

# Starters

## Tagliere

Selection of cheese and cured meats...15

## Olivi

Olives marinated with rosemary lemon and hot peppers ...7

## Fornarina

Baked flat bread with olive oil rosmar and sea salt ...8

## Cocoa Puffs

Flour dusted chickpeas and fava beans parmigiano truffle oil 8

## Arancini

Crispy risotto balls with quattro formaggi and peas...8

## Eggplant Polpette

Eggplant meatless meatballs with tomato sugo ...10

## Burrata

Buffalo milk creamy mozzarella over beet carpaccio honey hazelnut 16

## Calamari

Lightly floured calamari rings with grilled lemon and tomato sauce ...14

## Gamberi

Seared shrimp with fava bean & garlic grape tomato vino bianco 16

## Agnello

Grilled lamb sausage over peperonatta and vin cotto drizzle...15

## Mista Salad

Organic mixed greens with sliced apples citrus oil...10

## Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette...10

## Mediterraneo

Tomato cucumbers and red onion with fetta olive oil lemon drizzle...12

## Cobb Salad

Romaine with boiled egg bacon and blue cheese dressing. 12

Add Grilled Shrimp ...7 Add Grilled Chicken ...6

*Please let us know about any allergies.*

# Zuppa Lunch

## Pizza

### Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 13

### Ficchissima

Fig jam, mascarpone gorgonzola and speck 13

### Diavola Dolce

Tomato sauce & mozzarella hot sweet soppressata honey 13

### Pizza Bolognese

Our signature Bolognese sauce with fontina and long hots 13

### Salsiccia

Crumbled Italian sausage broccoli rabe sharp provolone 13

### Funghetti

Wild mushroom and truffle fontina cheese 13

*Gluten Free available for an addition of \$5*

# Mains

## Chicken Panini

Grilled chicken breast with bacon zucchini and cheddar cheese ... 14

## Paesano Panini

Prosciutto and fresh mozzarella with basil ... 14

## Steak Panini

Slices black angus steak with peperonatta and gorgonzola... 15

## Eggplant Panini

Grilled eggplant with fresh mozzarella and pesto... 15

## Zuppa Burger

La Frieda black angus 70/30 blend with crispy bacon and brioche bun... 18

*All served with french fries and mixed greens*

## Pappardelle

Zuppa signature veal bolognese with mint chiffonade... 18

## Cavatelli

Cavatelli with sweet sausage & radicchio and truffled ricotta dollops ... 18

## Ravioli al Cavolfiore

Califlower and ricotta filling in a clarified butter broth with pepperoncino pangrattato 18

## Paccheri

Fat tube pasta with short rib ragout and ricotta salata... 18

## Gnocchi

00 flour & ricotta fluffy pillows with mushroom arugula pesto and fresh ricotta. 18

## Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato... 18

## Salmone

Atlantic salmon over whipped fava beans and mushroom salsa... 18

## Chicken Palermo

Panko & parmigiano crusted organic breast potato mash haricots verts lemon sugo 18

## Veal Polpette

Veal Meatballs over polenta and escarole chunky tomato sugo... 18

## Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe ... 22