

Cena a Zuppa

MORSI

Olivi

Olives marinated with rosemary lemon and hot peppers 12

Fried Cavolfiore

Fried cauliflower with Italian long hot Pepper aioli 15

Fornarina

Baked flat bread with olive oil rosemary and sea salt 11

Shishito

Seared shishitos tossed with parmigiano & lemon sugo 15

Arancini

Crispy risotto balls with quattro formaggi peas 16

Cocoa Puffs (not General Mills)

Fried chickpeas with parmigiano sea salt and spicy paprika 11

Spuma di Ricotta

Whipped ricotta with honey pepperoncini and toast 11

Tagliere

Selection of artisanal cheeses and cured meats 21

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 17

Rocket Royale

Tomato pie topped with arugula shaved parmigiano and thin prosciutto 19

Asparago Bianca

White pie topped with asparagus ricotta lemon zest 16

Gluten Free available for an addition of \$8

CONTORNI

Asparagus

Grilled asparagus with garlic oil and sea salt 14

Broccoli Rabe

Broccoli rabe sautéed with garlic oil with chili flakes 15

Long Hots

Long hots sautéed with garlic oil 15

Potato Wheels

Potato wheels with truffle parmigiano 14

Whipped Potatoes

Whipped russet potatoes with a touch of butter 14

ANTIPASTI

Burrata

Buffalo milk creamy mozzarella with beet carpaccio hazelnuts 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 mix bean salad lemon dressing 19

PEI Mussels

Steamed mussels with herb lemon white wine broth and toast 19

Veal Meatballs

Veal meatballs over whipped ricotta and arugula pesto 18

Duck Leg Confit

Slow-cooked duck leg confit over frisée and orange segments drizzle of braising jus 19

Gamberi

Sauteed Atlantic Shrimp with spicy garlic lemon vino bianco sauce 18

INSALATE

Mista Salad

Organic mixed greens with grape tomato red onion parmigiano with citrus oil 14

Arugula Salad

Baby rocket leaves with shaved pears fennel parmigiano and lemon olive oil dressing 15

3Colore

Radichio rocket arugula and endive served with gorgonzola and balsamic dressing 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

Beet Ravioli

Beet and goat cheese filled ravioli with lemon white wine butter and hazelnut 28

Gnocchi

Ricotta dough pillows with San Marzano tomatoes burrata and fresh basil 28

Cavatelli

Hand rolled cavatelli with crumbled sausages radichio and spicy fresh ricotta 27

Calamarata

Large tube with wild mushroom medley and porcini crema 29

Agnelotti di Granchio

Triangle shaped ravioli stuffed with crab meat & mascarpone in a spicy pink sauce 32

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 26

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

Salmone

Atlantic salmon over green pea pure and vino agrumato 32

Branzino

Grilled mediterranean bass over potatoes leeks with saffron caperberry salsetta 34

Roasted Chicken

Organic french cut amish chicken over polenta asparagus and natural jus 29

Lamb Chops

New Zealand lamb chops over potato wheel baby carrots sweet vermouth 39

Veal Picatta

Scallopini of veal pounded with whipped potato french beans and capers vino bianco 34

Pork Chop

Double cut Berkshire pork chop with braised fennel and hot cherry pepper medley 39

Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 42

Ribeye

Black angus on the bone ribeye with truffled parmigiano potato wheels and long hots 62

Allergies? Please let us know

