

## ANTIPASTI

Calamari Fritti or Griglia*	16.95
Mussels, Spicy Tomato Sauce*	14.95
Bruschetta Romano	10.95
Bruschetta Avocado	11.95

Carpaccio al Avocado*	14.95
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Thinly sliced raw tenderloin beef, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado

Carciofo Bianco	11.95
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Fresh artichoke stuffed with seasoned breadcrumbs, baked and topped with a lemon butter sauce

Vongole al Forno*	1/2 doz /9.95	doz. /18.95
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Manila clams lightly breaded, then baked with garlic and olive oil, topped with a lemon butter sauce

Melanzane Tre Formaggio	11.95
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Grilled eggplant rolled and stuffed with herbed ricotta, mozzarella and parmesan and topped with tomato basil sauce and mozzarella cheese

Risotto di Barca	16.95
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Arborio rice with sautéed calamari, clams and mussels in a saffron garlic white wine sauce with baby capers and fresh diced tomatoes

Scampi Italiano	15.95
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Shrimp sautéed and tossed with roasted peppers and mushrooms in a light brandy



# ZaZa's

Trattoria

## INSALATE

Dinner Salad	5.95
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Caesar Salad	6.95
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Insalata Caprese	9.95
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Insalata alla ZaZa	9.95
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Romaine lettuce with mixed vegetables and Kalamata olives in our house vinaigrette topped with crumbled Danish bleu cheese

Roasted Peppers	9.95
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Roasted bell peppers, fresh mozzarella, fresh basil and Kalamata olives finished with EVOO

Melanzane Tower	14.95
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Thin slices of lightly pan fried eggplant stacked with fresh mozzarella, roasted peppers, tomatoes and arugula finished with a balsamic glaze

Insalata Cavolo	12.95
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Fresh kale, brussel sprouts, bacon, cherry tomatoes and red onion in a sweet red wine vinaigrette topped with fresh goat cheese

Insalata Rustica	9.95
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Baby greens with mandarin oranges and port wine infused pears topped with Danish bleu and caramelized walnuts in a raspberry vinaigrette dressing

Add to any salad:	Chicken 7	Shrimp 9
	Calamari 10	Salmon 15

## STEAKS & CHOPS

Vitello al Bordelaise	38.95
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Pan roasted thick veal medallions with wild mushrooms in a red wine demi glaze with a side of roasted potatoes

Pork Chops Blackened	32.95
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Two center French-cut pork chops with sautéed wild mushrooms in a garlic red wine demi glaze topped with shaved parmesan with a side of roasted potatoes



8oz. Filet Mignon	48.95
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Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables



## ENTREES

Pesce Bianco alla Spinaci	25.95
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Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach

Salmon al Forno	28.95
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Pan roasted Faroe Island salmon fillet topped with roasted cabbage, pancetta, shallots, garlic and fresh diced tomatoes in a balsamic wine sauce with a side of fire roasted spinach

Pollo Arrosto di Vesuvio	22.95
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Half roasted chicken with red onions and peas in a garlic white wine sauce served with a side of roasted potatoes

Petto di Pollo Diavolo	22.95
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Pan roasted chicken breasts with Kalamata olives and baby capers in a spicy tomato sauce served with a side of linguini

Petto di Pollo Sassi	22.95
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Pan roasted chicken breasts with wild mushrooms and artichoke hearts in a light brandy sauce with a side of roasted potatoes

Salsiccia alla Funghi	23.95
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Homemade Italian sausage topped with porcini, crimini, and portabella mushrooms in a light brandy sauce with a side of linguini

## PASTAS

<p><b>Capellini Pomodoro</b> <span style="float: right;">14.95</span>                  Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano                  Add: Chicken 21.95 / Meatballs 23.95                  Sausage 22.95 / Shrimp 28.95</p> <p><b>Penne Abruzzese</b> <span style="float: right;">20.95</span>                  Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p><b>Linguini Vongole</b> <span style="float: right;">24.95</span>                  Linguini pasta with sautéed manila clams, garlic and shallots in a garlic white wine sauce</p>	<p><b>Cavatelli Vodka e Buratta</b> <span style="float: right;">28.95</span>                  Fresh homemade cavatelli pasta in our vodka cream sauce topped with fire roasted spinach and imported buratta cheese</p> <p><b>Rigatoni Umbrian</b> <span style="float: right;">23.95</span>                  Rigatoni pasta with sautéed chicken breast and wild mushrooms in a pesto cream sauce topped with toasted pine nuts</p> <p><b>Conchiglie Pastore</b> <span style="float: right;">24.95</span>                  Shell pasta with sautéed sliced homemade Italian sausage and sun-dried tomatoes in a tomato basil sauce topped with fresh goat cheese</p>
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\*(Now offering gluten-free pasta) Extra \$2

## 9" Thin Crust Pizza—Great as an Appetizer!

◇ <b>Quattro Stagioni:</b> Prosciutto, artichokes, mushrooms and olives	15.95
◇ <b>Quattro Formaggio:</b> Four Cheese - Mozzarella, Mascarpone, Bleu and Swiss	15.95
◇ <b>Bianco*:</b> Garlic, oregano, sun-dried tomatoes, mozzarella and goat cheese	15.95
◇ <b>ZaZa Trio:</b> Homemade crumbled Italian sausage, mushroom and red onion	14.95
◇ <b>Margherita:</b> Thinly sliced Roma tomatoes, fresh basil, garlic and fresh mozzarella	15.95
◇ <b>Any Two:</b> Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	14.95

Extra Ingredients \$2 / Prosciutto & Anchovies \$3

\* = No Sauce

SIDES	BIRRA
Fire Roasted Spinach <span style="float: right;">6.95</span>	Bells' Two Hearted Ale <span style="float: right;">6</span>
Grilled Asparagus <span style="float: right;">7.95</span>	Birra Moretti <span style="float: right;">5</span>
Roasted Potatoes <span style="float: right;">4.95</span>	Blue Moon <span style="float: right;">5</span>
Sautéed Broccoli <span style="float: right;">5.95</span>	Bud Light <span style="float: right;">4</span>
Penne with tomato basil <span style="float: right;">6.95</span>	Clausthaler (N/A) <span style="float: right;">5</span>
<b>Italian Sodas &amp; Teas</b>	Coors Light <span style="float: right;">4</span>
Limonata San Pellegrino <span style="float: right;">3.50</span>	Guinness Stout <span style="float: right;">6</span>
Aranciata Rossa San Pellegrino <span style="float: right;">3.50</span>	Stella Artois <span style="float: right;">5</span>
Blackberry Sage <span style="float: right;">3.95</span>	Lagunitas IPA <span style="float: right;">6</span>
Ginger Peach (Decaf) <span style="float: right;">3.95</span>	Michelob Ultra <span style="float: right;">5</span>
Pomegranate Green Tea <span style="float: right;">3.95</span>	Miller Lite <span style="float: right;">4</span>
	Peroni <span style="float: right;">5</span>
	Sam Adams Boston Lager <span style="float: right;">5</span>
	Sam Adams Seasonal <span style="float: right;">5</span>

**(DO NOT BE MISTAKEN!!!)**

ZaZa's Has Only ONE Location  
The Original in St. Charles (Est. 1995)

**All parties of 6 or more are subject to a 20% Service Charge**  
**To ensure equal service to every ZaZa's patron \*\*WE DO NOT SPLIT CHECKS\*\***  
**\$3.00 Split Fee on all Entrees & Pastas. Prices subject to change without notice**

\*Consumer Advisory: The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness