

## Zeppo Social Hour

### Drink Specials

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

#### \$4.50 MENU

Cup of Soup and Salad

Margherita Pizza

Caesar Salad

Caprese Salad

Bruschetta

Gruyere Cheese Burger

Risotto Cakes with Basil Pesto

Chicken, Mushroom and Penne with Red Sauce

Fettuccini Carbonara

Garden Linguine

Pollo Skewer over Marinara

Grilled Natural Sirloin Steak

Orecchiette Pasta - tossed with choice of  
spicy garlic pesto or marinara



503.675.2726

goodfood@zepporestaurant.com

#### HOURS:

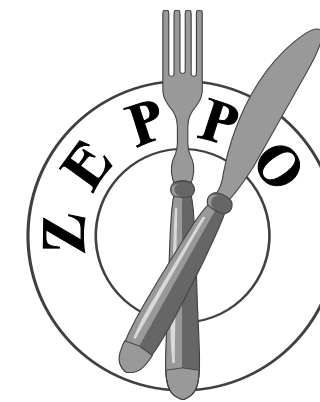
Mon-Fri 11am-10pm • Sat 8am-10pm • Sun 8am-9pm  
Open for Breakfast 8am-12:30pm Saturday and Sunday

### CATERING AVAILABLE

Reservations accepted

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

Corkage \$13 per 750 ml bottle



## Zeppo Dinner Menu

### Prima

#### ANTIPASTO

Selected meats, goat cheese, veggies, roasted garlic and basil. \$12.95

#### RISOTTO CAKES

Fresh mozzarella-stuffed risotto cakes, 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 veggies. \$10.95

#### BRUSCHETTA

Fresh basil, tomato, garlic, and onion. Finished with balsamic reduction. \$5.95

#### RAVIOL SAUTE

Fresh seasonal ravioli sautéed golden and served with a garlic tomato dipping sauce. \$8.95

## Zuppa / Insalata

#### ZUPPA

Cup \$3.95 Bowl \$5.50

#### THE "WEDGE"

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

\$6.50 sm. \$9.95 lg.

Avocado add \$2.00 Grilled Chicken add \$3.50 Grilled Prawns or Salmon add \$5.50 Free Range Sirloin add \$8.50

#### CAESAR

Romaine lettuce hand tossed with caesar dressing, asiago cheese and garlic focaccia croutons.

\$6.95 sm. \$8.95 lg.

Avocado add \$2.00 Grilled Chicken add \$3.50 Grilled Prawns or Salmon add \$5.50 Free Range Sirloin add \$8.50

#### CAPRESE TOWER

Vine ripe tomatoes, fresh basil and buffalo mozzarella layered and drizzled with extra virgin olive oil and reduced balsamic vinegar. \$6.95

Avocado add \$2.00 Grilled Chicken add \$3.50 Grilled Prawns or Salmon add \$5.50 Free Range Sirloin add \$8.50

#### CASA INSALATA

Mixed greens tossed with balsamic vinaigrette, spiced walnuts, D'anjou pear, and caramelized onion. \$5.95

#### COBB SALAD

Pepper bacon, chicken, avocado, egg, tomato, bleu cheese, olive and diced romaine.

Small \$8.50 Large \$11.50

#### SPINACH SALAD

Fresh spinach, mushroom chopped tomato, Prosciutto bits, chicken, bleu cheese and vinaigrette.

Small \$8.50 Large \$11.50

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## Zeppo Pizza

### MARGHERITA

Tomato, basil and mozzarella with red sauce. \$10.95

### WILD MUSHROOM

Fresh wild mushrooms over an olive oil and garlic base with mozzarella and romano cheeses. \$10.95

### CHEF VALENTY'S PIE

Sundried tomato, caramelized onions, walnuts, spinach, and goat cheese.  
Olive oil and roasted garlic base. \$12.95

### CHICKEN AND ASPARAGUS

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

### CARNE DE CASA

Sausage, pepperoni, sliced meatballs, onion, mozzarella and red sauce. \$12.95

### PESTO SHRIMP

Olive oil garlic base, baby prawns, caramelized onion, mozzarella cheese and pesto sauce. \$12.95

## Zeppo Pasta

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

### AGLIO E LIMONE

Garlic sautéed in hot olive oil. Finished with lemon and tossed with linguini and parmesan cream.  
Topped with shaved asiago cheese. \$9.95  
Grilled Chicken add \$3.50 Grilled Prawns add \$5.50 Fresh Salmon add \$5.50

### PENNE PORCINI

A rich creamy porcini mushroom and thyme sauce over penne pasta 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, hot chile spice, lime, garlic cilantro and white wine cream sauce. Tossed with linguine. \$12.95

### JALAPEÑO GARLIC SHRIMP

Shrimp dusted with hot chilies and sautéed with fresh jalapeño, red onion, tomato, garlic and parsley. Finished with a white baby clam sauce and tossed with 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 white wine and shrimp sauce, or pesto cream sauce,  
topped with shaved asiago cheese. \$17.95

### POLLO E ORECCHIETTE

Grilled chicken breast over artichoke hearts, wild mushrooms, roasted peppers, turtle shell pasta and feta cheese in a tomato sauce. Topped with asiago cheese. Choice of sauce: pesto or marinara. \$12.95

### RETTO

Prawns, pine nuts, green onion, mushroom, spinach and garlic, red chile flakes, sautéed in a white wine sauce.  
Tossed with angel hair pasta. \$14.95

### GNOCCHI

Potato gnocchi with sundried tomato, smothered with a garlic spinach cream sauce and topped with three cheeses. \$13.95

### SEASONAL RAVIOLI

Fresh ravioli filled with a seasonal filling. Placed on a bed of garlicky spinach and sautéed with a special sauce. \$13.95

### SPAGHETTI E MEATBALLS

Spaghetti pasta topped with our house Bolognese and oven-baked meatballs topped with a parmesan cheese. \$9.95

### MEAT LASAGNA

Pasta, beef, sausage, spinach, mushroom, mozzarella with classic Bolognese or marinara sauce. \$12.95

### ZEPPO MAC-N-CHEESE TRIO

Parmesan, Fontina and Mozzarella cheeses. Finished with bread crumbs and oven baked.  
**Choice of Prosciutto, Sausage or Broccoli.** \$11.95

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## Low-Carb

### POLLO E OLIVE

Pan seared breast of chicken finished with a spicy, fresh tomato sauce and assorted olives.  
Served over fresh spinach. \$11.95

### POLLO E LIMONE

Chicken breast oven seared with a lemon caper cream sauce, served with roasted seasonal vegetables. \$9.95

### SEASONAL STEW

Chef Valenty's stew with a mix of organic veggies and selected meats. \$12.95

### PRAWN AND SCALLOP SAUTE

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

### FREE RANGE SKEWERS

Natural beef tenderloin and glazed chicken breast grilled and served with roasted vegetables  
and wilted seasonal greens. \$17.95

### FRESH CUT SALMON FISH AND CHIPS ITALIA

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

### TUSCAN PEPPER BACON BURGER

Half pound natural free range burger with pepper bacon, tomato, aioli, caramelized onion  
and Gruyère cheese on a rustic roll served with fresh cut fries. \$10.95

## Zeppo Entrées

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

### GRILLED SALMON E LIMONE

Fresh cut salmon grilled and served with lemon-herb vinaigrette.  
Low carb preparation available on request. \$18.95

### 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

### LAMB LOIN CHOPS

Chops rubbed with rosemary, thyme and garlic then grilled medium rare.  
Finished with a seasonal berry glaze. \$22.95

### FREE RANGE FILET MIGNON

Cascade natural free range beef wrapped with pepper bacon.  
Finished with Italian herb butter. \$24.95

### FREE RANGE SIRLOIN STEAK

Cascade natural. Finished with a madeira glaze and sauteed mushroom. \$19.95

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