

Cena a Zuppa

MORSI

Olivi

Olives marinated with rosemary lemon and hot peppers 10

Coco Puffs

Fried chickpeas with parmigiano sea salt and spicy paprika 10

Fornarina

Baked flat bread with olive oil rosemary and sea salt 10

Shishito

Seared shishitos tossed with parmigiano & lemon sugo 14

Cavolfiore

Roasted cauliflower with toasted almonds pickled raisins and sea salt 12

Arancini

Crispy risotto balls with quattro formaggi peas 14

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 béchamel 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

Duck Pizza

Sliced duck sausage radicchio stracchino cheese and fennel pollen 15

Pizza Zucca

Butternut squash caramelized onions thyme pancetta and dry mozzarella 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 Potato

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

Burrata

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

Eggplant Polpette

Eggplant meatless meatballs with tomato sugo 15

Fried Calamari Salad

Lightly floured calamari rings mixed with arugula tomato cherry peppers & onions 17

Octopus

Braised octopus over cannellini bean pure red onions and shishito gremolata 19

PEI Mussels

Steamed mussels with spicy tomato sugo and toast 18

Lamb Meatballs

Lamb meatballs with sauteed escarole bean and prosciutto lard 18

Duck Sausage

Duck sausage with grilled radicchio and orange cardamom glaze 18

INSALATE

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 14

Frisée Salad

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

Escarole Salad

Escarole with almonds and pomegranate with dried ricotta honey dijon dressing 13

Mediterraneo

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

MAIN DISHES-PASTA & PROTEIN

Pappardelle

Zuppa signature veal bolognese with fresh mint 29

Cavatelli

Hand rolled cavatelli with pumpkin pure duck sausage radicchio and stracciatella 26

Gnocchi

Sweet potato with brussels sprouts pancetta and crispy scorza 25

Butternut Ravioli

Butternut squash and parmigiano filled ravioli with butter broth spicy breadcrumbs 25

Tagliatelle

Flat ribbons with wild mushroom medley and porcini crema 27

Agnelotti di Granchio

Triangle shaped ravioli stuffed with crab meat & mascarpone in a spicy pink sauce 29

Trofie

Twisted pasta with short rib ragu and pecorino cheese 27

Spaghetti ala Carbonara Romana

Dry spaghetti pasta with guanciale black pepper and pecorino romano 25

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 29

Chitarra al Cartoccio

Guitar string pasta 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 braised lentils and fennel sausage 30

Branzino

Herb breadcrumb crusted over escarole smashed fingerlings lemon prosecco 32

Dry Sea Scallops

Pan seared sea scallops with grilled corn diced vegetables and red pepper pure 38

Roasted Chicken

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

Lamb Chops

New Zealand lamb chops with sweet potatoes string beans and natural juices 38

Veal Scaloppini

Veal scaloppini with sauteed mushrooms thyme port wine over whipped potato 32

Pork Chop

Double cut Berkshire pork chop with braised fennel and hot cherry pepper medley 34

Bistecca

Creekstone black angus sirloin with whipped potatoes and asparagus 39

Short Rib

Center cut Nutella braised short ribs with brussels sprout potato gratin & braise juices 42