

Valentine's Menu 2023

BITES

Olivi

Olives marinated with rosemary lemon and hot peppers 9

Shishito

Brown butter blistered shishitos tossed with parmigiano & lemon sugo 10

Fornarina

Baked flat bread with olive oil rosemary and sea salt 9

Arancini

Crispy risotto balls with quattro formaggi and peas 10

Tagliere

Selection of artisanal cheese and cured meats 19

PIZZE

Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 15

Ficchissima

Fig jam mascarpone gorgonzola and speck 15

Funghetti

Wild mushroom and truffle fontina cheese 15

Gluten Free available for an addition \$6

SWEETS TREATS

Panna Cotta

Mango cooked custard

Fuso

Warm chocolate fuso with vanilla gelato

Tiramisu

A traditional pick me up dolce

Cheesecake

Strawberry flavored cheesecake

Gelato & Sorbetto

Ask for the flavors

All sweets \$14

ANTIPASTI

Soup

Roasted potato leek pure with potato chips 12

Pork cheeks

Braised pork cheeks over polenta and pan juices 19

Burrata

Buffalo milk creamy mozzarella served beet carpaccio and honey drizzle 19

Eggplant Polpette

Eggplant meatless meatballs with tomato sugo 13

Gamberi

Seared shrimp with garlic vino bianco 19

Agnello

Lamb meatballs with mint pesto 17

Mozzarella in Carrozza

Fried mozzarella in breading with capers and vino bianco 15

SALAD

Mista Salad

Organic mixed greens with strawberry and grana padana citrus oil 12

Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 13

3Colore

Radicchio rocket and endive served with gorgonzola and balsamic dressing 13

Beet Salad

Beet and orange segments with goat cheese and citrus olive oil 13

PASTA

GLUTTEN FREE AVAILABILITY

Pappardelle

Zuppa signature veal bolognese with mint chiffonade 26

Beet Gnocchi

00 flour & beet fluffy pillows with gorgonzola crema and hazelnut dust 25

Black Lobster Ravioli

Squid ink dough ravioli stuffed lobster and served with pink sauce 27

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 27

Spaghetti al Cartoccio

Guitar string pasta with shrimp and calamari and mussels spicy tomato sugo 30

Trofie

Twisted Ligurian pasta with short rib ragu and pecorino cheese 26

Risotto

Carnaroli rice cooked with brunello wine pancetta & mushroom mascarpone 28

PROTEIN

Branzino

Mediterranean bass over potato wheels string beans with olive tomato vino reduction 32

Salmone

Atlantic salmon over cauliflower with mushroom salsetta 30

Roasted Chicken

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

Veal Limone

Veal scallopine sauteed with lemon vino bianco over mash and spinach 32

Rack of Lamb

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

Filet Mignon

Black Angus filet mignon with roasted potato sauteed spinach and barolo reduction 45

Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 36

If you have any allergies it would be helpful to bring it to our attention