

Dinner Menu

BITES

Olivi

Olives marinated with rosemary lemon and hot peppers 8

Shishito

Brown butter blistered shishitos tossed with parmigiano & lemon sugo 10

Fornarina

Baked flat bread with olive oil rosemary and sea salt 8

Cocoa Puffs

Flour dusted chickpeas and fava beans parmigiano truffle oil 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 broccoli rabe parmigiano 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

The Spout of Brussel

Brussels sprout pancetta and shredded provolone 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 Idaho 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

Veal Polpetta

Veal meatballs with san marzano chunky tomato basil 17

Burrata

Buffalo milk creamy mozzarella over beet carpaccio honey hazelnut 18

Eggplant Polpetta

Eggplant meatless meatballs with tomato sugo 12

Calamari Fritto

Lightly floured calamari rings with grilled lemon tomato sauce 16

Octopus

Braises portugese octopus with chickpeas red onions grape tomato olives 18

Gamberi

Seared shrimp with fava bean & garlic grape tomato vino bianco 17

PEI Mussels

Mussels steamed with saffron and fennel ciabatta toast 18

Agnello

Grilled lamb sausage over peperonatta vin cotto drizzle 16

SALADS

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

Escarole

Shaved escarole with walnuts dried cranberries honey mustard dressing and ricotta salata 12

Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 12

Finocchio

Shaved fresh fennel arugula pedals and orange segments with dill 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 oil 24

Gnocchi

00 flour & ricotta fluffy pillows with mushroom arugula pesto and fresh ricotta 24

Fettucce

Flat ribbon pasta with smoked salmon scallions grape tomato and saffron ridotto 26

Ravioli al Cavolfiore

Califlower and ricotta filling in a clarified butter broth with pepperoncino pangrattato 24

Agnelotti di Granchio

Triangle shaped ravioli stuffed with crab meat & mascarpone in the spicy pink 25

Paccheri

Fat tube pasta with short rib ragout peas and ricotta salata 24

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 25

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 28

SECONDI

Branzino

Mediterranean Sea bass with potato wheels & string beans black olives tomato broth 29

Salmone

Atlantic salmon over whipped fava beans and mushroom salsetta 28

Chicken Palermo

Panko & parmigiano crusted organic breast potato mash haricots verts lemon sugo 24

Roasted Chicken

Organic French cut Amish chicken with polenta grilled asparagus & pan juices 25

Rack of Lamb

New Zealand lamb chops with baby carrots roasted potato and blueberry jam 35

Duck Breast

L.I Duck breast with fennel and orange salad cardamon salsetta 33

Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 35

Costoline

Nutella braised off the bone short ribs with potato brussel sprouts and braise juices 36