

## ANTIPASTI

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

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| <b>Carpaccio al Avocado*</b>   | 15.95 |
| Thinly sliced raw beef tenderloin, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado |       |

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| <b>Carciofo Bianco</b>  | 12.95 |
| Fresh artichoke stuffed with seasoned breadcrumbs, baked and topped with a lemon butter sauce |       |

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| <b>Vongole al Forno*</b>   | 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 |               |             |

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| <b>Portabella Polenta</b>  | 11.95 |
| Grilled portabella mushroom over a creamy herbed polenta with tomato basil sauce |       |

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| <b>Melanzane Griglia</b>  | 12.95 |
| Grilled eggplant rolled and stuffed with herbed ricotta, mozzarella and parmigiano topped with tomato basil sauce and mozzarella cheese |       |

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| <b>Arancini Rossa Verde</b>   | 12.95 |
| Arborio rice mixed with herbs, peas and provolone cheese breaded and fried with half basil pesto half tomato basil sauce finished with parmigiano |       |



# ZaZa's

Trattoria

## INSALATE

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

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| <b>Asparagus Salad</b>  | 11.95 |
| Asparagus, fresh diced tomatoes and Danish bleu cheese in a lemon olive oil |       |

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| <b>Special Caprese</b>   | 12.95 |
| Roma tomatoes, fresh mozzarella, kalamata olives, basil, cucumbers and red onions all tossed in our house balsamic vinaigrette |       |

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| <b>Insalata Fagioli</b>  | 12.95 |
| Green beans, red onions, fresh diced tomatoes, toasted sliced almonds with goat cheese and lemon olive oil |       |

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

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| <b>Add to any salad:</b> | Chicken 7   | Shrimp 9  |
|                          | Calamari 11 | Salmon 16 |

## STEAKS & CHOPS

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| <b>Vitello Piccata</b>   | 40.95 | <b>Pork Chops Al Forno</b>   | 35.95 |
| Pan roasted thick veal medallions with crimini mushrooms and baby capers in a garlic white wine sauce served with a side of linguini |       | Two Center French-cut pork chops with roasted cabbage, pancetta, shallots, garlic and tomatoes in a balsamic wine sauce served with a side of roasted potatoes |       |



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| <b>8oz. Filet Mignon</b>  | 48.95 |
| Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables |       |



## ENTREES

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| <b>Pesce Bianco alla Spinaci</b>   | 27.95 | <b>Petto di Pollo Di Capra</b>  | 24.95 |
| 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 with sautéed zucchini, squash and herbed tomato sauce topped with crumbled goat cheese with a side of roasted potatoes                    |       |
| <b>Salmon Asparagini</b>   | 35.95 | <b>Petto di Pollo Umbianco</b>  | 26.95 |
| Pan roasted Faroe Island salmon fillet topped with asparagus, sun-dried tomatoes and mushrooms in a garlic white wine sauce served with a side of linguini |       | Pan roasted chicken breasts with sautéed wild mushrooms and sage in a light brandy sauce topped with thinly sliced prosciutto di Parma served with a side of linguini |       |
| <b>Pollo Arrosto Vesuvio</b>   | 24.95 | <b>Salsiccia Polenta</b>  | 24.95 |
| Half roasted chicken with garlic, shallots, fresh oregano, peas and red onion in a lemon white wine sauce served with a side of roasted potatoes           |       | Homemade Italian sausage topped with wild mushrooms and green onions in a light brandy sauce over creamy polenta with a side of linguini                              |       |

## PASTAS

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| <p><b>Capellini Pomodoro</b> <span style="float: right;">14.95</span><br/>                 Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano<br/>                 Add: Chicken 23.95 / Meatballs 23.95<br/>                 Sausage 23.95 / Shrimp 27.95</p> <p><b>Penne Abruzzese</b> <span style="float: right;">22.95</span><br/>                 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p><b>Linguini Sura Sunta</b> <span style="float: right;">29.95</span><br/>                 Linguini pasta with sautéed scallops in a cream sauce with a touch of tomato topped with fire roasted spinach</p> | <p><b>Cavatelli Salsiccia</b> <span style="float: right;">27.95</span><br/>                 Fresh cavatelli pasta with our homemade sliced sausage, sun-dried tomatoes and peas in a tomato basil sauce</p> <p><b>Rigatoni Alfredo con Pollo</b> <span style="float: right;">26.95</span><br/>                 Rigatoni pasta with sautéed chicken breast, mushrooms and a creamy alfredo sauce finished with parmigiano</p> <p><b>Conchiglie Portabella</b> <span style="float: right;">18.95</span><br/>                 Shell pasta with portabella mushrooms, cherry tomatoes and fresh herbs in a garlic white wine sauce topped with fresh 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
- ◇ **\*Bianco:** Garlic, oregano, sliced sun-dried tomatoes mozzarella and goat cheese 16.95
- ◇ **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 <span style="float: right;">6.95</span>    | Birra Moretti <span style="float: right;">5</span>          |
| Grilled Fresh Asparagus <span style="float: right;">7.95</span> | Blue Moon <span style="float: right;">5</span>              |
| Roasted Potatoes <span style="float: right;">4.95</span>        | Bud Light <span style="float: right;">4</span>              |
| Sautéed Broccoli <span style="float: right;">5.95</span>        | Clausthaler (N/A) <span style="float: right;">5</span>      |
| Penne with tomato basil <span style="float: right;">6.95</span> | Coors Light <span style="float: right;">4</span>            |
|   | Guinness Stout <span style="float: right;">6</span>         |
|   | Stella Artois <span style="float: right;">5</span>          |
|   | Revolution Anti Hero <span style="float: right;">6</span>   |
|   | Michelob Ultra <span style="float: right;">5</span>         |
|   | Miller Lite <span style="float: right;">4</span>            |
|   | Peroni <span style="float: right;">5</span>                 |
|   | Sam Adams Boston Lager <span style="float: right;">5</span> |
|   | Sam Adams Seasonal <span style="float: right;">5</span>     |

#### Italian Sodas & Teas

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| Limonata San Pellegrino <span style="float: right;">3.50</span>        |
| Aranciata Rossa San Pellegrino <span style="float: right;">3.50</span> |
| Blackberry Sage <span style="float: right;">3.95</span>                |
| Ginger Peach (Decaf) <span style="float: right;">3.95</span>           |
| Pomegranate Green Tea <span style="float: right;">3.95</span>          |

**(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