

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