

Starters

Prosciutto Board

Thin sliced prosciutto with pizza frita 16

Olivi

Olives marinated with rosemary lemon and hot peppers 9

Coco Puffs

Fried chickpeas with parmigiano truffle 10

Fornarina

Baked flat bread with olive oil rosmary and sea salt 9

Shishito

Seared shishitos tossed with parmigiano & lemon sugo 12

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 over arugula with pear carpaccio and honey drizzle 19

Fried Calamari Salad

Lightly floured calamari rings mixed with arugula tomato cherry peppers & onions 15

Octopus

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

Duck Sausage

Duck sausage with grilled radicchio and orange cardamom glaze 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. 14

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 soppressata and honey 15

Da Puglia Pizza

Crumbled Italian sausage broccoli rabe dried tomato mozzarella 15

Duck Pizza

Sliced duck sausage radicchio stracchino cheese and fennel pollen 15

Funghetti

Wild mushroom and truffle fontina béchamel 15

Pizza Zucca

Butternut squash caramelized onions thyme pancetta and dry mozzarella 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 ala Carbonara Romana

Dry spaghetti pasta with guanciale black pepper and pecorino romano 19

Butternut Ravioli

Butternut squash and parmigiano filled ravioli with butter broth spicy breadcrumbs 19

Trofie

Twisted Ligurian pasta with short rib ragu and pecorino cheese 19

Gnocchi

Sweet potato with brussels sprouts pancetta and crispy scorza 19

Cavatelli

Hand rolled cavatelli with pumpkin pure duck sausage radicchio and stracciatella 19

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 21

Salmone

Atlantic salmon over braised lentils and fennel sausage.23

Chicken Sorrentino

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

Pork Chop

Double cut Berkshire pork chop with braised fennel and hot cherry pepper medley 26

Veal Scallopini

Veal scallopini with sauteed mushrooms thyme port wine over whipped potato 25

Bistecca

Creekstone black angus sirloin with whipped potatoes and asparagus 28