

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

Shishito

Seared shishitos tossed with parmigiano & lemon sugo 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 with beets orange segments and honey hazelnut drizzle 18

Fried Calamari Salad

Lightly floured calamari rings mixed with arugula cherry tomato and red onions 15

Octopus

Braised octopus over warm potato salad with red onions pomodorini long hot oioli 18

Pork Ribs

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

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

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

Leek Pizza

Confit leeks bacon mushroom medley and wild onions besciamella 15

Rocket Royale

Tomato pie topped with arugula shaved parmigiano and thin prosciutto 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

Spaghetti Amatriciana

Thin guitar sting pasta with tomato sugo basil and guanciale 19

Beet Ravioli

Roasted beet and goat cheese filling with hazelnut béchamel reduction 19

Trofie

Twisted Ligurian pasta with short rib ragu and pecorino cheese 19

Gnocchi

Ricotta gnocchi with pesto stracciatella and lemon zest 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 whipped fava mushroom fricassee with pan juices .23

Chicken Sorrentino

Breast topped eggplant fontina cheese over potatoes string beans lite tomato sauce 23

Pork Chop

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

Veal Scallopini

Veal scallopine with a tangy lemon caper salsetta over French beans and potatoes 25

Bistecca

Creekstone black angus sirloin with whipped potatoes and asparagus 26