



Welcome to Zampa:

We are a passionate creative group committed to using the finest and most local ingredients available.

Whenever and wherever possible, we use organic, sustainable or local meats, fish, vegetables and dairy. We believe this is good for the community, good for the earth, and as you will taste, good for you!

We proudly support local businesses by serving Memories and Annabelle's Ice Cream, New Hampshire Coffee, Squamscot soda and locally crafted beer, wine and spirits.

Thank you and please enjoy!

TO START

Chorizo Calamari sautéed with spicy Chorizo sausage, sweet plum tomatoes, fresh basil, orange butter balsamic drizzle. 8

Beef Carpaccio thin-shaved rare seared beef tenderloin, red wine shallots, shaved Grana Padano cheese, toasted crostini, extra-virgin olive oil. 8

Fontina Steamed Mussels sweet Prince Edward Island mussels, plum tomatoes, fresh basil, creamy Fontina shallot broth, grilled foccacia. 12

Mushroom Leek Tart butter pastry tart, wild mushrooms, leeks, Fontina cheese, truffle crème fraiche. 8

Caprese Antipasto baked Vermont goat cheese, Prosciutto ham, grilled olives, roasted tomato, Balsamic marinated zucchini, chef's daily charcuterie, grilled rosemary foccacia. 11

Naughty Fried Robiola lightly breaded and fried soft-ripened Italian cheese blended with cow, sheep and goat's milk, sweet charred onion puree, pickled onions. 9

Pommes Frites Hand cut fried potatoes, malt vinegar aioli. 5

Artisan Cheese Plate Chef's choice. Priced daily.

SALADS

Citrus Beet Salad Roasted beets, baby arugula, Pecorino Romano cheese, sunflower seeds, citrus vinaigrette. 8

Crisp Blue Toss Chopped romaine hearts, Fox Country Smokehouse bacon (Canterbury, NH), crisp celery, red onion, grape tomatoes, Maytag blue cheese dressing. 8

Country Mixed Greens Mesclun greens, grilled pear, dried fruit of the season, Feta cheese, sherry vinaigrette. 9

Simple Greens Mesclun greens, shaved red onion, grape tomatoes, Balsamic vinaigrette. 6

Caesar Classic style, hearts of romaine, toasted croutons, shaved Asiago cheese. 6.50

Caesar with grilled chicken 10

Caesar with grilled shrimp 13

The fine print: *The consumption of raw or undercooked foods may increase risk of food borne illness. Please notify your server of any food allergies you may have. An 18% gratuity may be added to parties of six or more.

LIGHTER FARE

Blackened Chick Pea Burger pan-fried lemon chick pea patty, baby arugula, plum tomato, cucumber tzaziki, house baked brioche, hand-cut pommes frites. 8

Classic Burger grilled Angus beef, caramelized onions, lettuce, tomato, Swiss, blue or VT cheddar cheese, house baked brioche, hand-cut pommes frites. 10

Add Fox Country Smokehouse bacon (Canterbury, NH) for 1.50

'Spare the Bun' Burger Grilled Angus beef, caramelized onions, lettuce, tomato, Swiss, blue or VT cheddar cheese, Balsamic mixed greens. 10

Add Fox Country Smokehouse bacon (Canterbury, NH) for 1.50

Grilled Flatbread Pizza prepared and priced daily.

ENTREES

Today's Pasta house made pasta prepared and priced daily.

Spinach Mushroom Canneloni house-made parsley pasta rolled with wild mushrooms, spinach, Fontina and Grana cheese, sweet Madeira herb truffle cream. 18

Homemade Spaghetti & Meatballs house-made spaghetti, traditional meatballs, plum tomato marinara sauce, parmesan cheese, grilled rosemary foccacia. 16

Eggplant Parmesan lightly battered eggplant, mozzarella cheese, plum tomato marinara, grilled rosemary foccacia. 18

La Perla Sardegnan (Italy) beaded semolina toasted pearl pasta, roasted beets, winter squash, pepperoncini, orange rosemary Parmesan cream, crispy sage. 19

Momma's Meatloaf traditional beef, pork and wild mushroom meatloaf, brown bordelaise sauce. 18

Duck So Many Ways prepared and priced daily.

Roasted Garlic Horseradish Filet Mignon char-grilled 8-ounce Angus beef tenderloin filet, roasted garlic confit, horseradish butter, chef's vegetable, hand-cut pommes frites or today's contorno. 30

Steak Frites alla Zampa porcini dry-rubbed grilled 12 oz. Angus marbled ribeye steak, chef's vegetable, hand-cut pommes frites or today's contorno. Pommes frites suggested. 28

House-made steak sauce available upon request.

Chicken Cacciatore Statler chicken breast, braised country sausage, roasted sweet onions, mushrooms, potatoes in an herb tomato ragú. 19

Cider Braised Pork Shank apple cider braised Kellie Brook Farm (Greenland, NH) pork shank, braised winter root vegetables, chef's vegetable, hand-cut pommes frites or today's contorno. 20

Maple Rubbed Salmon maple herb encrusted Atlantic salmon, roasted celery root, sage brown butter, chef's vegetable, hand-cut pommes frites or today's contorno. 21

Cornmeal Dusted Filet of Sole pan-fried Atlantic sole filet, lemon caper tomato butter, chef's vegetable, hand-cut pommes frites or today's contorno. 19

Mediterranean Shrimp sautéed whole tail-on tiger shrimp, Feta cheese, sweet onions, fresh herbs, spicy tomato Ouzo sauce, grilled rosemary foccacia. 20