

ANTIPASTI

Calamari Fritti or Griglia	17.95
Mussels, Spicy Tomato Sauce	14.95
Bruschetta Romano	10.95
Bruschetta Spinaci	11.95

Carpaccio al Avocado*	15.95
Thinly sliced raw beef tenderloin, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado	

Carciofo Bianco	12.95
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 Asparagini	15.95
Sautéed shrimp with asparagus, sun-dried tomatoes and mushrooms in a lemon butter sauce	

Risotto Paradiso	15.95
Arborio rice with crispy prosciutto, wild mushrooms, Spanish onions in a truffle pesto sauce topped with shaved parmesan	

Formaggio Di Capra	10.95
Toasted Italian bread with a Kalamata olive spread, basil, Parmesan cheese and EVOO served with baked goat cheese in a light tomato sauce	



ZaZa's

Trattoria

INSALATE

Dinner Salad	6.95
Caesar Salad*	7.95
Insalata Caprese	10.95
Insalata alla ZaZa	10.95

Romaine lettuce with mixed vegetables and Kalamata olives in our house balsamic vinaigrette topped with crumbled Danish bleu cheese

T.O.B. Salad	10.95
Sliced tomatoes, red onions, Danish blue cheese and kalamata olives finished with a lemon olive oil	

Portabella Griglia	10.95
Grilled portabella mushroom, fresh basil, fresh diced tomatoes and Danish bleu cheese finished with EVOO	

Arugula Salad	14.95
Fresh baby arugula with red onions, baby heirloom tomatoes, roasted peppers, fresh strawberries and pine nuts in a citrus vinaigrette finished with a balsamic glaze	

Insalata Di Capra	9.95
Baby greens with yellow julienne peppers and cherry tomatoes in a sun-dried cherry dressing topped with fresh goat cheese and toasted almond slices	

Add to any salad:	Chicken 7	Shrimp 9
	Calamari 11	Salmon 16

STEAKS & CHOPS

Vitello alla Vesuvio	38.95
Pan roasted thick veal medallions with garlic, fresh oregano, peas and red onion in a lemon white wine sauce and a side of linguini	

Pork Chop Milanese	34.95
Two Center French-cut pork chops pounded and breaded with fresh herbs and a demi glaze topped with a mixed green salad and a side of roasted potatoes	



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	26.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Petto di Pollo al Piccata	23.95
Pan roasted chicken breasts topped with crimini mushrooms and baby capers in a garlic white wine sauce served with a side of roasted potatoes	

Salmon Pomodoro Fresco	32.95
Pan roasted Faroe Island salmon fillet topped with baby heirloom tomatoes, red onion and roasted peppers over a bed of arugula in a lemon olive oil finished with a balsamic glaze	

Petto di Pollo Salvia	26.95
Pan roasted chicken breasts topped with sage, thinly sliced prosciutto di Parma and fresh mozzarella and a light tomato sauce served with a side of linguini	

Pollo Arrosto Romano	24.95
Half roasted chicken with garlic, shallots, rosemary, lemon, olive oil and white wine sauce served with a side of roasted potatoes	

Salsiccia alla Ananas	23.95
Homemade Italian sausage topped with sautéed roasted peppers, onions, pineapples, jalapenos and rosemary with a side of linguini	

PASTAS

Capellini Pomodoro	14.95	Ravioli Maiale	29.95
Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano		Fresh cheese filled ravioli pasta with crumbled sausage, crispy prosciutto and vodka sauce topped with shaved parmesan	
Add: Chicken 23.95 / Meatballs 23.95			
Sausage 23.95 / Shrimp 27.95			
Penne Abruzzese	22.95	Rigatoni Arrabiata	20.95
Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano		Rigatoni pasta with sautéed pancetta, garlic and shallots in a spicy tomato sauce finished with parmigiano	
Linguini Pescatore	31.95	Gemelli Affumicate	20.95
Linguini pasta with sautéed mussels, calamari and scallops in a garlic white wine sauce		Rope pasta with sautéed portabella mushrooms, crushed spinach, plum tomatoes and cannellini beans in a herbed broth topped with smoked mozzarella	

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

9" Thin Crust Pizza—Great as an Appetizer!

◇ Quattro Stagioni: Prosciutto, artichokes, mushrooms and olives	16.95
◇ Quattro Formaggio: Four Cheese - Mozzarella, Mascarpone, Bleu and Swiss	16.95
◇ Il Due: Tomato sauce, crumbled homemade Italian sausage and fire roasted spinach	16.95
◇ ZaZa Trio: Homemade crumbled Italian sausage, mushroom and red onion	16.95
◇ Margherita: Thinly sliced Roma tomatoes, fresh basil, garlic and fresh mozzarella	17.95
◇ Any Two: Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	16.95

Extra Ingredients \$3 / Prosciutto & Anchovies \$4

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