

ANTIPASTI

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

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

Carciofo Bianco	11.95
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
Manila clams lightly breaded, then baked with garlic and olive oil, topped with a lemon butter sauce		

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

Formaggio Di Capra	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	

Homemade Meatballs	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	

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

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

Meatball Salad	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	

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

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

STEAKS & CHOPS

Vitello al Escarole	28.95
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	

Pork Chops Polenta	17.95
Center French-cut pork chop with wild mushrooms and green onions in a light brandy sauce over creamy polenta with a side of mixed vegetables	



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



ENTREES

Pesce Bianco alla Spinaci	16.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Petto di Pollo Vesuvio	14.95
Pan roasted chicken breast with garlic, fresh oregano, peas and red onion in a lemon white wine sauce served with a side of linguini	

Salmon Porri	18.95
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	

Petto di Pollo Florentine	15.95
Pan roasted chicken breast with spinach, diced tomatoes, garlic and shallots in a vermouth cream sauce with a side of fire roasted spinach	

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

Salsiccia Diavolo	15.95
Homemade Italian sausage topped with kalamata olives, capers and garlic in a spicy tomato sauce with a side of linguini	

PASTAS

<p>Capellini Pomodoro 10.95 Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano Add: Chicken 14.95 / Meatballs 15.95 Sausage 14.95 / Shrimp 17.95</p>	<p>Tortellini con Pollo 18.95 Fresh chicken filled tortellini pasta with sautéed chicken and wild mushrooms in a basil cream sauce topped with Parmigiano</p>
<p>Penne Abruzzese 14.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p>	<p>Rigatoni Sardi 16.95 Rigatoni pasta with sliced sausage, wild mushrooms, garlic and shallots in a spicy tomato sauce topped with herbed ricotta</p>
<p>Linguini Monte Carlo 20.95 Linguini pasta with sautéed shrimp and scallops in a vodka cream sauce with a touch of tomato topped with fire roasted spinach</p>	<p>Conchiglie con Broccolini 13.95 Shell pasta with sautéed broccolini, cannellini beans and red chili flakes in a garlic white wine sauce topped with Parmigiano</p>

*(Now offering gluten-free pasta) Extra \$2

9" Thin Crust Pizza—Great as an Appetizer!

◇ Quattro Stagioni: Prosciutto, artichokes, mushrooms and olives	15.95
◇ Quattro Formaggio: Four Cheese - Mozzarella, Mascarpone, Bleu and Swiss	16.95
◇ Il Due: Tomato sauce, crumbled homemade Italian sausage and fire roasted spinach	15.95
◇ ZaZa Trio: Homemade crumbled Italian sausage, mushroom and red onion	15.95
◇ Margherita: Thinly sliced Roma tomatoes, fresh basil, garlic and fresh mozzarella	16.95
◇ Any Two: Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	15.95

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

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

(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