

Cena a Zuppa

MORSI

Olivi

Olives marinated with rosemary lemon and hot peppers 10

Cocoa Puffs (not General Mills)

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

Fried Cavolfiore

Fried cauliflower with Italian long hot Pepper aioli 14

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 Patatina

Potato leeks thyme and pancetta dried mozzarella 15

Gluten Free available for an addition of \$7

CONTORNI

French beans

Sautéed with garlic oil and chili flakes 12

Broccoli Rabe

Broccoli rabe sautéed with garlic oil with chili flakes 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 poached grape tomato medley and grilled ciabatta 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 diced shishitos garlic vino bianco broth and rustic toast 19

Lamb Meatballs

Lamb meatballs over whipped ricotta and mint pesto 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 salata in a balsamic vinaigrette 14

Fennel Salad

Shaved fennel and rocket greens with orange segments parmigiano lemon crema 14

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 duck sausage radicchio and stracciatella 26

Gnocchi

Ricotta dough pillows in pomodoro basil and topped with fresh burrata 26

Beet Ravioli

Beet and goat cheese filled ravioli with bechamel and crushed hazelnuts 26

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 artichokes potato scallions and vino agrumato 30

Branzino

Herb breadcrumb crusted over fregola butterbeans red onions arugula and pomodorini 32

Dayboat Sea Scallops

Pan seared sea scallops with beet risotto and micro greens 38

Roasted Chicken

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

Lamb Shank

Coolorado braised lamb shank with cous cous radicchio risotto style lamb bone broth 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 broccoli rabe 39

Short Rib

Center cut Nutella braised short ribs with mash and grilled zucchini braise juices 42