

# Starters

## Prosciutto Board

Thin sliced prosciutto with pizza frita 16

## Olivi

Olives marinated with rosemary lemon and hot peppers 9

## Fornarina

Baked flat bread with olive oil rosmar and sea salt 9

## Brussels Sprouts

Fried brussels sprouts with bacon and lemon salt 10

## Arancini

Crispy risotto balls with quattro formaggi and peas 12

## 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

## Duck Sausage

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

## 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

## 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

## Cobb Salad

Romaine with boiled egg bacon and blue cheese dressing. 13

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

### Da Puglia Pizza

Crumbled Italian sausage broccoli rabe dried tomato 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*

# Mains

## Prosciutto Panini

Sliced thin prosciutto mozzarella and basil with extra olive oil 16

## Chicken Panini

Grilled organic chicken breast with zucchini bacon and cheddar cheese 16

## Steak Panini

Sliced black angus steak with peperonatta and gorgonzola 20

## 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

## Bucatini Amatriciana

Thin tubes with tomato sugo basil and guanciale 19

## Butternut Ravioli

Butternut squash and parmigiano filled ravioli with sage butter broth 19

## Trofie

Twisted Ligurian pasta with short rib ragu and pecorino cheese 19

## Gnocchi

Sweet potato and ricotta gnocchi with pancetta brussels sprouts and brow butter 19

## Cavatelli Arsa

Hand rolled burr flour cavatelli with mushroom radicchio fennel sausage ricotta 19

## Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 21

## Salmone

Atlantic salmon over lentil sausage and diced vegetables with pan juices 23

## Roasted Chicken

Organic french cut amish chicken with sweet potatoes french beans and juices 23

## Pork Chop

Double cut Berkshire pork chop with braised fennel and hot cherry pepper medley 25

## Veal Scallopini

Veal scallopini topped with grilled eggplant fontina cheese and lite tomato sauce 25

## Bistecca

Creekstone black angus sirloin with whipped potatoes and asparagus 26