

## Pasta

### “tagliolini”

whole wheat pasta with  
pomodoro & vegetable ragout  
13

### “fusilli tirati”

braided short pasta with  
traditional veal bolognese  
15

### “penne”

short pasta with shrimp,  
grappa and tomato rosato  
16

### “rotola”

rolled pasta with mozzarella,  
ricotta & creamy tomato  
14

### “spaghetti”

homemade spaghetti  
with clams & fresh parsley  
16

## Piatti

### “pollo”

pounded and pan fried chicken breast  
with arugula, cherry tomatoes,  
red onion and mozzarella  
14

### “vitello”

pan seared veal scallopine  
with warm arugula, caprino,  
pignoli & lemon zest  
15

### “tagliata”

sliced black angus beef  
with parmigiano whipped potatoes,  
broccoli rabe & nebbiolo red wine  
18

### “mercato”

a the meat market's  
selection prepared daily  
p.a.

### “salmone”

seared wild salmon with cous cous,  
arugula, butter beans, tomato & balsamic  
15

### “fresco”

a selection of the market's freshest fish  
p.a.

## Beginnings

### “mozzarella”

fior di latte mozzarella, seasoned tomatoes  
& fresh basil  
9

### “calamari”

skewers of grilled calamari with  
aromatic bread crumbs & tomato concasse  
11

### “vongole”

wood baked clams with pancetta,  
wild onions and herbed bread  
10

### “verdure”

grilled summer vegetables with  
rosemary, goat cheese and basil pesto  
11

### “zuppa”

a daily prepared soup  
7

## Pizzette

### “margherita”

the queen's pizza;  
tomato mozzarella & basil  
9

### “da puglia”

from apulia; broccoli rabe  
sausage and san marzano tomato  
10

### “affumicato”

smoked scamorza, mortadella  
& red and yellow tomato  
10

### “bianconera”

black and white; olive tapanata,  
italian long hots & ricotta fresca  
10

### “crescenza”

creamy stracchino,  
cumbled sausage & radicchio  
10

## Prefisso

three course lunch...22

### “primo”

Zuppa or Misticanza or Vongole or Calamari

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### “secondo”

Rotola or Salmone or Spaghetti or Pollo

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### “dopo”

Gelati or Sorbetti or Zeppole or Pannacotta

## Panini

all panini served with fried potatoes

### “burger”

black angus beef, char grilled with romaine, oven  
dried tomato, braised onion & brioche bun  
12

### “chicken”

grilled chicken breast with avocado, spinach, brie  
cheese and mustard on ciabatta  
11

### “paesano”

parma prosciutto, buffalo mozzarella, plum  
tomatoes, basil & roasted peppers on ciabatta  
12

### “polpetti”

zuppa's secret meatball recipe with mozzarella and  
tomato on toasted ciabatta  
11

## Salads

### “misticanza”

field greens, herbs, cherry tomatoes,  
lemon & shaved parmigiano  
8

### “nizzarda”

cured tuna, sicilian olive oil, haricot vert,  
potato, olive, anchovies & tomato  
13

### “cesare”

traditional romaine caesar salad  
with grilled chicken  
13

### “scarola fresca”

escarole, gorgonzola, apples, walnuts,  
cranberry & mustard vinaigrette  
11

### “cobb”

romaine lettuce, grilled chicken, bacon,  
avocado & creamy blue cheese  
12

### “beets”

roasted red beets with navel orange,  
ricotta salata, organic greens and a  
toasted hazelnut vinaigrette  
10

## Finale

### “zeppole”

a carnival bag of warm  
sweet dough with sauces  
8

### “pannacotta”

sicilian blood orange flan style  
cream with shaved orange zest  
8

### “fuso”

flour-less molten chocolate cake  
paired with homemade vanilla gelato  
9

### “gelati o sorbetti”

a selection of homemade  
ice cream or sorbet  
7