

## ANTIPASTI

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

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

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

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

<b>Scampi Francese</b>	15.95
Shrimp lightly floured and egg battered then sautéed with olive oil and lemon in a garlic white wine sauce	

<b>Formaggio Di Capra</b>	9.95
Toasted Italian bread with a Kalamata olive spread, basil, Parmesan cheese and EVOO served with baked goat cheese in a light tomato sauce	

<b>Homemade Meatballs</b>	13.95
Three homemade meatballs served over a tomato basil sauce topped with Parmigiano	



# ZaZa's

## Trattoria

## INSALATE

Dinner Salad	5.95
Caesar Salad*	6.95
Insalata Caprese	9.95
Insalata alla ZaZa	10.95
Romaine lettuce with mixed vegetables and Kalamata olives in our house vinaigrette topped with crumbled Danish bleu cheese	

<b>Insalata Piselli</b>	10.95
Sugar snap peas, fresh diced tomatoes, fresh basil, cucumbers and Danish bleu cheese finished with a lemon EVOO	

<b>Insalata Bruxelles</b>	11.95
Brussel sprouts, red cabbage, arugula, fried prosciutto, port wine cherries, sliced almonds and goat cheese in a citrus vinaigrette	

<b>Meatball Salad</b>	11.95
Romaine lettuce with red onion and tomato wedges in a red wine vinegar and oil dressing beside a homemade meatball, tomato basil sauce and shaved Parmigiano	

<b>Insalata Di Capra</b>	9.95
Mixed greens, bell peppers and sliced cherry tomatoes in a sun-dried cherry dressing topped with toasted almonds and goat cheese	

<b>Add to any salad:</b>	Chicken 7	Shrimp 9
	Calamari 10	Salmon 15

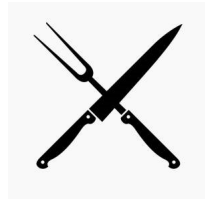
## STEAKS & CHOPS

<b>Vitello al Escarole</b>	38.95
Pan roasted thick veal medallions with sautéed escarole, artichoke hearts, fresh diced tomatoes and baby capers in a garlic white wine sauce with a side of roasted potatoes	

<b>Pork Chops Polenta</b>	32.95
Two center French-cut pork chops with wild mushrooms and green onions in a light brandy sauce over creamy polenta with a side of mixed vegetables	



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



## ENTREES

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

<b>Petto di Pollo Vesuvio</b>	22.95
Pan roasted chicken breasts with garlic, fresh oregano, peas and red onion in a lemon white wine sauce served with a side of linguini	

<b>Salmon Porri</b>	28.95
Pan roasted Faroe Island salmon fillet topped with shitake mushrooms and asparagus in a roasted leek butter sauce with a side of fire roasted spinach	

<b>Petto di Pollo Florentine</b>	23.95
Pan roasted chicken breasts with spinach, diced tomatoes, garlic and shallots in a vermouth cream sauce with a side of fire roasted spinach	

<b>Pollo Arrosto Romano</b>	22.95
Half roasted chicken with garlic, shallots, rosemary, lemon, olive oil and white wine served with a side of roasted potatoes	

<b>Salsiccia Diavolo</b>	23.95
Homemade Italian sausage topped with kalamata olives, capers and garlic in a spicy tomato 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 Monte Carlo</b> <span style="float: right;">33.95</span>                  Linguini pasta with sautéed shrimp and scallops in a vodka cream sauce with a touch of tomato topped with fire roasted spinach</p>	<p><b>Tortellini con Pollo</b> <span style="float: right;">26.95</span>                  Fresh chicken filled tortellini pasta with sautéed chicken and wild mushrooms in a basil cream sauce topped with Parmigiano</p> <p><b>Rigatoni Sardi</b> <span style="float: right;">24.95</span>                  Rigatoni pasta with sliced sausage, wild mushrooms, garlic and shallots in a spicy tomato sauce topped with herbed ricotta</p> <p><b>Conchiglie con Broccolini</b> <span style="float: right;">18.95</span>                  Shell pasta with sautéed broccolini, cannellini beans and red chili flakes in a garlic white wine sauce topped with Parmigiano</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	16.95
◇ <b>Il Due:</b> Tomato sauce, crumbled homemade Italian sausage and fire roasted spinach	15.95
◇ <b>ZaZa Trio:</b> Homemade crumbled Italian sausage, mushroom and red onion	15.95
◇ <b>Margherita:</b> Thinly sliced Roma tomatoes, fresh basil, garlic and fresh mozzarella	16.95
◇ <b>Any Two:</b> Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	15.95

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

SIDES	BIRRA
Fire Roasted Spinach <span style="float: right;">6.95</span>	Bells' Two Hearted Ale <span style="float: right;">6</span>
Grilled Fresh 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>	Revolution Anti Hero <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