

Zuppa Dinner Menu

BITES

Olivi

Olives marinated with rosemary lemon and hot peppers 7

Shishito

Brown butter blistered shishitos tossed with parmigiano & citrus zest 9

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 artisanal cheese and cured meats 19

PIZZE

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

Asparagus GOAT

Thin sliced asparagus with grape tomatoes & goat cheese 15

Funghetti

Wild mushroom and truffle fontina cheese 15

Gluten Free available for an addition of \$5

Side Dishes

Broccoli di Rabe

Sautéed with garlic oil chili flakes 10

Polenta

Coarsely ground corn cooked with milk 9

Asparagus

Grilled with sea salt olive 9

If you have any allergies please bring it to our attention

ANTIPASTI

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

Spiedini

Grilled herb crusted calamari skewers with charred lemon 15

Capesante

Seared dry sea scallops with milk powder infused beet ridotto & mache 16

PEI Mussels

Mussels steamed with broth of fresh herbs and vino bianco 16

Agnello

Grilled lamb sausage over moroccan cous cous mint pesto 15

SALAD

Barbabietole

Thin sliced beets and orange with mache lemon oil and goat cheese 12

Mista Salad

Organic mixed greens with cherry tomatoes and grana padana citrus oil 10

Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 12

Baby Spinach Salad

Baby spinach with fresh strawberry and caramelized pecans sweet balsamic 12

PASTA GLUTEN FREE AVAILABILITY

Pappardelle

Zuppa signature veal bolognese with mint chiffonade 23

Cavatelli

Hand rolled cavatelli with sweet sausage & ramp pesto ricotta dollops 24

Gnocchi

Carrot ricotta fluffy pillows with broad beans and gorgonzola cream 22

Rotolo

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

Ravioli ai Funghi

Mushroom and ricotta filling with truffle burroso & parmigiano scorza 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 Carbonara

Guitar strings with bresaola egg yolks and parmigiano reggiano 24

Black Spaghetti al Cartoccio

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

SECONDI

Branzino

Mediterranean sea bass with roasted potatoes & shaved fennel and dill crema 28

Salmone

Atlantic salmon over fingerlings baby artichokes and grilled scallion vino bianco 27

Chicken Palermo

Panko & parmigiano crusted organic breast potato mash haricots verts lemon sugo 22

Roasted Chicken

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

Rack of Lamb

New Zealand rack of lamb whipped fava beans and baby carrots drizzle vincotto 34

Veal Chop

Double cut veal chop with parmigiano truffle fingerlings and fried long hots 40

Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 34

Costoline

Nutella braised center cut short rib with potatoe wheels and zucchini braised juices 34