

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

Brussels Sprouts

Fried brussels sprouts with bacon and lemon salt 12

Arancini

Crispy risotto balls with quattro formaggi peas with spicy tomato jam 12

Spuma di Ricotta

Whipped ricotta with honey pepperoncini and toast 10

Prosciutto Board

Thin sliced prosciutto with pizza frita 19

PIZZE

Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 15

Funghetti

Wild mushroom and truffle fontina cheese 15

Ficchissima

Fig jam mascarpone gorgonzola and speck 15

Diavola Dolce

Tomato sauce mozzarella hot and sweet soppressata with honey drizzle 15

Da Puglia Pizza

Crumbled Italian sausages broccoli rabe sun dried tomato and mozzarella 15

Pera Pizza

Pear goat cheese and caramelized red onions 15

Pizza Bolognese

Our signature veal Bolognese with fontina and shaved long hots 15

Gluten Free available for an addition of \$7

CONTORNI

French beans

Sautéed with garlic oil and chili flakes 12

Asparagus

Grilled with olive oil 12

Potato Wheels

Roasted idaho potato wheels with thyme and sea salt 12

Polenta

Coarsely ground cornmeal with milk and parmigiano 12

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

ANTIPASTI

Timbale

Fall vegetable filled timbale over butternut squash béchamel 18

Mozzarella in Carozza

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 Polpette

Eggplant meatless meatballs with tomato sugo 14

Duck Sausage

Duck sausage over lentils with dehydrated orange wheels and cardamon orange reduction 18

Calamari Fritto

Lightly floured calamari rings with grilled lemon tomato sauce 17

Octopus

Braised Portuguese octopus over red onions chickpeas and cannellini bean salad 19

Gamberi

Seared shrimp with garlic lemon and vino bianco 19

PEI Mussels

Steamed mussels with nduja and grape tomato broth 18

INSALATE

Frisée Salad

Frisée lettuce with apples cranberries walnut ricotta salatta in a balsamic vinaigrette 13

Mediterraneo

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

Mista Salad

Organic mixed greens with grape tomato and grana padana dressed with citrus oil 13

Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 13

Kale Caesar

Kale with croutons and traditional Caesar dressing 13

PASTA FRESCA E PROTEINA - G. FREE AND HALF AVAILAIBLE

Pappardelle

Zuppa signature veal bolognese with fresh mint 27

Cavatelli Arsa

Hand rolled burnt flour cavatelli with mushroom radicchio fennel sausage and ricotta 25

Gnocchi

Sweet potato and ricotta gnocchi with pancetta brussels sprouts and brown butter 25

Pasta Busta

Envelope shaped pasta filled with pear goat cheese and served with thyme vino bianco 27

Butternut Ravioli

Butternut squash and parmigiano filled ravioli with sage butter broth 25

Agnelotti di Granchio

Triangle shaped ravioli stuffed with crab meat & mascarpone in a spicy pink sauce 28

Trofie

Twisted pasta with short rib ragu and pecorino cheese 26

Bucatini Amatriciana

Thin tubes with tomato sugo basil and guanciale 25

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 28

Black Spaghetti al Cartoccio

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

Calamarata

Large tube pasta with nduja sausage and broccoletto 25

Salmone

Atlantic salmon over lentil sausage and diced vegetables with pan juices 30

Branzino

Mediterranean bass over potato and leeks with a saffron mascarpone reduction 32

Sea Scallops

Pan seared dried sea scallops with grilled corn diced peppers and chorizo broth 35

Roasted Chicken

Organic french cut amish chicken with sweet potatoes french beans and roasted juices 26

Lamb Shank

Braised lamb shank with radicchio farotto and braised juices 38

Veal Valdostana

Veal stuffed with prosciutto fontina over mashed baby carrots 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 asparagus 39

Costoline

Nutella braised off the bone short ribs with polenta brussels sprouts 39