

Valentine's Menu 2025

BITES

Oliv Olivi

Olives marinated with rosemary lemon and hot peppers 10

Fornarina

Baked flat bread with olive oil rosemary and sea salt 12

Shishito

Seared shishitos tossed with parmigiano & lemon sugo 15

Fried Cauliflower

Tempura fried cauliflower served with spicy Aioli salsa 14

Arancini

Crispy risotto balls with quattro formaggi peas with spicy tomato jam 14

Spuma di Ricotta

Whipped ricotta with honey pepperonc and toast 14

Tagliere

Selection of artisanal cheese and cured meats 20

PIZZE

Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 16

Diavola Dolce

Tomato sauce mozzarella hot and sweet soppressata with honey drizzle 16

Funghetti

Wild mushroom and truffle fontina cheese 16

Gluten Free available for an addition \$8

SWEETS TREATS

Panna Cotta

Raspberry cooked custard with thickened raspberry broth

Fuso

Warm chocolate fuso with fior di latte gelato

Tiramisu

A traditional pick me up dolce

Cheesecake

Crème Brulee flavored cheesecake

Gelato & Sorbetto

Ask for the flavors

All sweets \$15

ANTIPASTI

Soup

Cauliflower pure with potato chips 14

Burrata

Buffalo milk creamy mozzarella over ciabatta toast and tomato compote 20

Eggplant Polpette

Eggplant meatless meatballs with tomato sugo 16

Fried Calamari Salad

Lightly floured calamari rings mixed with arugula tomato cherry peppers & onions 18

Gamberi

Seared shrimp with fava garlic lemon and vino bianco 20

Duck Sausage

Duck sausage with grilled radicchio and orange cardamom glaze 18

Lamb Pelpette

Lamb meatballs with whipped ricotta and mint pesto 18

SALAD

Frisée Salad

Frisée lettuce with apples cranberries walnut ricotta salatta in a balsamic vinaigrette 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 29

Beet Ravioli

Beet dough ravioli stuffed with goat cheese spinach in a bechamel ridotto 28

Cavatelli

Hand rolled cavatelli with duck sausage radicchio and stracciatella 28

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 30

Agnelotti di Granchio

Triangle shaped ravioli stuffed with crab meat & mascarpone in a spicy pink sauce 30

Chitarra al Cartoccio

Guitar string pasta with shrimp calamari and mussels in a spicy tomato sugo 230

Calamarata

Large tube pasta with nduja sausage and broccoletto 28

PROTEIN

Branzino

Breaded Mediterranean bass with cous cous tomato cannellini beans and red onions 34

Salmone

Atlantic salmon with artichokes potato scallions and vino bianco 30

Roasted Chicken

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

Veal Scaloppini

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

Lamb Chops

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

Filet Mignon

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

Bistecca

Creekstone black angus sirloin with whipped potatoes and asparagus 42

Costoline

Nutella braised off the bone short ribs with potato wheels and zucchini 43

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