

Mother's Day 2025

BITES

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

Tagliere

Thin sliced cured meats 19

SALAD

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

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 soppressata with honey drizzle 16

Pizza Artichoke

Artichokes asparagus lemon zest and ricotta cheese 16

Gluten Free available for an addition of \$8

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

ANTIPASTI

Zuppa

Roasted cauliflower pure with potato chips 14

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

Shrimp

Shrimp sauteed with garlic oil and Calabrian chili flakes 19

Lamb Meatballs

Lamb meatballs over whipped ricotta and mint pesto 18

Duck Sausage

Duck sausage with grilled radicchio and orange cardamom glaze 18

PASTA AVAILABLE GLUTEN FREE

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

Lobster Ravioli

Ravioli stuffed with lobster meat & mascarpone in a spicy pink sauce 29

Trofie

Twisted pasta with short rib ragu and pecorino cheese 28

Garganelli

Rolled edge pasta with shrimp in grappa tomato rosato 29

Calamarata

Large tube pasta with nduja sausage and broccoletto 26

SECONDI

Salmone

Atlantic salmon over artichokes potato scallions and vino agrumato 31

Branzino

Grilled Mediterranean bass cous cous butterbeans onions arugula tomato 33

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 scallopini with sun dried tomato asparagus tips wine over whipped potato 33

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 43

SIDES

Asparagus

Grilled asparagus with olive oil and sea salt 13

Broccoli Rabe

Broccoli rabe sautéed with garlic oil with chili flakes 15

Whipped Potatoes

Whipped russet potatoes with a touch of butter 13