

# Cena a Zuppa

## MORSI

### Olivi

Olives marinated with rosemary lemon and hot peppers 9

### Fornarina

Baked flat bread with olive oil rosemary and sea salt 9

### 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 10

### Spuma di Ricotta

Whipped ricotta with honey peperoncini and toast 10

### Tagliere

Selection of artisanal cheeses 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

### Diavola Dolce

Tomato sauce mozzarella hot and sweet soppressata with honey drizzle 15

### Pizza Salsiccia

Crumbled Italian sausage pear and brie cheese 15

### Bacon Egg & Pizza

Apple smoked bacon ricotta and egg with cracked black pepper 15

### Pizza Bolognese

Our signature veal Bolognese with fontina and shaved long hots 15

*Gluten Free available for an addition of \$6*

## CONTORNI

### Broccoli di Rabe

Sautéed with garlic oil and chili flakes 12

### Brussel Sprouts

Fried Brussel sprouts with paprika guanciale 12

### Potato Wheels

Roasted idaho potato wheels with thyme and sea salt 10

### Polenta

Coarsely ground cornmeal with milk and parmigiano 10

*If you have any allergies, please bring it to our attention*

## ANTIPASTI

### Pork Cheeks

Braised pork cheeks with stewed cabbage and braised juices 19

### Mozzarella in Carrozza

Fried mozzarella in breading with capers and vino binaco 15

### Burrata

Buffalo milk creamy mozzarella over arugula with pear carpaccio and honey drizzle 19

### Eggplant Polpetta

Eggplant meatless meatballs with tomato sugo 13

### Calamari Fritto

Lightly floured calamari rings with grilled lemon tomato sauce 16

### Octopus

Braised portugese octopus with chickpeas red onions grape tomato and olives 19

### Gamberi

Seared shrimp with garlic lemon and vino bianco 19

### PEI Mussels

Mussels steamed with spicy tomato sauce and ciabatta toast 18

### Duck Sausage

Grilled duck sausage over peperonata and vin cotto drizzle 18

## INSALATE

### Mediterraneo

Tomato cucumbers and red onion with fetta olive oil lemon drizzle 13

### Mista Salad

Organic mixed greens with cherry tomatoes and grana padana citrus oil 12

### Caesar

Romaine lettuce with croutons and traditional Caesar dressing 13

### Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 13

### 3Colore

Radicchio endive and arugula with balsamic and shaved parmigiano 13

### Farro Salad

Farro grains with apples red onions and greens dressed in gorgonzola lemon grape juice 13

## PASTA FRESCA E PROTEINA - G. FREE AND HALF AVAILAIBLE

### Pappardelle

Zuppa signature veal bolognese with fresh mint 26

### Cavatelli

Hand rolled cavatelli with speck radicchio and truffle oil ricotta dallop 25

### Gnocchi

Sweet potato gnocchi with Brussel sprouts and sun-dried tomato crema 25

### Pasta Busta

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

### Mushroom Ravioli

Mushroom and parmigiano filled ravioli with butter sage broth 25

### Agnelotti di Granchio

Triangle shaped ravioli stuffed with crab meat & mascarpone in a spicy pink sauce 27

### Trofie

Twisted Ligurian pasta with short rib ragu and pecorino cheese 25

### Spaghetti

Guitar shaped pasta with Carbonara but made with beef bresaola 25

### Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 27

### Calamarata

Large tube pasta with crumbled sausage mushrooms dried tomato and mascarpone 25

### Black Spaghetti al Cartoccio

Squid ink dough with shrimp calamari and mussels in a spicy tomato sugo 29

### Branzino

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

### Salmone

Atlantic salmon over stewed lentil with diced veggie and natural juices 29

### Roasted Chicken

Organic french cut amish chicken with polenta brussels sprouts 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

### Pork Chop

Double cut Berkshire pork chop with braised fennel and hot cherry pepper medley 32

### Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 36

### Costoline

Nutella braised off the bone short ribs with polenta cakes and braised juices 38