

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 rosmary 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 fresh tomato basil olive oil...15

Calamari

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

Gamberi

Seared shrimp with roasted corn diced pepper and 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

Mediterraneo

Tomato cucumbers and red onion with fetta olive oil lemon drizzle...12

Cobb Salad

Romaine with boiled egg bacon and blue cheese dressing. 12

Add Grilled Shrimp ...7 Add Grilled Chicken ...6

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

Pizza Bolognese

Our signature Bolognese sauce with fontina and long hots 12

Pizza Arugula

Tomato & mozzarella topped with arugula and prosciutto 14

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

Veggie Panini

Grilled vegetables with fresh mozzarella and pesto... 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

Cavatelli with sweet sausage & radicchio and truffled ricotta dollops ... 16

Corn Ravioli

Sweet corn and ricotta filling with liquefied butter grilled corn spicy pangrattato... 17

Troffie

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

Gnocchi

00 flour & ricotta fluffy pillows with tomato sauce and burrata topping .. 17

Garganelli

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

Salmone

Atlantic salmon over eggplant caponata with natural juices and vino bianco... 27

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