

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
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Thinly sliced raw beef tenderloin, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado

Carciofo Bianco	12.95
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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 Griglia	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

Prosciutto Carciofe	15.95
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Thinly sliced prosciutto di parma topped with roasted artichoke hearts, basil, garlic, fresh diced tomatoes and fresh mozzarella topped with balsamic and extra virgin olive oil

Scampi di Capra	16.95
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Sautéed shrimp with zucchini and squash in a spicy herbed tomato sauce topped with crumbled goat cheese



ZaZa's

Trattoria

INSALATE

Dinner Salad	6.95
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Caesar Salad*	7.95
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Insalata Caprese	10.95
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Insalata alla ZaZa	10.95
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Romaine lettuce with mixed vegetables and Kalamata olives in our house balsamic vinaigrette topped with crumbled Danish bleu cheese

Asparagus Salad	11.95
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Blanched asparagus, fresh diced tomatoes and crumbled Danish bleu cheese in a lemon olive oil

Meatball Salad	11.95
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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

Beet Salad	11.95
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Pickled red beets with red onions and oregano topped with fresh goat cheese finished with EVOO

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

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

STEAKS & CHOPS

Vitello Sassi	38.95
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Pan roasted thick veal medallions with sautéed mushrooms, artichoke hearts and garlic in a light brandy sauce served with a side of linguini

Pork Chops Blackened	35.95
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Two Center French-cut pork chops with blackened seasoning, wild mushrooms and topped with shaved parmesan in a demi glaze and 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	27.95
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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

Petto di Pollo Napolitano	24.95
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Pan roasted chicken breasts with roasted peppers and sautéed wild mushrooms in a herb tomato sauce served with a side of roasted potatoes

Salmon Pignole	32.95
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Pan roasted Faroe Island salmon fillet topped with roasted peppers, green onions, fresh diced tomatoes, pine nuts, balsamic wine sauce with a side of fire roasted spinach

Petto di Pollo Florentine	25.95
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Pan roasted chicken breasts topped with spinach, diced tomatoes, garlic and shallots in a vermouth cream sauce served with a side of linguini

Pollo Arrosto Oreganato	24.95
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Half roasted chicken with garlic, shallots and fresh oregano in a lemon white wine sauce served with a side of roasted potatoes

Salsiccia alla Polenta	24.95
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Homemade Italian sausage topped with wild mushrooms and green onions in a light brandy sauce over creamy polenta 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 Mare Monte 34.95 Linguini pasta with sautéed scallops, clams, wild mushrooms and artichoke hearts in a tomato basil sauce</p>	<p>Tortellini Impazzita 21.95 Fresh cheese filled tortellini pasta with prosciutto cotto, crushed spinach and red peppers in a light cream sauce with parmigiano</p> <p>Rigatoni Portabella con Pollo 26.95 Rigatoni pasta with sautéed chicken, portabella mushrooms, cherry tomatoes and fresh herbs in a garlic white wine sauce topped with fresh goat cheese</p> <p>Gemelli Digiorno 16.95 Rope pasta with diced potatoes, peas and green beans in a roasted red pepper cream sauce</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
◇ *Prosciutto: Prosciutto di Parma, arugula, shaved parmesan, balsamic glaze	18.95
◇ 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

*NO SAUCE

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