



Created by Chef, Julie Di Tursi and Sous Chef, Alex Thomas

Welcome to Zampa~

We are a passionate group of creative individuals committed to using the finest (and most local) ingredients available. To the best of our abilities, we seek out organically fed and sustainably raised meats, fish and dairy. We believe this is good for the community, good for the earth and, as you will taste, good for you!

We are also proud to support local businesses by serving Annabelle's Ice Cream, New Hampshire Coffee, Squamscott Soda and locally crafted beer, wine and spirits.

Thank you for joining us.  
Enjoy!

## APPETIZERS

**Duck Walnut Ravioli** \$7.95  
Homemade duck and walnut filled ravioli pockets, herbed orange cream, grilled rosemary foccacia.

**Chorizo Calamari** \$7.95  
Whole calamari sliced and sautéed with spicy Chorizo sausage, sweet plum tomatoes and fresh basil in an orange butter finished with a balsamic drizzle.

**Crab Cakes** \$7.95  
Maryland style blue crab cakes, mixed greens, red pepper remoulade.

**Tuna Carpaccio** \$7.95  
Thin-shaved rare seared ahi tuna, diced red onion, fried capers, crostini, shaved Grana Padano cheese, extra-virgin olive oil.

**Fontina Steamed Mussels** \$9.95  
Sweet Prince Edward Island mussels, plum tomatoes, fresh basil, Fontina shallot broth, grilled foccacia.

**Sweet Ginger Ribs** \$8.95  
Grilled baby-back pork ribs, ginger lime honey glaze, simple greens.

**Caprese Antipasto** \$8.95  
Roasted Roma tomato, baked Vermont goat cheese, grilled olives, crispy balsamic sautéed zucchini, Prosciutto di Parma, grilled foccacia.

**Gazpacho** \$6.95  
A chilled soup blend of fresh tomatoes, cucumbers and red bell peppers finished with a chive cream.

**Pommes Frites** \$4.95  
Hand cut fried potatoes, malt vinegar aioli & homemade Zampa ketchup

**Burgundy Mushroom Arancina** \$7.95  
Fried dumpling of red wine risotto, Fontina cheese, wild mushrooms, sweet peas nested in fresh arugula.

**Pistachio Baked Brie** \$7.95  
Pistachio encrusted and baked French Ermitage Brie, seasonal fruit chutney, warm multigrain bread.  
To start or finish your evening.

## SALADS

**Mediterranean Spinach Salad** \$7.95  
Baby spinach, fresh red bell pepper, shaved red onion, crumbled Feta cheese, kalamata olive vinaigrette.

**Crisp Blue Toss** \$7.95  
Chopped romaine hearts, apple-wood smoked bacon, crisp celery, red onion, grape tomatoes, Maytag blue cheese dressing.

**The Green Goddess** \$6.50  
An homage to a 1923 San Francisco favorite with crisp romaine, grape tomatoes, creamy herb dressing.

**Mixed Greens** \$6.50  
Mesclun greens, red onion, spicy sweet toasted pecans, ginger peach vinaigrette.

**Simple Greens** \$5.95  
Mesclun greens tossed with thin-shaved red onion, grape tomatoes and a balsamic 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

<b>Grilled Portabello Pesto Melt</b> Grilled portabello mushroom cap, roasted red pepper, baby arugula, provolone cheese, basil walnut pesto, grilled bun and hand-cut pommes frites.	<b>\$8.95</b>
<b>Bison Burger</b> Yankee Farmer's Market buffalo (Warner, NH), Niman Ranch bacon, caramelized onions, lettuce, tomato, Swiss, blue or VT cheddar cheese, grilled bun and hand-cut pommes frites.	<b>\$11.95</b>
<b>Lamb Burger</b> Epping's Riverslea Farm-raised lamb grilled with fresh mint, jalapeno, red onion, cucumber, tomato, sliced onion on a grilled bun with hand-cut pommes frites and a cilantro yogurt dipping sauce	<b>\$11.95</b>
<b>Classic Burger</b> 8 oz. Angus beef, caramelized onions, lettuce, tomato, Swiss, blue or VT cheddar cheese, grilled bun and hand-cut pommes frites - <i>add Niman Ranch bacon for \$1.50</i>	<b>\$9.95</b>
<b>'Spare the Bun' Burger</b> 8 oz. Angus beef, caramelized onions, lettuce, tomato, Swiss, blue or VT cheddar cheese and sun-dried tomato balsamic mixed greens - <i>add Niman Ranch bacon for \$1.50</i>	<b>\$9.95</b>
<b>The Sloppy Joe</b> Tomato-stewed beef, pork and onion ragù, grilled bun and hand-cut pommes frites	<b>\$8.95</b>
<b>Fontina Steamed Mussels</b> Sweet Prince Edward Island mussels, plum tomatoes, fresh basil, Fontina shallot broth, grilled foccacia	<b>\$9.95</b>
<b>Flat Bread Pizza</b> (prepared & priced daily)	

## ENTREES

All entrees, with the exception of pasta dishes, Eggplant & Chicken Parmesan, Bouillabaisse, and Mediterranean Shrimp, are served with the chef's vegetable and today's contorno or hand-cut pommes frites.

**Today's Pasta** (prepared & priced daily)

<b>Fettuccine alla "Rocket"</b> Zampa-made citrus black pepper fettuccine tossed with a sauté of roasted tomatoes, fresh baby arugula and kalamata olives in a light Vermouth pomodoro sauce finished with ricotta salada and grilled rosemary foccacia	<b>\$18.95</b>
<b>Homemade Spaghetti &amp; Meatballs</b> Handmade spaghetti from Zampa's kitchen with traditional meatballs, plum tomato marinara sauce, parmesan cheese and grilled rosemary foccacia	<b>\$15.95</b>
<b>Chicken Parmesan</b> Oven-fried boneless all-natural chicken breast, provolone and mozzarella cheese, plum tomato marinara, homemade spaghetti, grilled rosemary foccacia	<b>\$18.95</b>
<b>Eggplant Parmesan</b> Lightly battered eggplant, mozzarella cheese, plum tomato marinara, grilled rosemary foccacia	<b>\$17.95</b>
<b>Steak Frites alla Zampa</b> Porcini dry-rubbed and grilled 12 oz. certified Angus ribeye steak - pommes frites suggested	<b>\$26.95</b>
<b>Red, White &amp; Blue New York Strip</b> Char-grilled 8-ounce Angus club cut New York sirloin steak, blue cheese chive compound butter, roasted red pepper coulis	<b>\$29.95</b>
<b>Momma's Buffalo Meatloaf</b> Meatloaf like momma's with Yankee Farmer's Market (Warner, NH) buffalo, apple wood smoked bacon, wild mushrooms, warm red wine Zampa steak sauce.	<b>\$16.95</b>
<b>Lamb Mixed Grill</b> A grilled duo of local garlic and rosemary lamb sausage and a porterhouse lamb chop served with crumbled feta cheese and a mint chimmichurri drizzle.	<b>\$22.95</b>
<b>Berry Duck l'Orange</b> Free-range Magret Mullard duck breast pan-roasted with a sweet orange berry glaze. Simple and elegant.	<b>\$21.95</b>
<b>Jalapeno Roast Pork (slow and low)</b> Niman Ranch grass-fed pork shoulder slow roasted with a mild hint of green jalapeno finished with a citrus herb drizzle and a fresh tomato salsa.	<b>\$18.95</b>
<b>Ginger Seared Scallops</b> Fresh herb and panko encrusted Nantucket sea scallops pan-seared and finished with a ginger lemon drizzle.	<b>\$24.95</b>
<b>Bouillabaisse (BOOL-yuh-BAYZ)</b> A celebrated seafood stew of Cape Cod sea scallops, tiger shrimp and Prince Edward Island mussels in a white wine tomato broth, grilled foccacia, roasted garlic confit.	<b>\$20.95</b>
<b>Herb Roasted Haddock</b> Lightly breaded haddock filet roasted with sweet shallots in a garlic herb Meyer lemon butter.	<b>\$17.95</b>
<b>Mediterranean Shrimp</b> Sautéed whole tail-on tiger shrimp, Feta cheese, sweet onions, fresh herbs, spicy tomato Ouzo sauce, grilled foccacia	<b>\$17.95</b>

### **The fine print:**

Please notify your server of any food allergies you may have.  
Please carry on cell phone conversations in the front lobby. Thank you.  
An 18% gratuity may be added to parties of six or more.