



## RESTAURANT MENU

8 Exeter Rd. (Rte. 27 & Hwy. 125)  
Epping, NH, 03042  
603.679.8772

Mon-Sat - 5:00 to 9:00 *Reservations Recommended*

### APPETIZERS

#### **Little Devils** \$6.95

Deviled Red Barn Farm (Brentwood, NH) eggs with dill, fresh greens and a Mediterranean caper salad.

#### **Mushroom Curry Empanadas** \$7.95

Pastry pockets of yellow curried wild mushrooms, sweet potato, baby peas and mascarpone cheese with a roasted red pepper coulis.

#### **Roasted Tomato Tart** \$6.95

Black pepper pastry with seasonal tomatoes, gorgonzola cheese, fresh basil and scallions, balsamic greens.

#### **Crab Cakes** \$7.95

Maryland-style blue crab cakes, roasted red pepper remoulade and baby greens.

#### **Tuna Carpaccio** \$7.95

Thin-shaved rare seared ahi tuna, diced red onion, fried capers, crostini, shaved Grana Padano cheese, extra virgin olive oil.

#### **Lavender Honey Spare Ribs** \$8.50

Moat Mountain seasonal brew grilled baby back Niman Ranch pork ribs, rosemary lavender honey glaze, balsamic baby greens.

#### **Chorizo Calamari** \$7.95

Whole calamari sliced and sautéed with spicy Chorizo sausage, sweet plum tomatoes and baby arugula in an orange butter finished with a balsamic drizzle.

#### **Soup of the Day** *priced daily*

#### **Pommes Frites** \$4.95

Hand cut fried potatoes, malt vinegar aioli.

#### **Arancina** \$7.95

Fried dumpling of saffron risotto, Manchego cheese, Serrano ham and fresh herbs with roasted red pepper and a lemon green olive puree.

#### **Artisan Cheese Plate** *priced daily*

An ever-changing selection of artisan cheeses, homemade jam, warm bread.  
Enjoy before or after dinner with Port, Sherry or Madeira.



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### SALADS

**Mixed Greens** \$6.50

Mesclun greens, Dijon vinaigrette, dried currants, sweet thyme almonds, shaved red onion.

**Spinach Chop** \$6.95

Baby spinach, Mediterranean mix of chick peas and roasted red peppers, red onion and Greek feta cheese with a creamy kalamata olive vinaigrette.

**Simple Greens** \$5.95

Mesclun greens tossed with thin shaved red onion and a basil sun-dried tomato vinaigrette.

**Caesar** \$6.50

Classic style, hearts of romaine, homemade croutons, shaved Asiago.

**Caesar with Grilled Chicken** \$9.95

**Caesar with Grilled Shrimp** \$11.95

### LIGHTER FARE

**Veggie Burger** \$8.95

Homemade patty of roasted mushrooms and seasonal vegetables baked with an herbed goat cheese served on a grilled bun with hand-cut pommes frites.

**Classic Burger** \$8.95

8 oz. Angus beef, caramelized onions, lettuce, tomato, Swiss, blue or VT cheddar cheese, grilled bun and hand-cut pommes frites.

**'Spare the Bun' Burger** \$8.95

8 oz. Angus beef, caramelized onions, lettuce, tomato, Swiss, blue or VT cheddar cheese, sun-dried tomato balsamic mixed greens.

**Lamb Burger** \$11.95

Epping's Riverslea Farm-raised lamb grilled with fresh mint, jalapeno, red onion, cucumber, tomato, sliced onion, grilled bun, hand-cut pommes frites and a cilantro yogurt dipping sauce.

**The Sloppy Joe** \$8.95

Tomato stewed beef, pork and onion ragù, grilled bun, hand-cut pommes frites.

**Flat Bread Pizza** *prepared & priced daily.*



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### ENTREES

*All entrees, with the exception of pasta dishes, Eggplant Parmesan and Creole Shrimp, are served with the chef's vegetable and today's contorno.*

**Today's Pasta** *prepared & priced daily.*

**Mushroom Capellini** \$18.95

Zampa made black pepper angel hair pasta tossed with a sauté of wild mushrooms, swiss chard, fresh herbs, toasted pistachio and Vermont goat cheese in a lemon garlic cream with grilled rosemary foccacia.

**Homemade Fettuccini & Meatballs** \$14.95

Handmade fettuccini from Zampa's kitchen with traditional meatballs and plum tomato marinara.

**Eggplant Parmesan** \$16.95

Lightly battered eggplant, mozzarella cheese, plum tomato marinara, grilled rosemary foccacia bread.

**Steak Frites Alla Zampa** \$26.95

Porcini dry rubbed and grilled 14-ounce cowboy cut Angus ribeye steak, pommes frites suggested.

**Truffled Sirloin** \$24.95

Northeast Family Farm bistro cut top sirloin steak grilled and finished with a sweet pea black truffle butter, bits of Niman ranch bacon and fried onion strings.

**Buffalo Blue** \$21.95

Grilled sirloin kebabs of Yankee Farmer's Market (Warner, NH) buffalo, portabella mushrooms and cioppolini onions grilled and finished with a blueberry portabella demi-glaze.

**Fig Glazed Duck** \$17.95

Free-range Magret Mullard duck breast pan roasted with fresh scallions and a sherry mission fig glaze.

**Herb Encrusted Pork** \$17.95

Provence herb rubbed Niman Ranch organic pork loin medallions grilled with a ginger Meyer lemon butter.

**Limoncella Chicken** \$18.95

Boneless breast of free range chicken lightly dredged with flour and local eggs, pan roasted and served over baby spinach finished with capers and a lemon shallot parmesan cream.

**Scallops Simplicie** *market priced daily*

Nantucket sea scallops delicately seared and broiled with sweet butter, garden herbs, fresh garlic and Grana Padano cheese.

**Creole Barbeque Shrimp** \$18.95

A sauté of whole peeled tail-on creole spiced tiger shrimp, sweet onions, fresh herbs, chiles and plum tomatoes accompanied with grilled foccacia bread.

**Potato Encrusted Salmon** \$18.95

Atlantic salmon filet pan roasted with gold potatoes and a with a spicy orange bagna cauda butter.