

Cena a Zuppa

MORSI

Olivi

Olives marinated with rosemary lemon and hot peppers 8

Fornarina

Baked flat bread with olive oil rosemary and sea salt 8

Shishito

Seared shishitos tossed with parmigiano & lemon sugo 10

Cocoa Puffs

Flour dusted chickpeas and fava beans with parmigiano truffled sea salt 10

Arancini

Crispy risotto balls with quattro formaggi and peas 9

Spuma di Ricotta

Whipped ricotta with honey pepperoncini and toast 9

Tagliere

Selection of artisanal cheeses and cured meats 19

PIZZE

Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 14

Ficchissima

Fig jam mascarpone gorgonzola and speck 15

Funghetti

Wild mushroom and truffle fontina cheese 15

Diavola Dolce

Tomato sauce mozzarella hot and sweet soppressata with honey drizzle 15

Pizza Patatina

Red potato sweet sausage and thyme with scamorza 15

Bacon Egg & Pizza

Apple smoked bacon ricotta and egg with cracked black pepper 15

Zucca Pizza

Butternut squash diced kale and provolone cheese 15

Gluten Free available for an addition of \$5

CONTORNI

Broccoli di Rabe

Sautéed with garlic oil and chili flakes 10

Brussel Sprouts

Fried Brussel sprouts with paprika guanciale 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

Duck Confit

Confit duck leg with orange segments & frisée reduced juices 19

Mozzarella in Carrozza

Fried mozzarella in breading with capers and vino binaco 15

Burrata

Buffalo milk creamy mozzarella arugula and pear carpaccio 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

Braised portugese octopus with chickpeas red onions grape tomato and olives 18

Gamberi

Seared shrimp with cannellini beans and roasted peppers rosemary garlic vino bianco 18

PEI Mussels

Mussels steamed with spicy tomato sauce and ciabatta toast 18

Agnello

Grilled lamb sausage over sauteed broccoli rabe and vin cotto drizzle 16

INSALATE

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

Frisée

Curly green endive with apples walnuts and cranberry dry ricotta lemon vinaigrette 12

Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 12

3Colore

Radichio endive and arugula with balsamic and shaved parmigiano 12

PASTA FRESCA E PROTEINA

(G. FREE AND HALF AVAILAABLE)

Pappardelle

Zuppa signature veal bolognese with fresh mint 25

Cavatelli

Hand rolled cavatelli Carbonara but with beef bresaola 24

Gnocchi

Sweet potato gnocchi with Brussel sprouts and guanciale crema 24

Pasta Busta

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

Butternut Ravioli

Butternut and pecorino filled ravioli with sage brown butter 24

Agnelotti di Granchio

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

Trofie

Twisted Ligurian pasta with short rib ragu and pecorino cheese 24

Spaghetti

Guitar shaped pasta with anchovy chili flakes and garlic oil pangrattato 24

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 26

Whole Wheat Tagliatelle

Flat ribbons with diced pumpkin kale walnuts and ricotta salata 24

Black Spaghetti al Cartoccio

Squid ink dough with shrimp calamari and mussels in a spicy tomato sugo 28

Branzino

Mediterranean Sea bass over cous cous with cima di rapa butter beans and black olives 30

Salmone

Atlantic salmon over spaghetti squash with cherry tomato and lemon chardonnay reduction 29

Roasted Chicken

Organic french cut amish chicken with sweet potatoes kale and roast juices 25

Rack of Lamb

New Zealand lamb chops over potato and carrot pure with natural juices redotto 35

Veal Valdostana

Veal stuffed with prosciutto fontina over mash and mushroom salsetta 32

Duck Breast

Roasted L.I duck breast over quinoa with diced vegetables and lingonberry salsetta 33

Pork Chop

Double cut Berkshire pork chop with potato & carrot wheels rosemary apple reduction 30

Beef Cheeks

Braised beef cheeks over gorgonzola polenta brussel sprouts and braise juices 36

Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 35.