

# Starters

## Tagliere

Selection of cheese and cured meats 15

## Olivi

Olives marinated with rosemary lemon and hot peppers 9

## Fornarina

Baked flat bread with olive oil rosemary and sea salt 9

## Cocoa Puffs

Flour dusted chickpeas and fava beans parmigiano truffle oil 9

## Arancini

Crispy risotto balls with quattro formaggi and peas 10

## Spuma di Ricotta

Whipped ricotta with honey pepperoncini and toast 10

## Eggplant Polpette

Eggplant meatless meatballs with tomato sugo 11

## Burrata

Buffalo milk creamy mozzarella arugula and pear carpaccio honey drizzle 18

## Calamari

Lightly floured calamari rings with grilled lemon and tomato sauce 15

## Gamberi

Shrimp sauteed with garlic lemon and vino bianco 16

## Lamb Meatballs

Lamb meatballs with mint pesto and crème fresh 16

## Mista Salad

Organic mixed greens with grape tomato and citrus oil...10

## Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette...10

## 3Colore

Radicchio endive and arugula with lemon oil and shaved parmigiano...12

## Mediterraneo

Tomato cucumbers and red onion with fetta olive oil lemon drizzle...12

## Cobb Salad

Romaine with boiled egg bacon and blue cheese dressing. 12

Add Grilled Shrimp 8 Add Grilled Chicken 7

*Please let us know about any allergies.*

# Zuppa Pranzo

## Pizza

### Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 15

### Ficchissima

Fig jam, mascarpone gorgonzola and speck 15

### Diavola Dolce

Tomato sauce mozzarella hot sweet sopressata and honey 15

### Pizza Salsiccia

Crumbled Italian sausage pear and brie cheese 15

### Farro Pizza

Farro grain burrata cherry tomato and scallions 15

### Pizza Bolognese

Our signature veal Bolognese with fontina and shaved long hots 15

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

# Mains

## Bacon Panini

Bacon with sliced pears melted brie cheese 15

## Prosciutto Panini

Sliced thin prosciutto mozzarella and basil with extra olive oil 16

## Chicken Panini

Grilled organic chicken breast with tomato zucchini and cheddar cheese 16

## Steak Panini

Slices black angus steak with peperonatta and gorgonzola 18

## Veggie Panini

Grilled mixed veggies with pesto and goat cheese 16

## Zuppa Burger

La Frieda black angus 70/30 blend with crispy bacon and brioche bun 20

*All served with french fries and mixed greens*

## Pappardelle

Zuppa signature veal bolognese with mint chiffonade 19

## Spaghetti

Guitar stings Carbonara style but with beef bresaola 19

## Mushroom Ravioli

Mushroom and parmigiano filled ravioli with butter sage broth 19

## Trofie

Twisted Ligurian pasta with short rib ragu and pecorino cheese 19

## Gnocchi

Beet gnocchi with bechamel ridotto and toasted hazelnut 19

## Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 21

## Salmone

Atlantic salmon over roasted potato artichokes and grilled scallions 22

## Chicken Osso Buco

Slowly braised Amish chicken thighs over whipped potato and natural braise juices 20

## Pork Tenderloin

Berkshire pork tenderloin over braised fennel with hot cherry peppers medley 22

## Veal Scallopini

Veal scallopini over potato pure and thyme mushroom and port wine 22

## Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 24