

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 Lunch 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

Peppered 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

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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 onion, 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

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

Fresh Cut Salmon Fish and Chips Italia

Salmon tossed in a light pilsner batter and fried golden. Served with fresh cut garlic fries. 13.95

Tuscan Pepper Bacon Burger

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

Panini

All Panini sandwiches are oven baked and come with house salad or soup du jour.

Tuscan Panini

Salami, pepper bacon with cheddar cheese, spinach, tomato and balsamic vinaigrette. 9.95

Hot Pear Panini

Thinly sliced pear, spiced walnuts, caramelized onion, mushroom, sundried tomato, blue cheese and lite balsamic vinaigrette. 9.95

Chicken Panini

Chicken breast gilled with mushroom, artichoke hearts, mozzarella cheese and mustard sauce. 9.95

Prosciutto Panini

Sliced Italian prosciutto, roasted peppers, fresh tomato, arugula and goat cheese with a pesto spread. 9.95

Grilled Chicken Sandwich

Grilled marinated chicken breast, red onion, pepperoncini, tomato and mozzarella, finished with balsamic vinaigrette. 10.95

Lunch Trio

Combine a cup of soup, casa insalata and a Panini sandwich. 10.95

Low-Carb

Turin Stuffed Cabbage Rolls

Mild Italian pork sausage, fontina cheese, onions and tomatoes braised in a traditional Italian red sauce. 11.95

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. 12.95

Seasonal Stew

Slow roasted stew with a mix of organic vegetables and selected meat. 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. 7.95 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. 9.95 Add grilled sausage 3.50

Garden Linguine

Sundried tomato, goat cheese, capers, roasted garlic and fresh oregano. Sautéed in olive oil and wine. 9.95

Pollo E Cilantro

Chicken, red chili flakes, lime, garlic, cilantro and white wine cream sauce. Tossed with linguine. 10.95

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. 12.95

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. 14.95

Rigatoni Ala Fennel

Ground beef, Italian sausage, roasted carrot, spinach, mushroom, onion and celery tossed with fresh fennel, asiago cheese and rigatoni. 7.95

Spaghetti E Meatballs

Spaghetti pasta tossed with our house Bolognese, with homemade, oven-baked meatballs topped with parmesan cheese. 7.95

Retto

Prawns, pine nuts, green onion, mushrooms, arugula, garlic and red chili flakes sautéed in a white wine sauce. Tossed with angel hair pasta. 12.95

Gnocchi

Potato gnocchi with sundried tomato, smothered with a garlic lemon parmesan cream sauce. 10.95

Meat Lasagna

Pasta, beef, sausage, spinach, mushrooms, mozzarella with classic Bolognese or marinara sauce finished with crusted parmesan. 9.95

Seasonal Ravioli

Fresh ravioli finished with a seasonal filling. Placed on a bed of garlicky greens and sautéed with a special sauce. 11.95

Zeppo Mac-N Cheese

Parmesan, Rontina and Mozzarella cheeses. Finished with bread crumbs and oven baked.
Choice of prosciutto, sausage or broccoli. 9.95