

BITES

Olivi

Olives marinated with rosemary lemon and hot peppers 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

Tagliere

Selection of cheese and cured meats 20

SALAD

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

Fennel Salad

Shaved fennel and rocket greens orange segments parmigiano lemon crema 14

Mediterraneo

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



PIZZA

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



If you have any allergies, please bring it to our attention

ANTIPASTI

Zuppa

Roasted cauliflower pure with parmigiano crostino 14

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

Gamberi

Sauteed shrimp with garlic parsley and olive oil 19

PEI Mussels

Steamed mussels with spicy tomato sauce and ciabatta toast 19

Pizza Rustica

Traditional Easter Pie with arugula petals 15

Lamb Sausage

Lamb sausage grilled served with peperonatta and vin cotto 18

PASTA

Pappardelle

Zuppa signature veal bolognese with fresh mint 29

Gnocchi

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

Mushroom Ravioli

Mushroom and parmigiano filled ravioli with sage butter broth 26

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

Calamarata

Large tube pasta with nduja sausage and broccoletto 25

most pasta preparations available gluten free

SECONDI

Salmone

Atlantic salmon over artichokes potato scallions and vino agrumato 30

Branzino

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

Roasted Chicken

Organic French cut Amish chicken with red potatoes and salsa verde 28

Lamb Chops

New Zealand lamb chops with fingerlings baby carrots and orange grand marnier glaze 42

Veal Picatta

Veal scalopine sauteed with a tangy lemon caper salsetta over French beans and potatoes 32

Bistecca

Creekstone black angus sirloin with whipped potatoes and grilled asparagus 39

Lamb Shank

Braised lamb shank over braised juices radicchio farroto 40

Short Ribs

Braised center cut short ribs over polenta grilled zucchini and natural juices 45

SIDES

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