

Zeppola

NEW YORK · LAS VEGAS

*Where every bite tells a story of tradition
and Italian excellence*



Authentic Italian catering for every occasion.
From business meetings to client lunches and corporate events, we deliver fresh, artisan menus with reliability and style. Each experience is tailored with care to make every moment memorable.

Please note: all orders must be placed at least 48 hours in advance.

Minimum order: \$140

Email inquiries: catering@zeppolabakery.com

499 7th Avenue
New York, NY 10018

Sweets from the Bakery



Mini Croissant – Plain or Filled

12 pcs – **\$55** • 24 pcs – **\$100**

Pistachio cream, Nutella, mascarpone cream, raspberry jam, apricot jam, custard, almond cream

Mini Fruit Tart

12 pcs – **\$49** • 24 pcs – **\$85**

Mixed berries tart with strawberries, blueberries and raspberries on custard cream, finished with a light glaze

Mini Tiramisu Tart

12 pcs – **\$49** • 24 pcs – **\$85**

A twist on the Italian classic: espresso-soaked ladyfingers, creamy mascarpone cheese filling, cocoa powder, and chocolate tart base

Mini Bomboloni

12 pcs – **\$44** • 24 pcs – **\$80**

Pistachio cream, Nutella, mascarpone cream, raspberry jam, apricot jam, custard

Mini Glazed Ciambelle

12 pcs – **\$40** • 24 pcs – **\$75**

Pistachio, white chocolate, dark chocolate, or strawberry

Mini Zeppole

12 pcs – **\$55** • 24 pcs – **\$100**

Pistachio cream, Nutella, mascarpone cream, raspberry jam, apricot jam, custard

Cakes

10 inches · Serves 8



Chocolate Strawberry Cake — \$12 per person

Moist chocolate cake layered with fresh chopped strawberries, strawberry buttercream, and chocolate ganache

Tiramisu Cake — \$14 per person

Genoise cake brushed with espresso and filled with creamy coffee mascarpone

Fresh Strawberry Cake — \$10 per person

Fluffy vanilla cake with fresh strawberries and rich cream cheese whipped cream

Cannoli Cake — \$13 per person

Traditional Italian cake filled with sweet ricotta cream and chocolate chips

Pistachio Cake — \$14 per person

Delicate cake made with ground pistachios for a nutty flavor and perfect texture

Custom cake for any occasion



Custom cake

Custom cakes available for any occasion

One week's notice is required. Pricing varies based on request.

Savory from the Bakery

MINI ROUND FOCACCIA

12 pcs — **\$55** · 24 pcs — **\$90**

Caprese – Fresh Mozzarella, Heirloom Tomato, Basil, EVOO

Mortadella e Burrata – Rovagnati Mortadella, Pesto Sauce, Stracciatella Cheese, EVOO

San Daniele – San Daniele prosciutto, Mozzarella, Arugula, Cherry tomatoes, EVOO

Ham & Cheese – Rovagnati Ham, Swiss cheese, EVOO

Turkey & Cheese – Turkey, Swiss Cheese, EVOO

MINI SAVORY BRIOCHE

12 pcs — **\$55** · 24 pcs — **\$90**

Caprese – Fresh Mozzarella, Heirloom Tomato, Basil, EVOO

Mortadella e Burrata – Rovagnati Mortadella, Pesto Sauce, Stracciatella Cheese, EVOO

San Daniele – San Daniele prosciutto, Mozzarella, Arugula, Cherry tomatoes, EVOO

Ham & Cheese – Rovagnati Ham, Swiss cheese, EVOO

Turkey & Cheese – Turkey, Swiss Cheese, EVOO

HOUSEMADE MINI CROISSANT SANDWICHES

12 pcs — **\$60** · 24 pcs — **\$110**

Bacon Egg & Cheese – Scrambled eggs, Swiss cheese, Bacon, EVOO

Ham & Cheese – Rovagnati Ham, Swiss cheese, EVOO

Turkey & Cheese – Turkey, Swiss Cheese, EVOO

Caprese – Fresh Mozzarella, Heirloom Tomato, Basil, EVOO

Egg & Cheese – Scrambled eggs, Swiss cheese, EVOO



Sandwiches

HOUSEMADE SCHIACCIATA BREAD

Serves 8-10 · **\$135**

Caprese – Fresh Mozzarella, Heirloom Tomato, Basil, EVOO

Mortadella e Burrata – Rovagnati Mortadella, Pesto Sauce, Stracciatella Cheese, EVOO

San Daniele – San Daniele prosciutto, Mozzarella, Arugula, Cherry tomatoes, EVOO

Ham & Cheese – Rovagnati Ham, Swiss cheese, EVOO

Turkey & Cheese – Turkey, Swiss Cheese, EVOO

HOUSEMADE TOPPED FOCACCIA BREAD (VEGAN)

24 pcs – **\$60** · 48 pcs – **\$110**

Plain – Oregano, EVOO

Artichokes – Artichokes, Spinach, Cherry tomatoes, EVOO

Mediterranea – Olives, Spinach, Cherry tomatoes, EVOO

HOUSEMADE FOCACCIA FILLED

24 pcs – **\$70** · 48 pcs – **\$130**

Bacon Egg & Cheese – Eggs, Swiss cheese, bacon

Ham & Cheese – Rovagnati Ham, Swiss cheese, Parmigiano

Spinach & Egg – Spinach, Egg, Sweet cheese, Parmigiano, Mozzarella



Brunch and Beverage

(Serves 10 unless otherwise noted)

YOGURT

Yogurt, Strawberry,
Blueberry, Raspberry,
Granola, Almond

\$130



FRESH FRUIT PLATTER

Seasonal Mixed Fruits

\$140



PANCAKES

Classic buttermilk
pancakes

\$110



DRIP COFFEE

Serves 6-8

Comes with sugar and milk

\$28



ORANGE JUICE

Serves 6-8

Freshly Squeezed

\$70



Pizza Party

NEW YORK STYLE PIZZA (18" ROUND PIES)

Every pizza is cut into 8 pieces (can be cut into 16 upon request)



CHEESE – \$35

Tomato sauce, mozzarella, oregano

MARGHERITA – \$40

Plum tomato sauce, fresh mozzarella, pecorino, fresh garlic, basil

MUSHROOM – \$40

Tomato sauce, mozzarella, pecorino romano, oregano, fresh mushroom

VEGGIE – \$40

Tomato sauce, mozzarella, broccoli, onion, pepper, spinach,

BIANCA – \$40

Mozzarella, parmesan, pecorino, gorgonzola, basil

GARLIC SPINACH AND MUSHROOM – \$45

Mozzarella, garlic, spinach, mushroom

PESTO – \$45

Mozzarella, pesto sauce, fresh garlic, parmesan

PEPPERONI – \$45

Tomato sauce, mozzarella, pecorino romano, oregano, pepperoni

SAUSAGE – \$40

Tomato sauce, mozzarella, pecorino, oregano, sweet Italian sausage

CARBONARA – \$40

Mozzarella, carbo crema, guanciale, pecorino, black pepper

CACIO E PEPE – \$45

Mozzarella, pecorino cream, black pepper

GIULIETTA – \$45

Mozzarella, roasted pumpkin cream, pecorino, guanciale

TRUFFLE MUSHROOMS – \$55

Mozzarella, speck, mushrooms, truffle and cheese cream

BURRATA – \$55

Mozzarella, burrata, tomato sauce , basil

Pizza Party

*Every pizza is cut into 8 slices
(can be cut into 10 or 12 upon request)*



SQUARE PIZZAS

Spicy Pepperoni – \$60

Slow-cooked tomato sauce, mozzarella, pecorino romano, spicy pepperoni

Grandma Pepperoni – \$55

Fresh mozzarella, pecorino romano, seasoned plum tomatoes, fresh garlic, pepperoni, basil, EVOO

Sicilian – \$55

Slow-cooked tomato sauce, mozzarella, sicilian oregano, pecorino romano

Upside Down – \$50

Slow-cooked tomato sauce, mozzarella, sicilian oregano, pecorino romano

Grandma's Vodka Sauce – \$55

Fresh mozzarella, pecorino romano, vodka sauce, basil EVOO

Grandma – \$50

Fresh mozzarella, pecorino romano, seasoned plum tomatoes, fresh garlic, charred eggplant, basil, EVOO

Eggplant Grandma – \$55

Fresh mozzarella, pecorino romano, seasoned plum tomatoes, fresh garlic, charred eggplant, basil, EVOO

ITALIAN SPECIALTIES

Garlic Knots – \$30

24 pieces

Tied knots, pecorino romano, garlic, oregano

Potato Croquettes

6 pcs – \$36 • 12 pcs – \$72

Potatoes, mozzarella, pecorino romano, ham, parsley

Arancini

6 pcs – \$40 • 12 pcs – \$80

Mozzarella, tomato sauce, pecorino romano, mushrooms, oregano

Party Starters

CRUDITE PLATTER

Serves 15-20 · \$105.00

Add a crunch to your lunch with a seasonal crudité platter and house made lemon aioli.

ANTIPASTO PLATTER

Serves 8-10 · \$125.00

Grilled Seasonal Vegetables, Sun-Dried Tomatoes, Grilled Artichokes, House-Marinated Olives, Mozzarella, bread bites.

COLD CUTS PLATTER

Serves 8-10 people · \$150.00

Includes Mortadella, 14 Month Prosciutto di Parma, Salame Milano, rubata breadsticks, house made rustic bread, pitted Castelvetrano olives, seedless grapes, strawberries, blackberries and dried fruit.

CHEESE & COLD CUTS PLATTER

Serves 8-10 people · \$200.00

Gorgonzola Dolce DOP, Taleggio DOP, Piave Vecchio, Robiola Due Latte.

Mortadella, Coppa Piccante, 14 Month Prosciutto Di Parma, Salame Milano.

Includes Rubata breadsticks, housemade rustic bread, pitted Castelvetrano olives, seedless grapes, strawberries, blackberries and dried fruit.



Pasta and more...

Half tray serves 6 · Full tray serves 12

POMODORO

(Half tray **\$98** or full tray **\$168**)

Spaghetti, tomato sauce, fresh basil

SPICY VODKA RIGATONI

(Half tray **\$110** or full tray **\$180**)

Rigatoni, spicy vodka sauce, spicy Calabrian pepper

ALFREDO

(Half tray **\$110** or full tray **\$180**)

Fettuccine, butter, heavy cream, parmesan

SPAGHETTI MEATBALLS

(Half tray **\$140** or full tray **\$235**)

Spaghetti, beef meatballs, tomato sauce, parmesan

SHRIMPS FRADIAVOLO

(Half tray **\$145** or full tray **\$240**)

Shrimps, tomato sauce, garlic, chili pepper, parsley

BOLOGNESE

(Half tray **\$130** or full tray **\$230**)

Fettuccine, beef ragu, tomato sauce

PESTO

(Half tray **\$105** or full tray **\$175**)

Trofie, pesto sauce, parmesan, pine nuts

BROCCOLI

(Half tray **\$98** or full tray **\$168**)

Fusilli, broccoli puree, garlic, pepper, cherry tomatoes



Pasta and more...

Half tray serves 6 · Full tray serves 12



VEGETARIAN LASAGNA

Half tray \$75 · Full tray \$140

Housemade lasagna sheets, béchamel, Parmigiano Reggiano DOP, vegetables

GROUND BEEF LASAGNA

Half tray \$80 · Full tray \$150

Housemade lasagna sheets, béchamel, Parmigiano Reggiano DOP, vegetables

CHICKEN PARMIGIANA

Half tray \$75 · Full tray \$140

Housemade lasagna sheets, beef ragù alla bolognese, béchamel, Parmigiano Reggiano DOP

EGGPLANT PARMIGIANA

Half tray \$70 · Full tray \$130

Housemade lasagna sheets, beef ragù alla bolognese, béchamel, Parmigiano Reggiano DOP



Mains

Serves 6

Each entrée arrives cold and must be heated in the oven.



Grilled Chicken Platter — \$95

Chicken breast, olive oil, lemon, rosemary, sea salt

Salmone con Salsa Verde — \$125

Poached Atlantic salmon with herb vinaigrette

Best served at room temperature

Polpette — \$115

Pork and beef meatballs in housemade tomato sauce

Sides

Serves 10-12 — \$80

- **MIXED GRILLED
VEGETABLES**
- **GRILLED ASPARAGUS**
- **GRILLED EGGPLANT**
- **ROASTED POTATOES**
- **BRUSSELS SPROUTS**
- **BROCCOLI RABE**
- **CARROTS**

Salads

Serves 10-12

Our salads are made fresh to order with the highest quality ingredients.
Dressings are served on the side.



Cesare Salad — \$140

Little gem lettuce, grilled chicken, garlic, breadcrumbs, crushed red pepper, black pepper, Caesar dressing, parsley

Arugula & Cherry Tomato Salad — \$160

Baby arugula, cherry tomatoes, lemon citronette, Grana Padano DOP, sea salt

*Gluten-free pasta available upon request

Brussels Sprout & Kale Salad — \$165

Kale, Brussels sprouts, garlic, EVOO, crushed red pepper, black pepper, pecorino dressing

Grilled Marinated Vegetable Salad — \$165

ReRed bell pepper, broccoli rabe, carrot, yellow squash, green beans, radicchio, baby kale, farro, bay leaves, red wine vinaigrette, oregano, black pepper

Add ons

Grilled Chicken — \$50

Shrimps — \$110

Mozzarella — \$30

Catering Service



We offer a full-service catering experience, including professional waitstaff, chefs, on-site cooking shows, and more, to ensure your event runs smoothly and your guests are well taken care of.