

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		

Portabella Polenta	11.95
Grilled portabella mushroom over a creamy herbed polenta with tomato basil sauce	

Melanzane Griglia	12.95
Grilled eggplant rolled and stuffed with herbed ricotta, mozzarella and parmigiano topped with tomato basil sauce and mozzarella cheese	

Arancini Rossa Verde	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

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	

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

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

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

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 Piccata	40.95	Pork Chops Al Forno	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	



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	Petto di Pollo Di Capra	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	
Salmon Asparagini	35.95	Petto di Pollo Umbianco	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	
Pollo Arrosto Vesuvio	24.95	Salsiccia Polenta	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

<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 Sura Sunta 29.95 Linguini pasta with sautéed scallops in a cream sauce with a touch of tomato topped with fire roasted spinach</p>	<p>Cavatelli Salsiccia 27.95 Fresh cavatelli pasta with our homemade sliced sausage, sun-dried tomatoes and peas in a tomato basil sauce</p> <p>Rigatoni Alfredo con Pollo 26.95 Rigatoni pasta with sautéed chicken breast, mushrooms and a creamy alfredo sauce finished with parmigiano</p> <p>Conchiglie Portabella 18.95 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 6.95	Birra Moretti 5
Grilled Fresh Asparagus 7.95	Blue Moon 5
Roasted Potatoes 4.95	Bud Light 4
Sautéed Broccoli 5.95	Clausthaler (N/A) 5
Penne with tomato basil 6.95	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
Italian Sodas & Teas	
Limonata San Pellegrino 3.50	
Aranciata Rossa San Pellegrino 3.50	
Blackberry Sage 3.95	
Ginger Peach (Decaf) 3.95	
Pomegranate Green Tea 3.95	

(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