ANTIPASTI

Antipasto Freddo artisanal meats, cheeses, olives, roasted peppers, jam 35

Antipasto Caldo clams oreganata, shrimp scampi, eggplant rollatini 35

Burrata arugula, persimmon carpaccio & honey drizzle 25

Calamari Fritti lemon, crispy cherry peppers 23

Polpo grilled octopus, olives, warm potato salad, frisee, cipolla rossa 25

Shrimp Arrabbiata jumbo shrimp seared with garlic oil, chili flakes 24

Polpette homemade meatballs simmered in tomato sugo, stracciatella 22

Lamb Arancini crispy saffron & minced lamb risotto balls with saffron aioli 22

Cavolfiore Fritto fried cauliflower florets served with Italian long hots crema 19

Tartare di manzo Black Angus filet mignon 27

SALADS

Tricolore arugula, endive, radicchio & parmigiano, shallot balsamic 18

Frisee with walnuts, cranberries, grana padano, balsamic dolce 18

Spaccs romaine & arugula, red peppers, gorgonzola with aceto e olio 19

Finocchio fennel, persimmons & arugula parmigiano, orange citronette 20

Caesar romaine hearts with anchovies, croutons, shaved parmigiano 18

SIDES

Potato Croquette classic croquette with diced prosciutto 10

Steak Fries crunchy, thick cut potato fries 14

Roasted Carrots & Parsnips thyme, olive oil and sea salt 16

Broccoli Rabe garlic, olive oil, hot chili flakes 16

Grilled Asparagus olive oil, maldon sea salt 15

Italian Long Hot Peppers sautéed in garlic, olive oil, apple cider 16

RAW BAR

Low Tide Sustainably Sourced for Two 85

Half Maine Lobster, 4 Oysters,
Lump Crab Meat, 2 Jumbo Shrimp

High Tide Sustainably Sourced for Four 170

Maine Lobster, 8 Oysters,
Lump Crab Meat, 4 Jumbo Shrimp

East Coast & West Coast Oysters
Markets Best Offerings at $4 per piece

Classic Shrimp Cocktail Jumbo Gulf Shrimp 35

Accoutrements:
Cocktail Sauce, Champagne Mignonette

STEAKS & CHOPS

Prime 850 Club goes further than Prime; This program represents the top 5% of all Prime graded beef scoring 850 or higher on the USDA scale, as a result the steak has extraordinary marbling, buttery texture and unforgettable flavor.

Ribeye 18oz Prime 850 LaFrieda 81

NY Strip Steak 16oz Prime 850 LaFrieda 75

Filet Mignon 10oz Prime 850 LaFrieda 87

Double Cut Pork Chop Berkshire 49

choice of sauces

Cherry Pepper Balsamic • Bone Marrow Demi-Glace
Tutto Pepé• Herb Salmoriglio

PASTAS

Gnocchi potato & ricotta pillows with pomodoro sauce, shaved parmigiano 29

Cavatelli sausage, broccoli rabe, sun dried tomato & garlic oil 30

Pappardelle wide ribbon pasta with Zuppa's signature veal bolognese 30

Rigatoni lump crab meat & spicy pink sauce, pangrattato 34

Linguine alle Vongole with clams, chili flakes, garlic olive oil & parsley 33

Chitarra guitar strings with lobster, shrimp, shallot cognac & tomato cremoso 43

Fettuccine flat ribbons with funghi trifolati in a creamy truffle sauce 30

Ravioli Bue oxtail ricotta filling with sage butter broth & spicy pangrattato 33

**** all pasta made 'in casa'. Ask for our gluten free option****

COMPOSED ENTREES

Salmon over parsnip & potato puree, asparagus, thyme al burro bianco 37

Branzino mediterranean sea bass, leeks, potato, saffron reduction 38

Chicken Cif e Ciaf or **Scarpariello** breast off the bone, sausage, potato, cherry & vinegar pepper, garlic rosemary, oil 33

Chicken Parmigiana melted mozzarella with mezzi rigatoni pomodoro 33

Veal piccata over potato & artichokes with capers lemon butter 36

Veal Castagne chestnuts & potato wheels with porcini brandy crema 36

Rabbit tender braised over mascarpone polenta, reduced essence 35

Short Rib nutella braised, mashed & string beans with natural juices 48

Colorado Lamb Chops whipped potatoes, carrots, pan juices 59

****Ask for our vegan option****

Spaccarelli's by Zuppa

Spaccarelli's by Zuppa presented by the same group that brought you Zuppa restaurant, Tramonto & Mima Vinoteca.
If you have any allergies, please bring it to our attention