

# Leccaditi

finger foods

## affettati ...sliced cured meats

- 7 **prosciutto** di parma, pork, emiglia-romagna
- 5.5 **soppressata**, hot or sweet, pork, puglia
- 6 **bresaola**, beef, lombardia
- 6 **porchetta**, pork, lazio
- 7 **speck**, smoked prosciutto, pork trentino-alto adige
- 15 **bordo assortito**, mixed board

## i leccaditi ...snacks

- 6 **suppli**, risotto, gorgonzola latte, white truffle essence
- 6 **olivi**, crispy stuffed puglian olives, dried tomato
- 4.5 **caponata**, eggplant, pomodoro, capers
- 6.5 **anchovies**, alici, three herb gremolata
- 5.5 **bruschetta settimanale**
- 15 **bordo assortito**, mixed board

## cacio ...cheese

- 9 **pecorino boschetto**, cow and sheep, truffle, toscana
- 7 **brillat savarin**, cow, triple cream, normandia
- 6 **parmigiano reggiano**, cow, emiglia-romagna
- 5 **gorgonzola piccante**, cow, lombardia
- 8 **brillo chianti**, sheep, grape must, toscana
- 16 **bordo assortito**, mixed board

twenty percent gratuity will be added to parties with eight or more

**Leccaditi**, are the small plates that can be found throughout Italy. Literally meaning '**lick your fingers**,' these are dishes found in an Osteria, Enoteca, Frasca, Bacaro or Wine Bar. At these locales one could enjoy sliced meats, cheeses or **snacks**, to accompany a glass of **wine**.

# Stuzzicappeti

appetizers

## le stuzzicappeti ...composed starters

- cozze**  
13 mussels, fregula, hot soppressata
- casseruola**  
13 shrimp, creamy garlic, peppedew, potato schiumma
- zuppa**  
9 autumn vegetables and farro
- mozzarella**  
12 heirloom tomatoes, parmigiano scorza, basil pesto
- molluschi**  
11 wood roasted clams, melted leeks, pancetta, pangrattato

## lattughe ...salads

- escarole**  
10 jerusalem artichoke, oranges, turnip oil, ricotta salata
- organico**  
9 mixed greens, pumpkin seeds, gorgonzola, lingonberry
- arugula**  
10 fresh pears, beef bresaola, parmigiano reggiano
- calamari**  
12 ceci, madiera marinated currants, arugula, fennel salt
- beets**  
10 pistacchio, caprino fresco, gala apples

# Pizzette

small pizzas

- margherita**  
10 fresh mozzarella, crushed tomato, basil
  - patate**  
10 bechamella, potato, rosemary, oyster mushroom
  - speck**  
11 stracchino cheese, tomato jam
  - prosciutto**  
11 smoked mission figs, gorgonzola piccante
- 70 seven course tasting menu      90 with wine

# Farnacei

*pastas*

## **spaghettoni**

17 *pomodoro, sweet red onion, basil*

## **rigatoni**

17 *broccoli rabe, berkshire sausage, ricotta salata*

## **pappardelle**

19 *veal bolognese, fresh mint*

## **maccheroni lischi**

24 *shrimp, mussels, little neck clams, calamari, chili*

## **penne alla grappa**

18 *pancetta, tomato, mascarpone*

## **ravioli**

18 *wild mushrooms, sage butter, sliced black truffle*

*half orders are available*

# Contorni

*sides*

6 **spinach**, *garlic, oil, chili*

6 **polenta**, *creamy white corn, parmigiano*

7 **broccoli rabe**, *garlic, oil, chili*

6 **millet**, *buttered cereal grain*

6 **escarole**, *garlic, oil, chili*

# Principali

*entrees*

## **chicken**

24 *sicilian trade spices, raisins, vinegar peppers*

## **branzino**

26 *savoy cabbage, spicy tomato, currants, capers, pignoli*

## **short ribs**

27 *polenta bianca, eggplant 'agro dolce'*

## **vitello**

26 *veal scallopine, roasted cauliflower, butter beans, wilted arugula, lemon pressed olive oil*

## **scallops**

26 *creamy austro-venetian potatoes, leaf spinach, smoked red pepper reduction*

## **sirloin**

29 *grilled beef, parmigiano whipped potatoes, broccoli rabe, nebbiolo wine reduction*

## **salmon**

24 *wild king salmon, buttered millet, red chard, poached quince*

## **maiale**

25 *grilled pork chop, date mostarda, roasted root vegetables*

## **agnello**

30 *grilled lamb chop paired with smoked lamb sausage, cheesy spatzle, tomato jam*

## **verdure**

16 *creamy polenta, fricassee of seasonal vegetables, parmigiano reggiano*

**executive chef**. david di barì

## :: Zuppa Concept ::

A collection of some of the finest ingredients put together by the very talented Executive Chef David Di Bari, and presented by Restaurateur Robert Leggio with accents and pairings from Somigliere Randall Restiano.

We ask you to treasure our restaurant, experience the next in Italian cooking and dining, and ultimately have fun.

Here at Zuppa we celebrate la cucina italiana, enjoy.