

# Graduation Menu

ZEPPOLIS ITALIAN RESTAURANT & WINE SHOP

## Appetizers

**Tomato Basil Soup** \$5.99  
Smooth & creamy with fresh basil  
Bowl of soup

**Calamari** \$12.75  
Hand-breaded, flash-fried and  
served with marinara

**Pesto Caprese** \$11.75  
Fresh mozzarella, marinated  
tomatoes, fresh greens with  
pesto and balsamic reduction

**Tomato Bruschetta** \$10.99  
Herbed crostini served with  
tomato salad

**Fried Mozzarella** \$9.99  
Hand-breaded mozzarella  
triangles, served with marinara

**Charcuterie Board** \$25.99  
Cured meats, artisan cheeses,  
and more!



**Pre-Fixed Price: Includes Salad & Bread for the Table and an Entree Per Person \$26.99 or \$34.99 for an Upgraded Entree**

## Salads

*choose up to (2) per table*

**Champagne Caesar**  
Champagne caesar dressing, croutons,  
romaine, and pecorino romano

**Hokie Garden**  
Romaine, mixed greens, and garden vegetables



## Upgrade \$8

**Crab Cakes**  
Hand-breaded Maryland style crab cakes with  
pineapple chutney over cauliflower puree  
served with asparagus

**Beef Stroganoff**  
Seared steak, mushrooms, and onions in a  
creamy garlic sauce tossed with fusilli

**Scallop Piselli**  
Sea scallops sauteed with peas and prosciutto  
tossed in alfredo and campanella pasta

**Shrimp & Chicken Rosé**  
Shrimp, sliced chicken breast, and cremini  
mushrooms in a creamy tomato sauce tossed  
with fusilli

**Sausage Cabernet**  
Sliced sausage, mushrooms, red onions,  
peppers, bolognese sauce atop rigatoni with  
herb ricotta

**Cannelloni**  
Pasta tubes stuffed with ground beef and  
ricotta baked in our bolognese sauce topped  
with mozzarella cheese



## Entrees

**Mushroom & Cheese Ravioli**  
Choice of marinara, bolognese, alfredo, or garlic butter

**Pasta Primavera**  
Sautéed carrots, peppers, broccoli, spinach, tomatoes,  
mushrooms, and garlic, with olive oil and linguine (V)

**Chicken Parmigiana**  
Hand-breaded parmigiana served with linguine and  
marinara

**Spaghetti Meatballs**  
Served with marinara sauce

**Chicken Alfredo**  
Egg fettuccine tossed with alfredo and sauteed chicken

**Lasagna**  
Pasta sheets layered with herb ricotta, house ragu,  
mozzarella, and romano

**Manicotti**  
Rolled pasta sheets, herb ricotta, marinara, and  
mozzarella

## Desserts \$8

Tiramisu

Cannoli

Chocolate Mousse

Crème Brûlée

Fronte Sea Salt Caramel Gelato

Fronte Chocolate Hazelnut Giandua Gelato

Fronte Raspberry Sorbet

*Gratuity may be added to parties of 7 or more.*

*Unsigned credit card slips will have 20% gratuity added.*

*All credit cards will incur a 4% convenience fee. The prices listed are for cash payments.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\**