

ANTIPASTI

Calamari Fritti or Griglia	17.95
Mussels, Spicy Tomato Sauce	14.95
Bruschetta Romano	10.95
Bruschetta Spinaci	12.95

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 Italiano	15.95
Sautéed shrimp with roasted peppers and mushrooms in a light brandy sauce	

Meatballs alla Polenta	13.95
Three homemade meatballs served in a tomato basil sauce over creamy herb polenta topped with shaved Parmigiano cheese	

Melanzane Parmigiano	13.95
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

Wedge Salad	11.95
Iceberg lettuce with sliced cherry tomatoes, crispy bacon and crumbled blue cheese with our homemade bleu cheese dressing	

Caprese con Pesto	14.95
Oven roasted tomatoes topped with a homemade pesto spread, fresh mozzarella and toasted pine nuts finished with EVOO and a balsamic glaze	

Burrata Salad	17.95
Imported Italian Burrata cheese over a bed of arugula topped with crispy prosciutto and heirloom tomatoes finished with lemon olive oil and a balsamic glaze	

Insalata Di Capra	10.95
Mixed greens, bell peppers and sliced cherry tomatoes in a sun-dried cherry dressing topped with toasted almonds and goat cheese	

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

STEAKS & CHOPS

Vitello Saltimbocca	40.95
Pan roasted thick veal medallions with wild mushrooms in a light brandy sauce topped with thinly sliced prosciutto di Parma served with a side of linguini	

Pork Chops Blackened	35.95
Two Center French-cut pork chops with sautéed wild mushrooms in a garlic red wine demi glaze topped with shaved parmesan 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 Florentine	24.95
Pan roasted chicken breasts with sautéed spinach, diced tomatoes, garlic and shallots in a vermouth cream sauce with a side of roasted potatoes	

Salmon Mustasa	35.95
Pan roasted Faroe Island salmon fillet topped with sautéed portabella mushrooms and fresh diced tomatoes in a light brandy mustard sauce served with a side of linguini	

Petto di Pollo Parmigiano	26.95
Pan roasted chicken breasts lightly breaded and topped with fresh mozzarella and a tomato basil sauce served with a side of linguini	

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

Salsiccia Carnivale	24.95
Homemade Italian sausage topped with roasted peppers, mushrooms and red onions in a red wine balsamic vinaigrette 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 Carbonara 35.95 Linguini pasta with sautéed shrimp, scallops, pancetta and Spanish onions in a garlic cream sauce</p>		<p>Ravioli Vodka con Salsiccia 29.95 Fresh cheese filled ravioli pasta with our homemade crumbled Italian sausage in a vodka cream sauce finished with shaved parmigiano</p> <p>Rigatoni Giardino 18.95 Rigatoni pasta with roasted eggplant, garlic, shallots, zucchini and squash in an herbed tomato sauce</p> <p>Conchiglie Escarole e Pollo 26.95 Shell pasta with sautéed chicken breast, escarole and cannellini beans in a garlic white wine sauce topped with toasted pine nuts</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
◇ *Arugula: Fresh arugula, prosciutto di parma, shaved parmigiano with 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
		Coors Light	4
		Guinness Stout	6
		Stella Artois	5
		Revolution Anti Hero	6
		Michelob Ultra	5
		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