

# 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

### Cavolfiore

Roasted cauliflower with toasted almonds pickled raisins and sea salt 12

### Arancini

Crispy risotto balls with quattro formaggi peas 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

### Leek Pizza

Confit leeks bacon mushroom medley And wild onions besciamella 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

### Rocked Royale

Tomato pie topped with arugula shaved parmigiano and thin prosciutto 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 14

### Fingerling Potatoes

Roasted fingerlings tossed with truffle Parmigiano 12

### Whipped Potatoes

Whipped russet potatoes with a touch of butter 12

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

## ANTIPASTI

### Torta Rustica

Deep dish stuffed pizza with ricotta and vegetables served with spicy mayo 15

### Caciocavallo

Semi-soft fried goat and sheep's milk cheese with lemon vino bianco 15

### Burrata

Buffalo milk creamy mozzarella with beets orange segments and honey hazelnut drizzle 19

### Eggplant Polpette

Eggplant meatless meatballs with tomato sugo 14

### Pork Ribs

Braised back ribs over cous cous dried tomato and black olives 18

### Fried Calamari Salad

Lightly floured calamari rings mixed with arugula cherry tomato and red onions 17

### Octopus

Braised octopus over warm potato salad with red onions pomodorini long hot oioli 19

### Smoky Sockeye

Smoked salmon carpaccio with shaved radishes rucola petals caper lemon olive oil 19

### PEI Mussels

Steamed mussels with sake scallions and ginger broth topped with toast 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 almonds strawberry and lemon citronette 13

### Barbabietola

Beet salad with orange segment and goat cheese hazelnut dressing 14

## 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

Ricotta gnocchi with pesto stracciatella and lemon zest 25

### Beet Ravioli

Roasted beet and goat cheese filling with hazelnut béchamel reduction 25

### Tagliatelle

Flat ribbon pasta with scallions sun dried tomato in a garlic olive oil and pangrattato 27

### 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

### Chitarra Amatriciana

Thin guitar string pasta 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 whipped fava mushroom fricassee with pan juices 30

### Branzino

Herb breadcrumb crusted over cous cous tossed with grape tomato and greens 32

### Colossal Shrimp

Pan seared U-12 Shrimps with grilled corn diced peppers and chorizo broth 35

### Roasted Chicken

Organic french cut Amish chicken with red potatoes and salsa verde 26

### Lamb Chops

New Zealand lamb chops with fingerlings baby carrots and orange grand marnier glaze 38

### Veal Picatta

Veal scalopine sauteed with a tangy lemon caper salsetta over French beans and potatoes 32

### Rabbit

Braised rabbit over polenta caramelized peperonatta and braised juices 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