

# 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