

Starters

Prosciutto Board

Thin sliced prosciutto with pizza frita 18

Olivi

Olives marinated with rosemary lemon and hot peppers 11

Coco Puffs

Fried chickpeas with parmigiano truffle 11

Fornarina

Baked flat bread with olive oil rosmary and sea salt 11

Shishito

Seared shishitos tossed with parmigiano & lemon sugo 15

Arancini

Crispy risotto balls with quattro formaggi and peas 15

Spuma di Ricotta

Whipped ricotta with honey pepperoncini and toast 11

Eggplant Polpette

Eggplant meatless meatballs with tomato sugo 13

Burrata

Buffalo milk creamy mozzarella with pear carpaccio and honey drizzle 19

Fried Calamari Salad

Lightly floured calamari rings mixed with arugula tomato cherry peppers & onions 17

Octopus

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

Lamb Meatballs

Lamb meatballs over whipped ricotta and mint pesto 18

Mista Salad

Organic mixed greens with grape tomato and grana padana dressed with citrus oil 14

Arugula Salad

Baby rocket leaves with shaved almonds strawberry and lemon citronette 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

Cobb Salad

Romaine with boiled egg bacon and blue cheese dressing. 15

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 16

Ficchissima

Fig jam, mascarpone gorgonzola and speck 16

Diavola Dolce

Tomato sauce mozzarella hot sweet soppressata and honey 16

Da Puglia Pizza

Crumbled Italian sausage broccoli rabe dried tomato mozzarella 16

Duck Pizza

Sliced duck sausage radicchio stracchino cheese and fennel pollen 16

Funghetti

Wild mushroom and truffle fontina béchamel 16

Pizza Artichoke

Artichokes asparagus lemon zest and ricotta cheese 16

Gluten Free available for an addition of \$8

Mains

Veggie Panini

Grilled mixed veggies with pesto and goat cheese 17

Chicken Panini

Grilled organic chicken breast with zucchini bacon and cheddar cheese 18

Prosciutto Panini

Sliced thin prosciutto mozzarella and basil with extra olive oil 18

Zuppa Burger

La Frieda black angus 70/30 blend with crispy bacon and brioche bun 23
All served with french fries and mixed greens

Pappardelle

Zuppa signature veal bolognese with mint chiffonade 20

Spaghetti ala Carbonara Romana

Dry spaghetti pasta with guanciale black pepper and pecorino romano 20

Mushroom Ravioli

Mushroom and parmigiano filled ravioli with sage brown butter broth 20

Trofie

Twisted Ligurian pasta with short rib ragu and pecorino cheese 20

Gnocchi

Ricotta dough pillows in pomodoro basil and topped with fresh burrata 20

Cavatelli

Hand rolled cavatelli with ramps sausages and spicy fresh ricotta 20

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 25

Salmone

Atlantic salmon over artichokes potato scallions and vino agrumato 24

Branzino

Grilled branzino over cous cous butter beans arugula and pomodorini 26

Chicken Sorrentino

Breast topped eggplant fontina cheese over mash string beans lite tomato sauce 24

Pork Chop

Double cut Berkshire pork chop with braised fennel and hot cherry pepper medley 28

Veal Scallopini

Veal scallopini with sun dried tomato asparagus tips wine over whipped 26

Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 29