

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