

Zappone's Italian Bistro

DINNER MENU

MON-FRI 2PM - 9PM

SAT 3PM-9PM

GFO = Gluten Free Option available
Make sure to ask your server!

Parties of 6 or more are subject to an
18% gratuity

A P P E T I Z E R S

CALABRIAN BUFFALO WINGS \$10
serving of 6 bone-in wings

FRITO MISTO \$14 GFO
Fried calamari, shrimp, artichokes, lemon

MUSSELS \$11 GFO
Rose sauce, calabrese chili's, onions, garlic

MEAT & CHEESE BOARD \$13 GFO
Italian meats, cheeses, marinated vegetables, olives

BRUSCHETTA BOARD \$11
Trio of caprese, fig & prosciutto, wild mushroom
& ricotta on homemade bread

FRIED FRESH MOZZARELLA BALLS \$7
Served with marinara & red pepper aioli

PANCETTA WRAPPED DATES \$7 GFO
Gorgonzola stuffed, drizzled with a
balsamic glaze & sprinkled with parsley

TRUFFLE PARMESAN CHIPS \$5
Freshly fried potato chips, grated parmesan,
truffle oil, parsley

FRIED CALAMARI \$11 GFO
Corn starch, lightly fried, garlic, chili flakes &
lemon juice, served with marinara & red pepper aioli

GARLIC BREAD \$5
Homemade bread, garlic herb butter
Make it cheesy \$1



*Choice of side
House or Caesar salad*

BAKED PASTAS

LOBSTER MAC-N-CHEESE \$24 GFO
Rose sauce, baked, 3 cheeses, shells

RIGATONI AL FORNO \$17
Beef, pork, ricotta, mozzarella, baked, marinara

HOMEMADE LASAGNA \$15
Fresh pasta, beef, pork, ricotta, mozzarella, marinara

JAKE'S MAC N CHEESE \$15 GFO
Pancetta, caramelized onions,
creamy mozzarella sauce, shells

S A L A D S

ITALIAN CHOPPED \$13 GFO
Romaine, Italian salamis, fresh mozzarella,
green olives, artichokes, roasted red peppers,
pesto ranch, red wine vinaigrette

CASA \$9.50 GFO
Arugula, shaved fennel, sliced apple, gorgonzola,
candied walnuts, balsamic vinaigrette & balsamic glaze

CALAMARI \$13 GFO
Arugula, lightly fried calamari, croutons, raw onions,
roasted red peppers, red wine vinaigrette

SICILIAN CITRUS CHICKEN \$13 GFO
Arugula, sautéed chicken, goat cheese, orange slices, almonds,
raw onions, apple slices, balsamic vinaigrette

SALVATORE'S CAPRESE \$9.50 GFO
Chef's spin on a classic - arugula, fresh mozzarella,
tomatoes, olive oil, with a balsamic glaze

CLASSIC CAESAR \$9.50 GFO
Romaine, shaved parmesan, croutons, creamy caesar

TRADITIONAL CAPRESE \$9 GFO
Sliced fresh mozzarella, tomatoes, fresh basil,
drizzled with a balsamic glaze

SIDE HOUSE \$3.99 GFO
Mixed greens, roasted red peppers, tomatoes, green olives,
red wine vinaigrette

SIDE CAESAR \$3.99 GFO
Romaine, shaved parmesan, croutons, creamy caesar



CHICKEN & VEAL

*Choice of side
House or Caesar salad*

CHICKEN MILANESE \$18
VEAL MILANESE \$23.50
Breaded cutlet on red pepper aioli topped with an arugula,
shaved parmesan, caper & artichoke salad,
served with a vegetable medley

CHICKEN PARMESAN \$18
VEAL PARMESAN \$23.50
Breaded cutlet, fried, mozzarella, marinara,
served with a side pasta

CHICKEN SALTIMBOCA \$18 GFO
VEAL SALTIMBOCA \$23.50 GFO
Prosciutto, sage, mozzarella, marsala wine, cream,
sautéed vegetables, served with a side pasta

CHICKEN PICCATA \$18 GFO
VEAL PICCATA \$23.50 GFO
Lemon, capers, cream, sautéed vegetables,
served with a side pasta

CHICKEN MARSALA \$18 GFO
VEAL MARSALA \$23.50 GFO
Creamy mushroom marsala sauce, sautéed vegetables,
served with a side pasta

This is what authentic tastes like!

P I Z Z A S

10" Personal \$12 GFO
14" Medium \$18
16" Large \$22

MARGHERITA
Fresh mozzarella, basil, red sauce

ENZO
Fennel sausage, caramelized onions,
mozzarella, red sauce

CALABRESE
Soppressata, roasted red peppers, ricotta, basil,
mozzarella, red sauce

POPEYE
Spinach, ricotta, mozzarella

WHITE SAUSAGE
Caramelized onion, mushroom, shaved parmesan, arugula,
truffle oil, fennel sausage, mozzarella, creamy alfredo

SPICY ITALIAN
Soppressata, capicola, roasted red peppers,
calabrese chilis, caramelized onions, mozzarella,
red sauce

TUSCAN CHICKEN
Caramelized onions, mushrooms, chicken,
mozzarella, creamy alfredo

CORLEONE
Fennel sausage, pepperoni, pancetta,
mozzarella, red sauce

BUILD YOUR OWN

10" Personal \$9 GFO
14" Medium \$15
16" Large \$19

REGULAR TOPPINGS \$1
pepperoni, sausage, pancetta, mushrooms, artichokes,
red peppers, tomatoes, capicola, raw onions, basil, garlic,
caramelized onions, green olives, extra cheese

PREMIUM TOPPINGS \$2
prosciutto, soppressata, spinach, eggplant, anchovies,
fresh mozzarella, ricotta, chicken, meatballs

ULTRA TOPPINGS \$3
shrimp, chianti braised beef, goat cheese

F L A T B R E A D

BRIE & APPLE \$12 GFO
Roasted apple, brie, savory herbs, honey drizzle

WILD MUSHROOM \$13 GFO
Prosciutto, arugula, ricotta, olive oil, fresh herbs

ADD-ONS

CHICKEN \$4
SAUTÉED SHRIMP \$5
CRISPY SHRIMP \$6
LOBSTER \$10
MEATBALL \$2.50 (2 for \$5)
BROCCOLI \$3.50

SAUSAGE LINK \$3.50
SLICED SAUSAGE \$3.50
CHIANTI BRAISED BEEF \$6
MEAT SAUCE \$2.50
ONIONS \$1.00

PASTAS

Choice of side
House or Caesar salad

NEW BUTTERNUT SQUASH RAVIOLI \$15
Homemade ravioli filled with fresh butternut squash,
cooked in a brown butter sage sauce

CARBONARA \$17
Spaghetti, pancetta, onions, creamy egg sauce

VEGAN SPICY EGGPLANT \$15 GFO
Basil, spicy red sauce, penne

CHIANTI BRAISED BEEF RIGATONI \$18 GFO
Tender beef slowly braised in wine & spices

GNOCCHI BOLOGNESE \$16
Red meat sauce

CHEESE TORTELLONI \$15
Creamy pesto sauce

AMATRICIANA \$14 GFO
Pancetta, onions, chili flakes, red sauce, spaghetti

EGGPLANT PARMESAN NEAPOLITAN \$15
Breaded, fried, ricotta, mozzarella, basil,
red sauce, served with a side pasta

WILD MUSHROOM FETTUCINI \$14.50 GFO
House made fettuccini with truffle cream sauce

PENNE ALA VODKA \$13 GFO
Caramelized onions, rose-vodka sauce

FETTUCINI ALFREDO \$14 GFO
Homemade fettuccini tossed in creamy alfredo

SPAGHETTI & MEATBALLS \$13 GFO
Homemade meatballs, parmesan & marinara

SEAFOOD

Choice of side
House or Caesar salad

SHRIMP SCAMPI ROSE \$17 GFO
Onions, garlic, wine, rose sauce,
house made fettuccini

SPAGHETTI & CLAMS \$17 GFO
Choice of garlic white wine, alfredo, or red sauce

SEAFOOD FETTUCINI \$24 GFO
Clams, mussels, calamari, shrimp, red sauce
tossed with house made fettuccini

LOBSTER FRA DIAVOLO \$24 GFO
Spicy red sauce & house made fettuccini

RISOTTO

Choice of side
House or Caesar salad

SEAFOOD RISOTTO \$26 GFO
Clams, mussels, calamari, shrimp & lobster

WILD MUSHROOM RISOTTO \$14.50 GFO
Truffle cream sauce

Only available
Fridays & Saturdays 3-9PM