

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 with 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

Zucca

Thinly sliced zucchini with grape tomato and ricotta cheese 15

Diavola Dolce

Tomato sauce mozzarella hot and sweet sopressata with honey drizzle 15

Pizza Bolognese

Our signature veal Bolognese with fontina and shaved long hots 15

Pizza Arugula

Marinara sauce with arugula

Prosciutto and shave parmigiano 15

GOAT

Goat cheese fresh grapes and spinach 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 oil 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

Filetto Paillard

Thin filet mignon with pickled red onions and rucola pedals 19

Scamorza

Grilled smoked mozzarella with grapes and saba 15

Burrata

Buffalo milk creamy mozzarella with peaches prosciutto and honey drizzle 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 and olives 18

Gamberi

Seared shrimp with corn chorizo and garlic vino bianco 18

PEI Mussels

Mussels steamed with garlic white wine ciabatta toast 18

Agnello

Grilled lamb sausage over peperonatta and 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 12

Spinach

Baby spinach strawberry pecans and goat cheese with balsamic vinaigrette 12

Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 12

3Colore

Radicchio endive and arugula with lemon olive oil and shaved oarmigiano 12

PASTA GLUTTEN FREE AVAILABILITY

Pappardelle

Zuppa signature veal bolognese with mint chiffonade 25

Cavatelli

Hand rolled cavatelli Carbonara but with beef bresaola 24

Gnocchi

00 flour & ricotta fluffy pillows with lemon butter broth and lemon crunch. 24

Pasta Busta

Envelope shaped pasta filled with pear goat cheese and served with endive vino bianco 25

Ravioli

Spinach dough and spinach ricotta filled ravioli with tomato basil 24

Agnelotti di Granchio

Triangle shaped ravioli stuffed with crab meat & mascarpone in the spicy pink 26

Bucatini Amatriciana

Thick spaghetti with a hole in the middle with onions guanciale and tomato sauce 24

Orecchiette

Little ear shaped pasta with short rib ragout peas and ricotta salata 24

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 26

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 calamari and mussels in a spicy tomato sugo 28

SECONDI

Branzino

Mediterranean Sea bass with (Panzanella) cucumber red onion tomato and croutons 30

Salmone

Atlantic salmon over quinoa with diced vegetables in a garlic white wine pan juices 29

Chicken Palermo

Panko & parmigiano crusted organic breast with potato mash haricots verts and lemon sugo 25

Roasted Chicken

Organic French cut Amish chicken with polenta grilled asparagus & caperberries 25

Rack of Lamb

New Zealand lamb chops over potato and carrot pure with natural juices redotto 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

Pork Chop

Double cut Berkshire pork chop with potato wheels grilled peaches and peach reduction 30

Costoline

Nutella braised off the bone short ribs with carrots string beans and asparagus braise juices 36

