Zuppa Pranzo

Starters

Tagliere
Selection of artisanal cheeses and cured meats 19

Olivi
Olives marinated with rosemary lemon and hot peppers 12

Fried Cavolfiore
Fried cauliflower with Italian long hot pepper aioli 14

Fornarina
Baked flat bread with olive oil rosmary and sea salt 12

Arancini
Crispy risotto balls with quattro formaggi and peas 14

Spuma di Ricotta
Whipped ricotta with honey pepperoncini and toast 12

Eggplant Polpette
Eggplant meatless meatballs with tomato sugo 13

Burrata
Buffalo milk creamy mozzarella with sliced bresaola hazelnut and honey 19

Fried Calamari Salad
Lightly floured calamari rings mixed with arugula tomato cherry peppers & onions 18

Octopus
Grilled Octopus over chickpea pure with salsa verde and grilled lemon 19

Veal Meatballs
Veal meatballs with pancetta beans tomato rosemary 18

Frisée Salad
Frisée lettuce with apples cranberries walnut ricotta salatta in a balsamic 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

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.

Pizza

Margherita
Fresh mozzarella & san marzano pomodoro with fresh basil 17

Ficchissima
Fig jam, mascarpone gorgonzola and speck 17

Diavola Dolce
Tomato sauce mozzarella hot sweet soppressata and honey 17

Da Puglia Pizza
Crumbled Italian sausage broccoli rabe dried tomato mozzarella 17

Bolognese Pizza
Zuppa Signature bolognese sauce with mozzarella and long hots. 18

Funghetti
Wild mushroom and truffle fontina béchamel 17

Bruxelles Bianco
Brussels sprout pumpkin and taleggio cheese 17

*Gluten Free available for an addition of $*8

Mains

Veggie Panini
Grilled mixed veggies with pesto and goat cheese 19

Steak Panini
Sliced black angus steak with peperonatta and gorgonzola. 26

Chicken Panini
Grilled organic chicken breast with zucchini bacon and cheddar cheese 20

Prosciutto Panini
Sliced thin prosciutto mozzarella and basil with extra olive oil 20

Zuppa Burger
La Frieda black angus 70/30 blend with crispy bacon and brioche bun 26

All served with french fries and mixed greens

Pappardelle
Zuppa signature veal bolognese with mint chiffonade 23

Spaghetti ala Carbonara Romana
Dry spaghetti pasta with guanciale black pepper and pecorino romano 21

Squash Ravioli
Squash and ricotta stuffed ravioli with a sage butter sauce 22

Trofie
Twisted Ligurian pasta with short rib ragu and pecorino cheese 24

Gnocchi
Sweet potato dough pillows with brussels sprout bacon pecorino 22

Cavatelli
Hand rolled pasta with nduja crumbled sausage and broccoli rabe 22

Garganelli
Rolled edge pasta with shrimp in grappa tomato rosato 25

Salmone
Atlantic salmon over spaghetti squash tomato and vino agrumato 26

Branzino
Grilled mediterranean bass over corn zucchini and red pepper sauce 28

Chicken Sorrentino
Breast topped eggplant fontina cheese over mash string beans lite tomato sauce 26

Veal
Scallopini of veal pounded with whipped potato shallots shiitake mushroom port wine 26

Bistecca
Creekstone black angus sirloin with whipped potatoes and broccoli rabe 32