

The Night 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

Pizza Bolognese

Our signature veal Bolognese with fontina and shaved long hots 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

Quinoa

Red quinoa with diced vegetables 9

Asparagus

Grilled with sea salt olive 9

Potato Wheels

Roasted Idaho potato wheels with thyme and sea salt 9

Whipped Potatoes

Whipped potatoes made with clarified butter 9

If you have any allergies please bring it to our attention

ANTIPASTI

Vitello Tonnato

Served cold thin sliced veal tenderloin served with tuna caper crema. 16

Burrata

Buffalo milk creamy mozzarella served with cherry tomato basil chiffonade 18

Eggplant Polpette

Eggplant meatless meatballs with tomato sugo 12

Spiedini

Grilled herb crusted calamari skewers with charred lemon 15

Gamberi

Seared shrimp with roasted corn diced pepper and garlic vino bianco 16

PEI Mussels

Mussels steamed with garlic white wine and toast 16

Agnello

Grilled lamb sausage over moroccan cous cous mint pesto 15

SALAD

Mediterraneo

Tomato cucumbers and red onion with fetta olive oil lemon drizzle 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

Grilled 2Colore

Grilled & chilled radicchio and endive served with honey balsamic 12

PASTA GLUTTEN FREE AVAILABILITY

Pappardelle

Zuppa signature veal bolognese with mint chiffonade 23

Cavatelli

Hand rolled cavatelli with sweet sausage & radicchio and truffled ricotta dollops 24

Gnocchi

00 flour & ricotta fluffy pillows with tomato sauce and burrata topping 22

Rotolo

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

Ravioli di Mais

Sweet corn and ricotta filling with liquefied butter grilled corn spicy pangrattato 22

Agnelotti di Granchio

Triangle shaped ravioli stuffed with crab meat & mascarpone in the spicy pink 24

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 yukon golds & shaved fennel and dill crema 28

Salmone

Atlantic salmon over eggplant caponata with natural juices and 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 quinoa grilled asparagus and pan juices 24

Rack of Lamb

New Zealand rack of lamb with Idaho potatoes baby carrots and natural juices 34

Veal Tenderloin

Tenderloin of veal with parmigiano whipped potato cipollini onions & saba reduction 35

Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 34

Costoline

Nutella braised off the bone short ribs with fried zucchini medals & braised juices 34