

Cena a Zuppa

MORSI

Olivi

Olives marinated with rosemary lemon and hot peppers 12

Prosciutto melon

Fresh melon wrapped with thin prosciutto And balsamic glaze 13

Fried Cavolfiore

Fried cauliflower with Italian long hot Pepper aioli 15

Fornarina

Baked flat bread with olive oil rosemary and sea salt 12

Arancini

Crispy risotto balls with quattro formaggi peas 16

Spuma di Ricotta

Whipped ricotta with honey pepperoncini and toast 12

Tagliere

Selection of artisanal cheeses and cured meats 21

PIZZE

Margherita

Fresh mozzarella & san marzano pomodoro with fresh basil 17

Funghetti

Wild mushroom and truffle fontina béchamel 17

Ficchissima

Fig jam mascarpone gorgonzola and speck 17

Diavola Dolce

Tomato sauce mozzarella hot and sweet soppressata with honey drizzle 17

Da Puglia Pizza

Crumbled Italian sausages broccoli rabe sun dried tomato and mozzarella 18

Rocket Royale

Tomato pie topped with arugula shaved parmigiano and thin prosciutto 19

Asparago Bianca

White pie topped with asparagus ricotta lemon zest 17

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

Allergies? Please let us know

ANTIPASTI

Burrata

Buffalo milk creamy mozzarella with tomato pudding basil and compote 19

Eggplant Polpette

Eggplant meatless meatballs with tomato sugo 17

Fried Calamari Salad

Lightly floured calamari rings mixed with arugula tomato cherry peppers & onions 19

Octopus

Braised octopus over arugula grape tomato red onion lemon dressing 21

PEI Mussels

Steamed Prince Edward island mussels with arrabbiata sauce 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

Radicchio 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

Lobster Meat Ravioli

Ravioli stuffed with lobster meat & mascarpone in a spicy pink sauce 33

Gnocchi

Ricotta dough pillows with stracciatella sun dried tomato ramp pesto 29

Cavatelli

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

Calamarata

Large tube with wild mushroom medley and porcini crema 29

Trofie

Twisted pasta with short rib ragu and pecorino cheese 29

Tagliatelle Al Lemone

Flat ribbons with ricotta parmigiano lemon zest basil 27

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 cous cous grape tomato onions arugula 35

Roasted Chicken

Organic french cut amish chicken over polenta and salsa verde 29

Lamb Chops

New Zealand lamb chops with truffled parmigiano potato baby carrot 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 over potato wheels and hot cherry pepper medley 39

Bistecca

Creekstone black angus sirloin with whipped potatoes and broccoli rabe 42