

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 Vesuvio	15.95
Sautéed shrimp with red onions, green peas and fresh oregano in a lemon white wine sauce	

Risotto Calamari	14.95
Arborio rice with sautéed calamari, roasted peppers, capers and spinach in a garlic white wine sauce	

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

Portabella Griglia	11.95
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Grilled portabella, fresh diced tomatoes and crumbled Danish bleu cheese in a lemon olive oil

Melanzane Tower	13.95
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Thin slices of lightly pan fried eggplant stacked with fresh mozzarella, tomatoes and arugula finished with EVOO and a balsamic glaze

Insalata Crostino	12.95
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Fresh arugula with crispy polenta croutons, roasted peppers, red onions and heirloom tomatoes in a red wine vinaigrette topped with shaved parmigiano

Insalata Di Capra	9.95
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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 Portabella	28.95
Pan roasted thick veal medallions with sautéed portabella mushrooms and fresh herbs in a red wine reduction served with a side of linguini	

Pork Chop Mustasa	18.95
Center French-cut pork chop with wild mushrooms and fresh diced tomatoes in a light brandy mustard 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	17.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Salmon Carciofo Fresco	24.95
Pan roasted Faroe Island salmon fillet topped with artichoke hearts, garlic, fresh basil and cherry tomatoes finished with a balsamic glaze over a bed of grilled asparagus	

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

Petto di Pollo Puttanesca	15.95
Pan roasted chicken breast with kalamata olives and baby capers in a roasted cherry tomato sauce served with a side of roasted potatoes	

Petto di Pollo Saltimbocca	18.95
Pan roasted chicken breast topped with wild mushrooms, garlic and shallots in a light brandy sauce topped with thinly sliced prosciutto di Parma served with a side of linguini	

Salsiccia alla ZaZa	17.95
Homemade Italian sausage topped with artichoke hearts, wild mushrooms, diced tomatoes and spinach in a balsamic wine sauce with a side of linguini	

PASTAS

<p>Capellini Pomodoro 11.95 Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano Add: Chicken 15.95 / Meatballs 16.95 Sausage 15.95 / Shrimp 19.95</p> <p>Penne Abruzzese 16.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p>Linguini Scampi Broccoli 20.95 Linguini pasta with sautéed shrimp, diced tomatoes and broccoli in an al olio topped with grated parmesan</p>	<p>Cavatelli Anco Maccia 20.95 Fresh cavatelli pasta with sliced Italian sausage, wild mushrooms, garlic and shallots in a pesto cream sauce topped with toasted pine nuts</p> <p>Rigatoni Salmone 18.95 Rigatoni pasta with sautéed fresh salmon, wild mushrooms, garlic, shallots and a vodka cream sauce with a touch of tomato</p> <p>Gemelli Melanzane 14.95 Rope pasta with roasted eggplant, garlic and shallots in a spicy tomato sauce topped with fresh mozzarella</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
◇ Il Due: Tomato sauce, crumbled homemade sausage and fire roasted spinach	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