

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