

Bakery



Rolly Croissant with a view by [@zoiesfoodjournal](#)



Cube Croissant by [@foodyagencyco](#)

Rolly Croissant*

Nutella, Pistachio, 12
 Chocolate Mascarpone, Mango,
 Strawberry, Pineapple, Key Lime

Cube Croissant*

Nutella, Pistachio, 18
 Chocolate Mascarpone, Mango,
 Strawberry, Pineapple, Key Lime

*subject to availability

Croissant

Plain	6.95
Nutella, Custard Cream	7.95
Pain au Chocolate	8.5
Pistachio, Almond	8.5
Custard & Berries	12

Cakes/ Muffin/ Pie

Banana Walnut Bread	4.5
Apple Cinamon Muffin	6.75
Mix Berries	6.75
Almond Chocolate Gluten Free	7.95
Sbrisolona (Almond Crunchy pie)	7.5

Desserts

Fruit Tart	10
Classic Tiramisu	10.95
Pistachio Tiramisu	11.95
Chocolate mousse, dulce de leche	10
Yougurt Parfait	11.95



Custard & Berries Croissant



Nutella Croissant



Pistachio Croissant



Fruit Tart



Tiramisu

Allergens: Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

From the oven



Schiacciata



Schiacciata

Schiacciata

- Prosciutto San Daniele 29
(arugula, tomato, fresh mozzarella)
- Roasted Beef 26.95
(roasted beef, provolone cheese)
- Mortadella 26.95
(arugula, burrata, pesto)
- Turkey 25.95
(arugula, tomato, fresh mozzarella)
- Caprese 23.95
(fresh mozzarella, tomato, basil)

Savory Croissant

- Bacon, Egg & Cheese 16
- Ham & Cheese 14
- Smoked Salmon 19
- Spinach, Egg & Cheese 16

Brioche Egg Sandwich

- Avocado, Egg & Cheese 16
- Bacon, Egg, & Cheese 15

Bagel

- Mare 19
(smoked salmon, cream cheese spread, lemon gremolata)
- Breakfast 17
(applewood bacon, scrambled eggs, white cheddar mix, tomato chutney)
- BLT 16
(siracha aioli, romaine lettuce, heirloom tomato, applewood bacon)
- Avo 16
(homemade avocado spread, marinated cherry/tomatoes, goat cheese crumbles)
- Zeppola's 16
(thin sliced roast beef, pepper and olive tapenade, provolone, basil)
- Benedict 18
(sliced mortadella, poached eggs, hollandaise sauce)
- Choco 16
(waffle, nutella spread, homemade caramel, fresh strawberries)
- Classic 16
(strawberry cream cheese, caramelized banana, dulce de leche)
- Berry lover 17
(mixed berry butter spread, blackberry gelato, powdered sugar)



Smoked Salmon & Avocado Croissant



Bacon, Egg & Cheese Brioche

Holy Cannoli

(Make your own)

Cannoli Filling

CLASSIC RICOTTA	7.25
NUTELLA RICOTTA	9
PISTACHIO RICOTTA	9
MANGO RICOTTA	9
STRAWBERRY RICOTTA	9
PINEAPPLE RICOTTA	9
KEY LIME RICOTTA	9
CHOCOLATE RICOTTA	9
MASCARPONE	9



Chocolate Chips Cannoli



Assorted Cannoli



Assorted cannoli



Crushed Pistachio cannoli



Lemon sprinkles cannoli

Cannoli Toppings.... +0.50\$



Sprinkles



Crushed Pistachio



M&Ms



Crushed Oreo



Chocolate Chip

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Brunch

Eggs Benedict

Smoked Salmon Eggs Benedict 22
(Country bread, red onion, hollandaise sauce)

B.L.T Eggs Benedict 19
(Country bread, smoked bacon, romaine lettuce, roma tomatoes, chipotle mayo)

Omelette

Western Omelette 16
(Ham, cheddar, peppers, onions, mushrooms, home-made potatoes)

Cremini Mushrooms Omelette 17
(Cremini mushrooms, fontina cheese, home-made potatoes)

Spinach & Feta Omelette 17
(Sautéed spinach, feta cheese, home potatoes)

Chicken Pesto Omelette 18
Grilled chicken, Italian basil pesto, parmesan cheese, home-made potatoes

Toast

Avocado Toast 18
(Country bread, chunky guacamole spread, feta cheese, heirloom tomatoes)

Avocado, Prosciutto & Burrata 23
(Country bread, chunky guacamole spread, 24 months San Daniele prosciutto, fresh burrata cheese, arugula)

Avocado & Salmon 23
(Country bread, chunky guacamole spread, Atlantic smoked salmon, feta cheese)

Breakfast Toast 15
(Country bread, smoked bacon & scrambled eggs)

Wrap

Breakfast Wrap 15
(Smoked bacon, scrambled egg, home-made potatoes, home-made mayo, cheddar)

Caesar Crispy Chicken Wrap 17
(wrap- romaine, breaded chicken breast, parm)



Waffles



Nutella Pancakes



Strawberry French Toast



Smoked Salmon Eggs Benedict



Avocado Toast Prosciutto & Burrata



Western Omelette

French Toast

Brioche French Toast 15
(Farmer's market berries, Vermont maple syrup)

Pistachio / Nutella French Toast..... 18
(Farmer's market berries, Vermont maple syrup, nutella / pistachio)

Pancakes

Classic Ricotta 15.5
(Butter, farmer's market berries, Vermont maple syrup)

Pistachio, Nutella 18
Strawberry, White Chocolate 17

Waffles

Classic 15.5
(Belgian waffle, whipped cream, farmer's market berries, Vermont maple syrup, chocolate drizzle, peach chutney)

Flavored 17.5
Pistachio / Nutella / Strawberry / White Chocolate

Sides:

Home-made potatoes 6
Grilled Chicken 6
Avocado 3.5
Bacon 4

Add On:

Eggs (scrambled, poached) 2.5
Toasted bread 2
Bacon 3
Avocado 3.5
Gelato scoop 3
(strawberry, chocolate, vanilla)



Drinks Menu

	HOT			COLD
	12OZ	16OZ	20OZ	20OZ
Premium Brewed Coffee	4.00	4.35	4.55	4.85
Café Au Lait	4.25	4.95	5.45	

Handrafted Espresso

	HOT			COLD
	12OZ	16OZ	20OZ	20OZ
Espresso single 3.75 double 4.25				
Americano	4.60	5.15	5.65	5.85
Cortado (80Z)	4.55			
Café Latte	5.35	5.85	6.35	6.65
Flat White	5.35	5.85	6.35	6.65
Cappuccino	5.35	5.85	6.35	6.65
Café Mocha	6.15	6.65	6.85	7.25
Caramel Macchiato	6.15	6.65	6.85	7.25
Condensed Milk Café Latte ..	6.15	6.65	6.85	7.25

Hot Tea Bar

	16OZ
London Fog	7.00
Blue Flower Earl Grey	6.00
English Breakfast	6.00
Green China Jade	6.00
Ginger Lemon	6.00
Lemon Chamomile	6.00
Mediterranean Mint	6.00
Blood Orange Hibiscus	6.00

Cold Tea Bar

	20OZ
Black Tea	7.00
Blood Orange Hibiscus	7.00
Green Tea	7.00
Peach Tea (sweetened).....	7.00

Cold Brew

	20OZ
Cold Brew	6.65
Condensed Milk Cold Brew ...	7.65
Cream Cold Brew	7.85

Add Ons 1.00\$

- Vanilla
- Caramel
- Hazelnut
- Mocha
- Lavender
- Pistachio

Non Dairy: 1.00\$

- Almond
- Oat
- Soy
- Coconut

Extra Shot

Of Espresso 2.75\$



Cappuccino



Cream Cold Brew



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Special Drinks

Zeppola Specials

	HOT	COLD
	16OZ	20OZ
Butter Scotch Cream Latte	8.15	9.15
Cream Mocha Latte	8.15	9.15
Nutella Latte	8.15	9.15
Hot Chocolate.....	7.15	8.15
Matcha Latte	7.15	8.15
Chai Latte	7.15	8.15
Strawberry Latte	----	9.15



Strawberry Latte



Cream Hot Chocolate

Supreme Drinks*

	HOT	COLD
Pistachio Cream Latte	12.00	13.00
Caramel Macchiato Cream Latte	12.00	13.00
Caramel Cream Brulée Latte.....	12.00	13.00
Tiramisu Cream Latte	12.00	13.00
Mocha Oreo Cream Latte	12.00	13.00
Cream Hot Chocolate	11.00	12.00

* Non available in ToGo cups



Iced Caramel Macchiato



Pistachio Cream Latte



Tiramisu Cream Latte



M&M's Mocha Latte

Refreshers

	20OZ
Passion Fruit	9.15
Grapefruit	9.15
Blue Lemonade	9.15
Strawberry Lemonade	9.15



Blue Lemonade



Passion Fruit Refresher

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Apericena

@ Leppola

NEW YORK · LAS VEGAS

RED SPANISH PRAWN

Thai butter braised, roasted parsnips, rutabaga, baked eggplant pure

\$29.00

STEAK TARTARE

Piedmontese beef, meyer lemon aioli, calabrian chili, capers, EVOO

\$28.00

OYSTERS OF THE DAY

west or east coast, grapefruit and tomato mignonette, basil pesto drops, fresh greens

\$22.00 ½ dz \$38.00 full dz

CAPRESE SALAD

Heirloom tomato, grill roasted scallions, sweet/sour aged balsamic, fresh burrata

\$25.00

APERICENA'S CAESAR

Romaine hearts, fried capers, 18-month aged parmesan, chive oil, toasted crostini

\$24.00

SASHIMI TASTING

Diver scallops, red prawns, yellowfin tuna, fresh lemon, grapefruit sauce

\$39.00

TAGLIERE

Prosciutto, mortadella, roast beef, strawberry mustarda, toast points, marinated olives

\$36.00

YELLOWFIN TUNA CARPACIO

Blood orange vin, mandarin, cucumber, green onions, organic basil oil

\$35.00

SHELLFISH TOWER

Chilled lobster, 6 poached shrimp, 8 oysters, 6 clams, squid salad, grapefruit mignonette, cocktail sauce, clarified butter

\$146.00 (for 4)

FETTUCCINE ALLA BOLOGNESE

Pork, beef and veal bolognese, pomodoro, 18-month aged parmesan, calabrian chili

\$27.00

PACCHERI

Kettle one vodka, parmesan cream, tomato sauce, basil, shaved grana

\$28.00

CACIO E PEPE

Spaghetti, 12-month aged pecorino, fresh black pepper, EVOO

\$26.00

(add white truffle oil \$4.00)

LINGUINE AI FRUTTI DI MARE

Linguine, shrimp, clams, salmon, lobster, calabrian citrus, pomodoro, EVOO

\$30.00

MANDILI

Blistered cherry tomato ragu, meyer lemon, nduja, gorgonzola

\$29.00

ALFREDO

Paradelle, garlic, white wine, parm crema, shaved grana

\$26.00

APERICENA'S LASAGNA

Bechamel, bolognese, organic basil cream, mozzarella

\$32.00

FAROE ISLAND SALMON

Yellow/red bell pepper cream, brandy infused fennel, cherry tomato confit, meyer lemon butter sauce

\$45.00

DIVER SCALLOPS

Sweet carrot pure, roasted root vegetables, pan seared pork belly, citrus brown butter drizzle

\$46.00

10 OZ FILLET MIGNON

Yukon gold potato pure, butter braised carrots, argentinian chimichurri, fried sage

\$60.00

32 OZ RIB CHOP

Fresh herb crusted, roasted fingerling potatoes, pork belly, armagnac mustard sauce, rosemary

\$67.00

SURF AND TURF

1lb Maine Lobster, 8oz filet mignon, parmesan Risotto, white wine butter sauce

\$75.00

Add Ons:

Chicken breast **(14.00)** Shrimp **(16.00)**

Salmon **(20.00)** Lobster **(22.00)**