

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 Fritti	15.95
Seasoned breaded panko fried Shrimp served with a lemon wedge and cocktail sauce	

Risotto Gamberetto	16.95
Arborio rice with sautéed shrimp, manila clams, sun-dried tomatoes and arugula in a garlic white wine sauce	

Melanzane Parmigiano	12.95
Thin slices of eggplant breaded and layered with fresh mozzarella and parmesan cheese topped with a tomato basil 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 Danish bleu cheese	

Beet Salad	10.95
Roasted beets and red onions marinated in a red wine vinaigrette with fresh oregano topped with fresh goat cheese	

Meatball Salad	11.95
Romaine lettuce, red onion and tomatoes in a red wine vinaigrette beside a homemade meatball, tomato basil sauce and shaved Parmigiano	

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

Insalata Rustica	10.95
Mixed greens with oranges, port wine infused pears, and caramelized walnuts in a raspberry vinaigrette dressing topped with Danish bleu cheese	

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

STEAKS & CHOPS

Vitello Guinness	38.95
Pan roasted thick veal medallions with shitake mushrooms, pearl onions, sun dried tomatoes and fresh herbs in a Guinness Stout reduction sauce served with a side of linguini	

Pork Chops Digiorno	35.95
Two Center French-cut pork chops with diced potatoes, peas and carrots in a roasted red pepper cream sauce served with 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	27.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Petto di Pollo Asparagini	24.95
Pan roasted chicken breasts with asparagus, sun-dried tomatoes and mushrooms in a light brandy sauce with a side of roasted potatoes	

Salmon Diavolo	35.95
Pan roasted Faroe Island salmon fillet topped with kalamata olives, capers and garlic in a spicy tomato sauce served with a side of fire roasted spinach	

Petto di Pollo Melanzane	26.95
Pan roasted chicken breasts topped with roasted eggplant, garlic and shallots in a spicy tomato sauce topped with fresh mozzarella served with a side of linguini	

Pollo Arrosto Erba	24.95
Half roasted chicken with fresh rosemary and thyme in a garlic white wine sauce served with a side of roasted potatoes	

Salsiccia Desperata	24.95
Homemade Italian sausage topped with wild mushrooms, red onions and roasted peppers in a light brandy 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 Monte Carlo 34.95 Linguini pasta with sautéed shrimp and scallops in a vodka cream sauce with a touch of tomato topped with fire roasted spinach</p>	<p>Gnocchi Paradiso 25.95 Fresh gnocchi pasta with crispy prosciutto, wild mushrooms, spanish onions in a truffle pesto sauce topped with shaved parmesan</p> <p>Rigatoni Funghi con Pollo 26.95 Rigatoni pasta with sautéed chicken breast, wild mushrooms, garlic, and shallots in a sundried tomato pesto sauce topped with fresh goat cheese</p> <p>Conchiglie Affumicate 18.95 Shell pasta with sautéed portabella mushrooms, crushed spinach, plum tomatoes and cannellini beans in an herbed broth topped with smoked 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																																						
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(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