

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 Toscano	18.95
Sautéed shrimp with caramelized fennel and leeks and fresh diced tomatoes in a lemon butter sauce finished with a balsamic glaze	

Risotto di Barca	17.95
Arborio rice with sautéed calamari, clams and mussels in a saffron garlic white wine sauce with baby capers and fresh diced tomatoes	

Homemade Meatballs	12.95
Three homemade meatballs served over a tomato basil sauce topped with Parmigiano cheese	



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

Caprese con Pesto	13.95
Oven roasted tomatoes topped with a homemade pesto spread, fresh mozzarella, and toasted pine nuts finished with EVOO and a balsamic glaze	

Insalata Bruxelles	12.95
Brussels, red cabbage, arugula, fried prosciutto, port wine cherries, sliced almonds and goat cheese in a citrus vinaigrette	

Wedge Salad	12.95
Iceberg lettuce with sliced cherry tomatoes, crispy bacon and crumbled blue cheese with our homemade bleu cheese dressing	

Insalata Rustica	10.95
Baby greens with mandarin oranges and port infused poached pears topped with Danish bleu and caramelized walnuts in a raspberry vinaigrette dressing	

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

STEAKS & CHOPS

Vitello alla Pagliachi	38.95	Pork Chop Marsala	34.95
Pan roasted thick veal medallions with squash, zucchini, cherry tomatoes, eggplant and mushrooms in a light brandy sauce and a side of linguini		Two Center French-cut pork chops wild mushrooms in a sweet marsala wine sauce 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	Petto di Pollo al Vesuvio	23.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach		Pan roasted chicken breasts topped with garlic, fresh oregano, peas and red onion in a lemon white wine sauce served with a side of roasted potatoes	
Salmon Provencale	32.95	Petto di Pollo Carciofe	26.95
Pan roasted Faroe Island salmon fillet topped with plum tomatoes, roasted peppers, spinach, pine nuts and thyme in a white wine sauce with a side of fire roasted spinach		Pan roasted chicken breasts topped with artichoke hearts, herbed tomato sauce topped with fresh mozzarella served with a side of linguini	
Pollo Arrosto Erba	24.95	Salsiccia alla Napolitano	23.95
Half roasted chicken with fresh rosemary and thyme in a garlic white wine sauce served with a side of roasted potatoes		Homemade Italian sausage topped with wild mushrooms and red & yellow roasted peppers in a tomato basil sauce with a side of linguini	

PASTAS

<p>Capellini Pomodoro 14.95 Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano Add: Chicken 23.95 / Meatballs 23.95 Sausage 23.95 / Shrimp 27.95</p> <p>Penne Abruzzese 22.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p>Linguini Arlecchino 34.95 Linguini pasta with sautéed shrimp, scallops, manila clams, garlic and white wine in a spicy cherry tomato sauce</p>	<p>Gnocchi Umbrian 29.95 Fresh gnocchi pasta with chicken breast and wild mushrooms in a pesto cream sauce topped with toasted pine nuts</p> <p>Rigatoni Sardi 25.95 Rigatoni pasta with sliced sausage, wild mushrooms, garlic and shallots in a spicy tomato sauce topped with herbed ricotta</p> <p>Gemelli Fattoria 17.95 Rope pasta with sautéed kalamata olives, sun dried tomatoes and crushed red chili flakes tossed in extra virgin olive oil topped with goat cheese</p>
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*(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
◇ Meatball: Homemade meatball, hot giardiniera and mozzarella cheese	17.95
◇ 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