

Social Hour is permitted in the dining room and patio. However, due to the high volume of customers and limited seating, social hour tables may be asked to free up for dinner reservations. Social Hour pricing not valid for to-go orders. Pricing only good for parties seated in the designated Social Hour time window.

Thank you for your cooperation!



Zeppo Dinner Menu Prima

Polenta Deuova

Tower of polenta, fresh grilled asparagus and fried egg on a bed of spicy tomato sauce. 7.95

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. 12.95

Bruschetta

Artichoke and mushroom with grilled rustic bread. 6.95

Zuppa/Insalata

Zuppa

Cup 3.95 Bowl 5.95

Soup and Caesar Combo

Bowl of soup and fresh tossed Caesar. 10.95

“Wedge”

Heart of romaine cut in half with marinated 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 5.95, 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 5.95, 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 5.95, 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

Prawn 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, roasted fresh beets and pears tossed in a light raspberry vinaigrette finished with Goat cheese and topped with a sunnyside fried egg. 9.95

Zeppo Social Hour

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

First come, first serve. No reservations accepted.

4.50 MENU

Caesar Salad

Caprese Salad

Bowl of Soup

Bruschetta ala Artichoke & Mushroom

Risotto Cakes with Basil Pesto

Aglio E Olio - garlic and olive oil finished with hot chili flakes and tossed with spaghetti

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

Grilled Italian Bread or House bread basket 2.00

Social Hour Drink Specials

House Pour Wine

White 5.50/6.50

Red 5.50/6.50

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



503.675.2726

Reservations accepted by phone or online at www.zepporestaurant.com

HOURS:

Mon-Fri 11am-10pm • Sat 8am-10pm • Sun 8am-9pm

Open for Breakfast 8am-1pm Saturday and Sunday

CATERING AVAILABLE

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

Corkage 13.00 per 750ml bottle

Zeppa Pizza

Add fried egg to any pizza. 1.50

Margherita

Tomato, basil and Mozzarella with marinara. 10.95

Wild Mushroom

Fresh wild mushrooms and sliced tomato over an olive oil and garlic base with Mozzarella and Romano cheese. 11.95

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 spinach with an olive oil and garlic base. 12.95

Carne de Casa

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

Salsiccia e Giardino

Mild Italian pork sausage, red pepper, grilled cauliflower, onion, Fontina cheese and marinara. 12.95

Pasta

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

Add chicken or grilled sausage 3.50. Add salmon or prawns 5.50

Aglia E Limone

Garlic sautéed in olive oil. Finished with lemon and tossed with linguini and Parmesan cream. Topped with shaved Asiago cheese. 9.95

Rigatoni Porcini

Rich, creamy porcini mushroom and thyme sauce smothering rigatoni pasta topped with Romano cheese. 12.95

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

Jalapeño Garlic Shrimp

Baby prawns dusted with hot chilies and sautéed with fresh jalapeño, 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, Fontina 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 chicken breast finished with a spicy fresh tomato sauce and assorted olives. Served over fresh, sautéed greens. 11.95

Salmon E Limone

Grilled, fresh salmon filet served over sautéed greens and vegetables and finished with a lemon caper sauce. 17.95

Grilled Skewers

Grilled 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

Scallops con la Pera

Sea scallops wrapped with fresh pear and pan seared. Finished with a pear reduction sauce. 24.95

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

Rollup di Pollo

Chicken breast pounded out and stuffed with Fontina cheese, artichoke and spinach rolled with prosciutto and finished with a Fontina cream sauce. 16.95

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