

Valentine's Menu 2024

BITES

Oliv Olivi

Olives marinated with rosemary lemon and hot peppers 10

Fornarina

Baked flat bread with olive oil rosemary and sea salt 10

Shishito

Seared shishitos tossed with parmigiano & lemon sugo 12

Fried Cauliflower

Tempura fried cauliflower served with spicy Aioli salsa 14

Arancini

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

Spuma di Ricotta

Whipped ricotta with honey pepperoncini and toast 12

Tagliere

Selection of artisanal cheese and cured meats 20

PIZZE

Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 15

Diavola Dolce

Tomato sauce mozzarella hot and sweet soppressata with honey drizzle 15

Funghetti

Wild mushroom and truffler fontina cheese 15

Gluten Free available for an addition \$8

SWEETS TREATS

Panna Cotta

Vanilla cooked custard with amarena cherries

Fuso

Warm chocolate fuso with fior di latte gelato

Tiramisu

A traditional pick me up dolce

Cheesecake

Strawberry flavored cheesecake

Gelato & Sorbetto

Ask for the flavors

All sweets \$14

ANTIPASTI

Soup

Lobster bisque with potato chips 14

Portobello

Grilled portobello mushroom with aged balsamic vinaigrette 15

Burrata

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

Eggplant Polpetta

Eggplant meatless meatballs with tomato sugo 16

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 18

Scallops

Dry day boat sea scallops with micro greens and beet ridotto 20

Gamberi

Seared shrimp with garlic lemon and vino bianco 20

SALAD

Frisée Salad

Frisée lettuce with apples cranberries walnut ricotta salatta in a balsamic vinaigrette 14

Mediterraneo

Tomato cucumbers and red onion with fetta olive oil lemon drizzle 14

Mista Salad

Organic mixed greens with grape tomato and grana padana dressed with citrus oil 14

Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 14

Beet Salad

Sliced beets over greens with orange segments and goat cheese 14

PASTA G.F. AVAILABLE

Pappardelle

Zuppa signature veal bolognese with fresh mint 28

Beet Ravioli

Beet dough ravioli stuffed with goat cheese spinach in a bechamel ridotto 26

Risotto

Lobster risotto with peas red peppers and mascarpone 32

Trofie

Twisted pasta with short rib ragu and pecorino cheese 28

Cavatelli Arsa Amatriciana

Hand rolled burnt wheat cavatelli with tomato sugo basil and guanciale 26

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 30

Spaghetti al Mare

Guitar string pasta with shrimp calamari and mussels in a spicy tomato sugo 32

Calamarata

Large tube pasta with nduja sausage and broccoletto 26

PROTEIN

Branzino

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

Salmone

Atlantic salmon chickpea in brodo grilled scallions 30

Roasted Chicken

Organic french cut amish chicken with sweet potatoes french beans and roasted juices 28

Veal al Limone

Veal scallopine sauteed with lemon vino bianco over whipped potato 32

Rack of Lamb

New Zealand lamb chops over potato wheels asparagus and lingonberry 36

Filet Mignon

Black Angus filet mignon with whipped potatoes peperonatta and Barolo reduction 45

Bistecca

Creekstone black angus sirloin with whipped potatoes and asparagus 40

Costoline

Nutella braised off the bone short ribs with polenta brussels sprouts 42

If you have any allergies it would be helpful to bring it to our attention