

## Zeppo Social Hour

Served Daily 2:00pm to 6:00pm  
& 8:00pm to Close

### 4.50 MENU

Caesar Salad  
Caprese Salad  
Soup and Caesar  
Bruschetta ala Artichoke & Mushroom  
Risotto Cakes with Basil Pesto  
Chicken, Mushroom and Rigatoni with Red Sauce  
Margherita Pizza  
Gruyere Cheeseburger  
Garden Linguine  
Fettuccini Carbonara  
Rigatoni Pasta - Tossed with Fennel and Bolognese Sauce  
Chicken and Vegetable Skewer with Mango Glaze.  
Grilled Natural Flank Steak

## Social Hour Drink Specials

### House Pour Wine

White 5.00/6.00  
Red 5.00/6.00

### Beer

Draft Beer 4.00  
Bottle Beer 3.00

### House Pour Martini's 5.50

Vodka  
Gin  
Drops  
Cosmo

### Margaritas 5.50

Italian Margarita  
Rocks Margarita



## Zeppo Dinner Menu Prima

### **Vegetable Fritto Misto**

Fresh battered assorted vegetables served with a fire roasted pepper aioli. 6.95

### **Clam ala Vongole**

Clams simmered in a garlic tomato basil white wine sauce. 11.95

### **Risotto Cakes**

Risotto cakes stuffed with goat cheese, fried and finished with a roasted red pepper and pesto sauce.  
Topped with a balsamic glaze. 5.95

### **Calamari**

House battered spicy calamari with a lemon caper aioli. 8.95

### **Sea Scallop Skewer**

Prosciutto wrapped sea scallops served over greens and vegetables. 10.95

### **Bruschetta**

Artichoke and mushroom with grilled rustic bread. 6.95

## Zuppa/Insalata

### **Zuppa**

Cup 3.95 Bowl 5.50

### **Soup and Caesar Combo**

Bowl of soup and fresh tossed Caesar. 10.95

### **"Wedge"**

Heart of romaine cut in half with caramelized onion, dry olives, fresh tomato and creamy gorgonzola cheese dressing. Sm. 6.95 Lg. 9.95

Add: Avocado 2.00, Grilled Chicken 3.50, Grilled Prawns or Salmon 5.50, Flank Steak 5.50

### **Caesar**

Romaine lettuce hand tossed with Caesar dressing, asiago cheese and garlic focaccia croutons. Sm. 6.95 Lg. 8.95

Add: Avocado 2.00, Grilled Chicken 3.50, Grilled Prawns or Salmon 5.50, Flank Steak 5.50

### **Caprese**

Fresh tomato, fresh basil and buffalo mozzarella layered and drizzled with extra virgin olive oil and reduced balsamic vinegar. 6.95

Add: Avocado 2.00, Grilled Chicken 3.50, Grilled Prawns or Salmon 5.50, Flank Steak 5.50

### **Casa Insalata**

Mixed greens tossed with balsamic vinaigrette, spiced walnuts, radish, roasted carrot and cherry tomatoes. 6.95

### **Cobb Salad**

Pepper bacon, chicken, avocado, egg, tomato, bleu cheese, olives and diced romaine. Sm. 8.50 Lg. 11.50

### **Green Goddess**

Chopped romaine, prawns, tomato and avocado slices with classic green goddess dressing. Sm. 9.95 Lg. 12.95

### **Country Asparagus Salad**

Arugula, grilled asparagus, cranberries and pears tossed in a light raspberry vinaigrette and topped with a sunnyside fried egg. 9.95



503.675.2726

goodfood@zepporestaurant.com

### HOURS:

Mon-Fri 11am-10pm • Sat 8am-10pm • Sun 8am-9pm  
Open for Breakfast 8am-1pm Saturday and Sunday

## CATERING AVAILABLE

Reservations accepted  
For parties of 6 or more - one check and gratuity of 18% added  
Corkage 13.00 per 750ml bottle

## *Zeppa Pizza*

### **Margherita**

Tomato, basil and mozzarella with marinara. 10.95

### **Wild Mushroom**

Fresh wild mushrooms over an olive oil and garlic base with mozzarella and romano cheese. 10.95

### **Chef Valenty's Pie**

Fresh spinach, sundried tomato, caramelized onions, walnuts, mozzarella and goat cheese.

Olive oil and roasted garlic base. 12.95

### **Chicken and Asparagus**

Grilled chicken breast, asparagus, mozzarella, aged bleu cheese and tomato with an olive oil and garlic base. 12.95

### **Carne de Casa**

Sausage, pepperoni, sliced meatballs, onion, mozzarella and marinara. 12.95

### **Country Pie**

Thin sliced prosciutto, mushroom, mozzarella cheese, olive oil and roasted garlic crust finished with baby arugula greens and a sunnyside fried egg. 12.95

## *Pasta*

**Gluten-free or whole wheat pasta available on request - Add 1.00**

### **Aglione E Limone**

Garlic sautéed in olive oil. Finished with lemon and tossed with linguini and parmesan cream. Topped with shaved asiago cheese. 9.95 With chicken add 3.50 With salmon add 5.50 With grilled prawns add 5.50

### **Rigatoni Porcini**

A rich creamy porcini mushroom and thyme sauce smothering rigatoni pasta topped with romano cheese. 12.95 Add grilled sausage 3.50

### **Garden Linguine**

Sundried tomato, goat cheese, capers, roasted garlic and fresh oregano. Sautéed in olive oil and wine. 12.95

### **Pollo E Cilantro**

Chicken, red chili flakes, lime, garlic, cilantro and white wine cream sauce. Tossed with linguine. 12.95

### **Jalapeno Garlic Shrimp**

Baby prawns dusted with hot chilies and sautéed with fresh jalapeno, red onion, tomato, garlic and parsley. Finished with a white baby clam sauce and served over linguine. 14.95

### **Seafood Capellini**

Fresh clams, shrimp and fresh cut salmon sautéed with roasted tomatoes, spinach and garlic. Finished with angel hair pasta in a parmesan and shrimp sauce, topped with shaved asiago cheese. 17.95

### **Rigatoni Ala Fennel**

Ground beef, Italian sausage, roasted carrot, spinach, mushrooms, onion and celery tossed with fresh fennel, asiago cheese and rigatoni. 9.95

### **Spaghetti E Meatballs**

Spaghetti pasta tossed with our house Bolognese, with homemade, oven-baked meatballs topped with parmesan cheese. 9.95

### **Retto**

Prawns, pine nuts, green onion, mushrooms, arugula and garlic, red chili flakes, sautéed in a white wine sauce. Tossed with angel hair pasta. 14.95

### **Gnocchi**

Potato gnocchi with sundried tomato, smothered with a garlic lemon parmesan cream sauce. 13.95

### **Meat Lasagna**

Pasta, beef, sausage, spinach, mushrooms, mozzarella with classic Bolognese or marinara sauce finished with crusted parmesan. 12.95

### **Seasonal Ravioli**

Fresh ravioli finished with a seasonal filling. Placed on a bed of garlicky greens and sautéed with a special sauce. 13.95

### **Zeppa Mac-N Cheese**

Parmesan, Rontina and Mozzarella cheeses. Finished with bread crumbs and oven baked.

**Choice of prosciutto, sausage or broccoli. 11.95**

## *Low-Carb*

### **Turin Stuffed Cabbage Rolls**

Mild Italian pork sausage, fontina cheese, onions and tomatoes braised in a traditional Italian red sauce. 13.95

### **Pollo E Olive**

Pan seared breast of chicken finished with a spicy fresh tomato sauce and assorted olives. Served over fresh sautéed greens. 11.95

### **Salmon E Limone**

Grilled and served over sautéed greens and vegetables and finished with a lemon caper sauce. 17.95

### **Grilled Skewers**

Grilled, natural Northwest grown beef and glazed chicken skewers. Served over seasonal sautéed vegetables. 17.95

### **Pollo E Limone**

Pan seared chicken breast with a lemon caper cream sauce, served with roasted seasonal vegetables. 10.95

### **Prawn and Scallop Sauté**

Fresh sea scallops and tiger prawns sautéed in a white wine and basil sauce over sautéed greens and vegetables. 17.95

### **Seasonal Stew**

Slow roasted stew with a mix of organic vegetables and selected meat. 13.95

### **Tuscan Pepper Bacon Burger**

100% Northwest ground chuck burger with pepper bacon, tomato, aioli, grilled onion and gruyere cheese on a rustic roll served with fresh cut fries. 10.95 Add fried egg 1.50

### **Fresh Cut Salmon Fish and Chips Italia**

Salmon tossed in a light pilsner batter and fried golden. Served with fresh cut garlic fries. 15.95

## *Zeppa Entrees*

Served with fresh seasonal vegetables, potato du jour or risotto.

### **Grilled Salmon E Limone**

Fresh cut salmon grilled medium rare with an Italian herb rub. 17.95

### **Sea Scallops**

Fresh sea scallops pan seared with a spicy herb crust then graced with a fresh basil pesto sauce and reduced balsamic vinaigrette. 23.95

### **Peppered Tenderloin**

Aged natural filet mignon grilled to order and prepared simply with fresh ground pepper and reduced brandy demi glace. 23.95

### **Flank Steak & Mushroom Marsala**

Natural flank steak grilled with seasonal mushrooms. Finished in marsala wine. 19.95

### **Peasant Style Chicken**

Mango glazed half chicken with a spicy Italian rub. 16.95

For parties of 6 or more—one check and gratuity of 18% added.