

# Dinner Menu

## BITES

### Olivi

Olives marinated with rosemary lemon and hot peppers 7

### Shishito

Brown butter blistered shishitos tossed with parmigiano & lemon sugo 10

### 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 9

### 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

### Salsiccia

Crumbled Italian sausage butternut radicchio and taleggio cheese 15

### Diavola Dolce

Tomato sauce & mozzarella hot sweet soppressata honey 15

### Pizza Bolognese

Our signature veal Bolognese with fontina and shaved long hots 15

### Goat & Pear

Goat cheese and this sliced pears with caramelized onions 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

### Asparagus

Grilled with sea salt olive 10

### Potato Wheels

Roasted idoho potato wheels with thyme and sea salt 9

### Polenta

Coarsely ground cornmeal with milk and parmigiano 9

*If you have any allergies please bring it to our attention*

## ANTIPASTI

### Pork cheeks

Braised pork cheeks over polenta and pan juices 16

### Burrata

Buffalo milk creamy mozzarella served cubed butternut squash honey & hazelnut 18

### Eggplant Polpetta

Eggplant meatless meatballs with tomato sugo 12

### Spiedini

Grilled herb crusted calamari skewers with charred lemon 15

### Gamberi

Seared shrimp with chorizo grape tomato and garlic vino bianco 16

### PEI Mussels

Mussels steamed with fresh green herb broth and toast 16

### Agnello

Grilled lamb sausage over moroccan cous cous mint pesto 16

## 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

### Finocchio

Shaved fresh fennel & rocket lettuce with sliced pears grana padana dill vinaigrette 12

### Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 12

### 2Colore

Radicchio and endive served with gorgonzola and balsamic dressing 12

## PASTA GLUTTEN FREE AVAILABILITY

### Pappardelle

Zuppa signature veal bolognese with mint chiffonade 24

### Cavatelli

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

### Gnocchi

00 flour & ricotta fluffy pillows with diced butternut pancetta and rapini 22

### Rotolo

Rolled pasta sheet with ricotta spinach and mozzarella in tomato sauce & burrata 24

### Butternut Ravioli

Butternut squash and ricotta filling in a sage butter broth 23

### Agnelotti di Granchio

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

### Troffie

Tight twist pasta with beef ragout and ricotta salata 24

### Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 24

### Cocoa Tagliatelle

Cocoa dough flat ribbons with duck ragout and crumbled brined sheep's cheese 24

### Black Spaghetti al Cartoccio

Squid ink dough with shrimp and calamari and mussels spicy tomato sugo 26

## SECONDI

### Branzino

Mediterranean Sea bass with Idaho potatoes & shaved fennel saffron crema 28

### Salmone

Atlantic salmon over diced fall ratatouille with natural juices and vino bianco 28

### Chicken Palermo

Panko & parmigiano crusted organic breast potato mash haricots verts lemon sugo 23

### Roasted Chicken

Organic French cut Amish chicken with sweet potatoes grilled asparagus & pan juices 24

### Lamb Shank

Casserole New Zealand lamb shank with radicchio farrotto and braise juices 34

### Duck Breast

L.I Duck breast with wild rice and diced vegetables in orange cardamon ridotto 32

### Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 35

### Costoline

Nutella braised off the bone short ribs with polenta baby carrots & natural juices 35