



**THE KINGS  
DONT EAT  
ANY BETTER.**

- Ralph Zumpano Sr.



**THERE IS NO LOVE  
SINCERER THAN THE  
LOVE OF FOOD.**

- George Bernard Shaw



262 767 0581 | [WWW.ZUMPANOSPIZZA.COM](http://WWW.ZUMPANOSPIZZA.COM)  
180 E CHESTNUT ST | BURLINGTON WI



# ANTIPASTI

## CALAMARI FRITTI

Fresh squid lightly floured and seasoned. Deep fried with lemon, and served with our marinara dipping sauce.

13

## BRUSCHETTA

Grilled Italian ciabatta bread topped with garlic, fresh Roma tomatoes, red onion and basil.

9

## HOMEMADE GARLIC BREAD STICKS, OR CHEESY GARLIC BREAD

Served with house marinara dipping sauce.

8

## APPETIZER BASKET

Variety of breaded eggplant, cauliflower, mushrooms, zucchini and onion rings. Served with house marinara sauce.

11

## FRIED RAVIOLI

Sausage & Cheese Ravioli served with a side of marinara.

10

## JUMBO WINGS

Chicken wings tossed with your choice of Smokin' Hot, Hot, Sweet Baby Rays BBQ or Carolina BBQ.

13

## STEAMED MUSSELS

Mussels steamed in white wine, garlic & lemon. Served with Crostini.

12

## BAKED ARTICHOKE DIP

Artichokes & spinach baked in a creamy parmesan cheese sauce. Served with crostini.

12

## SHRIMP OR SEA SCALLOP DE JONGHE

Baked shrimp or sea scallops with garlic butter and bread crumbs.

15

## GORGONZOLA GNOCCHI

### ALA VODKA

Delicate potato dumplings filled with creamy Gorgonzola cheese tossed in a vodka sauce.

12

## ARANCINI

Rice balls, parmasian and mozzarella cheese lightly breaded and deep fried. Served with marinara.

12

## MEATBALL,

### SAUSAGE & PEPPERS

Meatball, sausage and peppers.

12

## MOZZARELLA STICKS

Battered mozzarella sticks with marinara sauce.

10

# PASTA YOUR WAY

It's easy, you pick one pasta selection and one sauce and any extra. Make your pasta your way.

## PASTA SELECTIONS:

Angel Hair, Fettuccine, Farfalle, Linguine, Penne, and Spaghetti. Gluten Free Penne (addl. charge)

## SAUCES:

Alfredo	15	Alio Olio	10
Marinara	12	Meat Sauce	15
Vodka Sauce	14	Pomodoro	13
		(fresh tomato, garlic, olive oil, and basil)	

## EXTRAS:

2	2.50	5	7
Anchovies	Spinach	Sausage	Calamari
Mushrooms	Sun Dried-	Meatball	
Tomatoes	Tomatoes	Chicken Breast	9
Basil	Broccoli	Scallops	
	Eggplant	Jumbo Shrimp	
	Black Olives		
	Ricotta		
	Mozzarella		

# INSALATE

Salad Dressings: Italian, Ranch, Thousand Island, French, Creamy Italian, Balsamic Vinaigrette, Honey mustard, Parmesan Pepercorn. Raspberry Vinaigrette .50, Bleu Cheese .50, Bleu Cheese Crumbles 1.00

## MIXED LEAF SALAD

Fresh greens, lettuce, tomato, vegetables with choice dressing.

4

## CAESAR SALAD

Crispy Romaine lettuce, with Caesar dressing, parmesan and olive oil croutons.

PLAIN 8 CHICKEN 13 SHRIMP 17

## CHEFS SALAD

Fresh greens, ham, beef, cheese, egg and vegetables.

14

## MEDITERRANEAN SALAD

A delicious assortment of greens, feta cheese, artichoke hearts, vegetables, kalamata olives, and anchovies.

11

## CAPRESE SALAD

Fresh mozzarella, tomatoes, basil, lemon and olive oil dressing.

11

## SALAD ITALIANO

Fresh greens with mozzarella, provolone, salami, pepperoni, vegetables, kalamata olives and artichokes.

15

# SANDWICHES - ZUPPA

All sandwiches are served with french fries.

## ITALIAN BEEF BOMBER

Juicy Italian beef, and mozzarella on crispy Italian roll.

13

## MEATBALL BOMBER

Meatballs, mozzarella, & marinara sauce.

12

## SAUSAGE BOMBER

Italian sausage and green peppers with marinara sauce on a crispy Italian roll.

11

## PHILLY CHEESE STEAK

Invented in South Philly during the 1930's our version includes rib-eye steak sliced thin with mushrooms, onions, green peppers and provolone on an Italian roll.

13

## ZUMPARNO STEAK

6 oz. sirloin steak on a bun.

15

## GRILLED CHICKEN

Chicken, lettuce and tomato on a roll.

11

## HAMBURGER

Hand packed 1/2 lb. hamburger on a bun.

10

## CHESEBURGER

Hand packed 1/2 lb. cheeseburger on a bun.

12

## GRAN ZUPPA

Soup changes daily.

4

# THE SIX WAYS

CHICKEN 19 VEAL 26 EGGPLANT 16 (Parmigiana only)

Choose one, served with pasta or choice of potato

## MARSALA

Lightly floured, sauteed, and served in a rich, silky pan sauce composed of butter, caramelized mushrooms, and plenty of Marsala.

## SALTIMBOCCA

Cutlets are pounded out, layered with prosciutto and sage, then dredged in flour and sauteed.

## PICCATA

Tender cutlets dredged in seasoned flour and sautéed with creamy butter, imported capers, fresh lemon and white wine.

## FRANCESE

Egg battered cutlets sauteed with fresh lemon and white wine. Tossed with spaghetti.

## PARMIGIANA

Tender cutlets dredged in eggwash and panko breaded. Pan fried to a golden brown topped with marinara sauce and mozzarella.

## MILANESE

Panko crusted cutlets pan fried until golden brown. Served with fresh lemon.



# PASTA

All entrees are served with homemade italian bread, and choice of salad or soup.

<b>PENNE ALLA VODKA</b>	<b>14</b>	<b>SEA SCALLOPS FLORENTINE</b>	<b>24</b>
Pasta served with our creamy vodka tomato sauce. Add Grilled Chicken +5 Add Jumbo Gulf Shrimp. +8		Large sea scallops, garlic, spinach, sun dried tomato, white wine and cream. Tossed with linguini pasta.	
<b>STUFFED SHELLS</b>		<b>HOMEMADE LASAGNA</b>	<b>15</b>
<b>TRADITIONAL</b>	<b>15</b>	Layers of pasta filled with ricotta & mozzarella cheese, ground beef and Italian sausage.	
Ricotta filled pasta shells baked in our homemade marinara sauce and covered with mozzarella.		<b>PENNE WITH SHRIMP &amp; ASPARAGUS</b>	<b>20</b>
<b>ALA VODKA</b>	<b>17</b>	Large gulf shrimp & tender fresh asparagus simmered in white wine and tossed with fresh garlic, cherry tomato, and penne pasta.	
Ricotta filled pasta shells baked in our creamy vodka tomato sauce topped with mozzarella.		<b>LINGUINI &amp; CLAMS</b>	<b>20</b>
<b>BROCCOLINI AND ITALIAN SAUSAGE</b>	<b>18</b>	Little neck clams steamed in white wine and tossed with olive oil, fresh garlic & imported pasta.	
Italian Sausage and Broccoli Rabe sautéed in Aglio Olio sauce and Tossed with Farfalle Pasta.		<b>LINGUINI PESCATORI</b>	<b>24</b>
<b>CHICKEN DE ROMA</b>	<b>16</b>	Fresh sautéed Gulf shrimp, Bay scallops and calamari simmered in white wine, red chilli pepper and marinara sauce tossed with linguine.	
Chicken sautéed with mushrooms, white wine, marinara sauce, fresh garlic and tossed with linguine.		<b>RIGATONI WITH SAUSAGE AND MEATBALL</b>	<b>18</b>
<b>BAKED TORTELLINI</b>	<b>15</b>	Pasta served with our house marinara, garlic and white wine sauce, italian sausage and meatball.	
Choice of meat or cheese tortellini topped with mozzarella cheese.		<b>RAVIOLI</b>	
<b>TASTE OF ITALY</b>	<b>19</b>	<b>MEAT RAVIOLI</b>	<b>15</b>
A trio of Italian Specialities including our homemade lasagna, ravioli and fettuccine alfredo.		Fresh pasta filled with seasoned ground beef and romano cheese.	
<b>HOMEMADE BAKED MANICOTTI</b>	<b>15</b>	<b>PORTABELLA RAVIOLI</b>	<b>17</b>
Homemade baked Italian pasta filled with choice of ricotta cheese or seasoned beef, simmered in our house marinara then baked with a layer of mozzarella cheese.		Ravioli filled with portabella mushrooms in a brandy cream sauce.	
<b>GNOCCHI</b>	<b>13</b>	<b>BUTTERNUT SQUASH RAVIOLI</b>	<b>16</b>
Soft pillows of potato dumplings simmered in our homemade marinara sauce with meatball. Add a layer of mozzarella. +2		Ravioli filled with butternut squash in a brown butter and fresh sage sauce.	
<b>PASTA FLORENTINE</b>	<b>18</b>	<b>CHEESE RAVIOLI</b>	<b>15</b>
Farfalla pasta tossed with sun dried tomatoes, artichoke hearts, broccoli florets, spinach and fresh basil. Served in an aglio olio sauce with a hint of anchovy.		Fresh pasta filed with ricotta, and romano cheese.	

# MAIN COURSE

All entrees are served with homemade italian bread, and choice of salad or soup.

<b>CHICKEN CACCIATORE</b>	<b>17</b>	<b>NEW YORK STRIP</b>	<b>31</b>
Boneless chicken breast sautéed in olive oil, garlic, tomatoes, green peppers, onions, white wine & marinara.		12 oz. USDA Choice New York Strip grilled to perfection with sautéed mushrooms, onion rings, choice of potato or pasta.	
<b>CHICKEN FLORENTINE</b>	<b>22</b>	<b>GRILLED MEDITERANEAN PORK</b>	<b>25</b>
Panko Crusted chicken breast with sautéed mushrooms and spinach. Topped with provolone cheese and a light creamy Marsala sauce. Served with green beans and angel hair aglio olio.		Pork braised in white wine for "Falling off the bone tenderness." Then char grilled with cherry tomatoes, garlic and rosemary.	
<b>STUFFED CHICKEN PARMA</b>	<b>21</b>	<b>PORK CHOPS</b>	<b>18</b>
Chicken breast stuffed with provolone, sun dried tomatoes, and basil wrapped in prosciutto, sautéed in olive oil and white wine.		<b>GRILLED:</b> A grilled 12 oz. center cut pork chop served with roasted potatoes and vegetable. <b>SICILIAN:</b> 12 oz. center cut pork chop, panko breaded with italian seasonings and romano cheese. Served with roasted potatoes and vegetable.	
<b>ROAST LEMON CHICKEN</b>	<b>16</b>	<b>BABY BACK RIBS</b>	
Chicken roasted with rosemary and lemon. *Please allow 30 min for preparation.		Slow roasted for "falling off the bone" tenderness, grilled with "Sweet Baby Ray's" barbecue sauce. Served with roasted potatoes and vegetable. <b>Full Rack 26 Half Rack 18</b>	
<b>STUFFED GREEN PEPPER</b>	<b>16</b>	<b>NORWEGIAN SALMON</b>	<b>23</b>
Green pepper stuffed with ground beef, Romano cheese and garlic. Served with choice of potato or pasta.		<b>POACHED:</b> 8 oz filet poached with white wine. Topped with lemon dill sauce. Served with choice of potato or pasta. <b>BLACKENED:</b> 8oz filet seasoned with cajun spices. Served with choice of potato or pasta. <b>PICCATA:</b> Norwegian salmon sautéed with olive oil, white wine, lemon and capers. Served with our house green beans and choice of potato.	
<b>HENNY PENNY CHICKEN</b>			
Served with mojos & coleslaw. 4 pc. <b>12</b> 8 pc. <b>20</b> 12 pc. <b>24</b>			
<b>BAKED EGGPLANT ROLENTINI</b>	<b>15</b>		
Eggplant stuffed with ricotta cheese, romano cheese, marinara sauce and melted mozzarella cheese.			



# PIZZA

## THIN OR HAND TOSSED CRUST

(add \$1 for all hand tossed pizzas)

12"	14"	16"	18"
Small	Medium	Large	Family (thin crust only)
\$12	\$13	\$14	\$15

Toppings: +1.75ea +2.00ea +2.25ea +2.50ea

### TOPPINGS:

Anchovies, Bacon, Basil, Broccoli, Extra Cheese, Eggplant, Sausage, Garlic, Black or Green Olives, Green Peppers, Ground Beef, Ham, Mushrooms, Onion, Pepperoni, Fresh Tomato, Salami, Jalapenos and Spinach.

### 10" GLUTEN FREE CRUST 14

With cheese. Extra toppings \$1.50 (each)

### 10" CAULIFLOWER CRUST 15

Extra toppings \$1.50 (each)

### PARTY PIZZA (24"x36") 29

Extra toppings \$3.00

### PAN SICILIAN PIZZA 19

Extra toppings \$2.00

# PIZZA SPECIALS

## THIN OR HAND TOSSED CRUST

(add \$1 for all hand tossed pizzas)

(Family size pizza thin crust only)

12"	14"	16"	18"
SMALL	MEDIUM	LARGE	FAMILY

**5 CHEESES** 15 17 19 22  
Ricotta, American, Swiss, Provolone, and Mozzarella

**MARGHERITA** 14 16 19 20  
Mozzarella, tomato, fresh basil, pure and simple.

**THE WORKS** 17 19 21 23  
Pepperoni, sausage, black olives, mushrooms, onions, green peppers, bacon, and spinach

**VEGGIE** 17 19 21 23  
Mushrooms, onions, green peppers, garlic, spinach, black olives, broccoli, fresh tomato, basil & artichokes

**FLORENTINE** 15 17 19 23  
Fresh basil, mozzarella, artichokes, sun dried tomatoes, spinach, garlic and freshly grated romano cheese

**SUPER STROMBOLI** 14 (for two)  
Stromboli, a stuffed pizza or a boli, is a type of turnover filled with mozzarella cheese along with sauce. Additional ingredients 1.50 per item.

## THIN OR HAND TOSSED CRUST

(add \$1 for all hand tossed pizzas)

(Family size pizza thin crust only)

12"	14"	16"	18"
SMALL	MEDIUM	LARGE	FAMILY

**BIG Q** 17 19 21 23  
Barbeque sauce, grilled chicken, cheese, onions

**HAWAIIAN** 14 16 18 20  
Ham and Pineapple

**T-REX** 18 20 22 24  
Pepperoni, sausage, ground beef, bacon and ham

**BRUSCHETTA** 15 17 19 21  
Fresh tomato, garlic, basil and olive oil

**FIRE HAWAIIAN** 16 18 20 22  
Smoked ham, pineapple, bacon, jalapenos, provolone & roasted red peppers

**GYRO PIE** 18 20 22 24  
Olive Oil Crust with Gyro meat, onions and pepperonchini. Topped with fresh tomato. Served with tzatziki sauce.

**COLOSSAL CALZONE** 14 (for two)  
A pizza turnover with mozzarella & ricotta cheese. Served with marinara sauce. Added ingredients 1.50 per item.

# DRINKS

**SOFT DRINKS** 3  
Coke, Diet Coke, Sprite, Sprite Zero, Cherry Coke, Mello Yellow.

**PITCHER OF SODA** 9

**OTHERS** 3  
Lipton Iced Tea, Pink Lemonade, Milk, Hot Tea, Coffee

**SPRECHER**  
**ROOT BEER 16oz** 4

**HOUSE WINES**  
(glass) 8 (bottle) 29

**RED-**  
Cabernet Sauvignon, Merlot, Malbec, Pinot Noir, Montepulciano.

**WHITE/ROSE-**  
Chardonnay, Pinot Grigio, Riesling, Moscato, Vermentino, and Rosè.

**SANGRIA** 9

**CRAFT DRAFT BEER**  
(bottle) 6 (pitcher) 20

**DOMESTIC BEER**  
(bottle) 3 (pitcher) 12

**IMPORT OR CRAFT BEER BOTTLE** 6

# BAMBINO

**SPAGHETTI** 7

**HOMEMADE CHICKEN TENDERS** 9

**RAVIOLI** 9

**GNOCCHI** 8

**CHEESE PIZZA BREAD** 8

**ALFREDO** 10

# DESSERT

**CHOCOLATE LAVA CAKE** 6

**CANNOLI** 4

**ASSORTED GELATO** 4

**TIRAMISU** 6

**NEW YORK STYLE CHEESECAKE (SEASONAL)** 7

**BROWNIE (SEASONAL)** 7

Walworth County Fair  
Blue Ribbon Winner!



ALL PARTIES OF SIX OR MORE, A 18% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL SPLIT ORDERS WILL HAVE A \$3 PLATE CHARGE. WE DO NOT ACCEPT CHECKS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, AND SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSS