

Cena a Zuppa

MORSI

Olivi

Olives marinated with rosemary lemon and hot peppers 11

Cocoa Puffs (not General Mills)

Fried chickpeas with parmigiano sea salt and spicy paprika 11

Fornarina

Baked flat bread with olive oil rosemary and sea salt 11

Shishito

Seared shishitos tossed with parmigiano & lemon sugo 15

Fried Cavolfiore

Fried cauliflower with Italian long hot Pepper aioli 15

Arancini

Crispy risotto balls with quattro formaggi peas 15

Spuma di Ricotta

Whipped ricotta with honey pepperoncini and toast 11

Prosciutto Board

Thin sliced prosciutto with pizza frita 19

PIZZE

Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 16

Funghetti

Wild mushroom and truffle fontina béchamel 16

Ficchissima

Fig jam mascarpone gorgonzola and speck 16

Diavola Dolce

Tomato sauce mozzarella hot and sweet soppressata with honey drizzle 16

Da Puglia Pizza

Crumbled Italian sausages broccoli rabe sun dried tomato and mozzarella 16

Duck Pizza

Sliced duck sausage radicchio stracchino cheese and fennel pollen 16

Pizza Artichoke

Artichokes asparagus lemon zest and ricotta cheese 16

Gluten Free available for an addition of \$8

CONTORNI

Asparagus

Grilled asparagus with garlic oil and chili flakes 13

Broccoli Rabe

Broccoli rabe sautéed with garlic oil with chili flakes 15

Potato Wheels

Potato wheels with garlic parmigiano 14

Whipped Potatoes

Whipped russet potatoes with a touch of butter 13

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

ANTIPASTI

Burrata

Buffalo milk creamy mozzarella with pear carpaccio and honey drizzle 19

Eggplant Polpette

Eggplant meatless meatballs with tomato sugo 16

Fried Calamari Salad

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

Octopus

Braised octopus over potato cherry tomato green beans and red onions al limone 19

PEI Mussels

Steamed mussels with spicy tomato 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 14

Arugula Salad

Baby rocket leaves with shaved parmigiano and lemon citronette 15

Frisée Salad

Frisée lettuce with apples cranberries walnut ricotta salatta in a balsamic vinaigrette 15

Radicchio Salad

Shaved radicchio and rocket greens with orange segments parmigiano lemon crema 15

Mediterraneo

Tomato cucumbers and red onion with fetta olive oil lemon drizzle 15

MAIN DISHES-PASTA & PROTEIN

Pappardelle

Zuppa signature veal bolognese with fresh mint 29

Cavatelli

Hand rolled cavatelli with ramps sausages and spicy fresh ricotta 27

Gnocchi

Ricotta dough pillows in pomodoro basil and topped with fresh burrata 27

Mushroom Ravioli

Mushroom and parmigiano filled ravioli with sage and brown butter 27

Tagliatelle

Flat ribbons with wild mushroom medley and porcini crema 28

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 28

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 33

Calamarata

Large tube pasta with nduja sausage and broccoletto 26

Salmone

Atlantic salmon over artichokes potato scallions and vino agrumato 31

Branzino

Grilled Mediterranean bass cous cous butter beans onions arugula and pomodorini 33

Dayboat Sea Scallops

Pan seared sea scallops with beet risotto and micro greens 39

Roasted Chicken

Organic French cut Amish chicken with red potatoes and salsa verde 27

Lamb Chops

New Zealand lamb chops over potato wheel baby carrots sweet vermouth 38

Veal Scaloppini

Veal scaloppini with sun dried tomato asparagus tips wine over whipped potato 33

Pork Chop

Double cut Berkshire pork chop with braised fennel and hot cherry pepper medley 35

Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 39

Short Rib

Center cut Nutella braised short ribs with mash and French beans braise juices 44