$5

Mains

Chicken Panini

Grilled chicken breast with bacon zucchini and cheddar cheese ... 14

Paesano Panini

Prosciutto and fresh mozzarella with basil ... 14

Steak Panini

Slices black angus steak with peperonatta and gorgonzola ... 15

Zuppa Burger

La Frieda back angus blend with crispy bacon and brioche bun ... 18

All served with french fries and mixed greens

Pappardelle

Zuppa signature veal bolognese with mint chiffonade...17

Cavatelli

Hand rolled cavatelli with sweet sausage & chima di rape ...16

Butternut Ravioli

Filled with roasted butternut squash topped with squash chips sage burroso ...17

Troffie

Tight twist pasta with beef shank ragout and ricotta salata... 17

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato... 18

Salmone

Atlantic salmon over spaghetti squash cherry tomato and citrus broth... 18

Chicken Palermo

Panko & parmigiano breadcrumbs crusted organic chicken breast with whipped potatoes and sting beans lemon vino bianco... 17

Veal

Scaloppini of veal served with port wine mushrooms over whipped potatoes ... 18

Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe ... 20