

# 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 crema...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

## Capesante

Seared dry sea scallops with milk powder infused beet ridotto & mache 14

## 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

## Baby Spinach

Baby spinach with fresh strawberry caramelized pecans and sweet balsamic. 12

## Barbabietole

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

*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

### Asparagus GOAT

Thin sliced asparagus with grape tomatoes & goat cheese 15

### 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 black angus 70/30 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 ramp pesto and ricotta dollops ...16

## Ravioli ai Funghi

Mushroom and ricotta filling with truffle burroso & parmigiano scorza... 17

## Troffie

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

## Carrot Gnocchi

Carrot and ricotta fluffy pillows with fava beans and gorgonzola crema...17

## Garganelli

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

## Salmone

Atlantic salmon over fingerlings baby artichokes and grilled scallion vino bianco...18

## Pollo io Funghi

Organic chicken breast with mushrooms thyme madeira wine over roasted potatoes and string beans ...17

## Veal

Scaloppini of veal served with roasted potatoes grilled zucchini pesto ridotto ...18

## Bistecca

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