

MORSI
Olivi Olives marinated with rosemary lemon and hot peppers 12
Shishito Seared shishitos tossed with parmigiano & lemon sugo 15
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 13
Tagliere Selection of artisanal cheeses and cured meats 21
PIZZE
Margherita Fresh mozzarella & san marzano pomodoro with fresh basil 17
Bolognese Zuppa signature bolognese sauce with mozzarella and long hots 19
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
Bruxelles Bianca Brussels sprout pumpkin taleggio cheese 17
<i>Gluten Free available for an addition of \$8</i>

CONTORNI
String Beans Grilled string beans with garlic oil and sea salt14
Broccoli Rabe Broccoli rabe sautéed with garlic oil with chili flakes 15
Long Hots Long hots sauteed 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

Cena a Zuppa

ANTIPASTI
Burrata Buffalo milk creamy mozzarella with sliced bresaola hazelnut and honey 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 Grilled Octopus over chickpea pure with salsa verde and grilled lemon 21
PEI Mussels Steamed Prince Edward island mussels with arrabbiata sauce and toast 19
Veal Meatballs Veal meatballs with pancetta beans tomato rosemary 18
Pork Belly Slow-cooked pork belly with grilled radicchio and vino cotto 19
Gamberi Sauteed Atlantic Shrimp with garlic lemon vino bianco sauce chili flakes 18

INSALATE
Kale Ceaser Salad Kale lettuce with croutons shaved parmigiano and traditional ceaser dressing 15
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
Frisée Salad Frisée lettuce with apples cranberries walnut ricotta salatta in a balsamic dressing 15

MAIN DISHES-PASTA & PROTEIN
Pappardelle Zuppa signature veal bolognese with fresh mint 29
Squash Ravioli Ravioli stuffed with butternut squash and ricotta in a sage butter sauce 29
Gnocchi Sweet Potato dough pillows with brussels sprout bacon pecorino 29
Cavatelli Hand rolled cavatelli with nduja crumbled sausages and broccoli di rabe 28
Calamarata Large tube with wild mushroom medley and porcini crema 29
Trofie Twisted pasta with short rib ragu and pecorino cheese 29
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 spaghetti squash grape tomato and vino agrumato 32
Branzino Grilled mediterranean bass over corn zucchini and red pepper sauce 35
Roasted Chicken Organic french cut amish chicken over sauteed string beans and sweet potato 29
Lamb Chops New Zealand lamb chops with truffled parmigiano potato baby carrot sweet vermouth 39
Veal Scallopini of veal pounded with whipped potato shallots shiitake mushroom port wine 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
Rib Eye Black angus on the bone rib eye with steak fries and fried long hot 67