

## ANTIPASTI

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|-----------------------------|-------|
| Calamari Fritti or Griglia  | 18.95 |
| Mussels, Spicy Tomato Sauce | 15.95 |
| Bruschetta Romano           | 11.95 |
| Bruschetta Spinaci          | 13.95 |

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| <b>Carpaccio al Avocado*</b>   | 16.95 |
| 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>  | 13.95 |
| 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>Scampi Nero</b>   | 15.95 |
| Blackened shrimp served on a bed of sautéed onions and peppers with a roasted garlic sauce |       |

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| <b>Melanzane Parmigiano</b>  | 13.95 |
| Thin slices of eggplant breaded and layered with fresh mozzarella and parmesan cheese topped with a tomato basil sauce |       |

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| <b>Homemade Meatballs</b>   | 13.95 |
| Three homemade meatballs served over a tomato basil sauce topped with shaved Parmigiano |       |



# ZaZa's

Trattoria

## INSALATE

|                    |       |
|--------------------|-------|
| Dinner Salad       | 6.95  |
| Caesar Salad*      | 7.95  |
| Insalata Caprese   | 11.95 |
| Insalata alla ZaZa | 12.95 |

Romaine lettuce with mixed vegetables and Kalamata olives in our house balsamic vinaigrette topped with Danish bleu cheese

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| <b>Portabella Griglia</b>  | 11.95 |
| Grilled portabella mushroom, fresh basil, fresh diced tomatoes and Danish bleu cheese finished with EVOO |       |

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| <b>Meatball Salad</b>  | 12.95 |
| Romaine lettuce with red onion and tomatoes in a red wine vinaigrette beside a homemade meatball, tomato basil sauce and shaved Parmigiano |       |

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| <b>Romana Griglia</b>   | 14.95 |
| Grilled Romaine lettuce topped with avocados, cucumbers, heirloom cherry tomatoes and fresh basil topped with shaved parmesan in a lemon olive oil finished with a balsamic glaze |       |

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| <b>Insalata Di Capra</b>   | 11.95 |
| Mixed greens, bell peppers and sliced cherry tomatoes in a sun-dried cherry dressing topped with toasted almonds and goat cheese |       |

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| <b>Add to any salad:</b> | Chicken 8   | Shrimp 9  |
|                          | Calamari 11 | Salmon 16 |

## STEAKS & CHOPS

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| <b>Vitello Sassi</b>   | 29.95 |
| Pan roasted thick veal medallions with sautéed mushrooms, artichoke hearts and garlic in a light brandy sauce served with a side of linguini |       |

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| <b>Pork Chop Milanese</b>  | 19.95 |
| Center French-cut pork chop pounded and breaded with fresh herbs and a demi glaze topped with a mixed green salad 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>  | 18.95 |
| Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach |       |

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| <b>Petto di Pollo Limone</b>   | 16.95 |
| Pan roasted chicken breast with baby capers in a lemon white wine sauce served with a side of linguini |       |

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| <b>Salmone Contadina</b>   | 26.95 |
| Pan roasted Faroe Island salmon fillet topped with zucchini, squash and sun-dried tomatoes in a saffron cream sauce served with a side of fire roasted spinach |       |

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| <b>Petto di Pollo Melanzane</b>   | 18.95 |
| Pan roasted chicken breast with roasted eggplant, garlic and shallots in a spicy tomato sauce topped with fresh mozzarella served with a side of roasted potatoes |       |

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| <b>Pollo Arrosto Erba</b>  | 25.95 |
| Half roasted chicken with fresh rosemary and thyme in a garlic white wine sauce served with a side of roasted potatoes |       |

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| <b>Salsiccia con Peppers</b>   | 18.95 |
| Homemade Italian sausage topped with tri-colored roasted peppers and red onions in a balsamic wine sauce with a side of linguini |       |

## PASTAS

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| <p><b>Capellini Pomodoro</b> <span style="float: right;">12.95</span><br/>                 Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano<br/>                 Add: Chicken 16.95 / Meatballs 17.95<br/>                 Sausage 16.95 / Shrimp 20.95</p> | <p><b>Fettuccine con Pollo</b> <span style="float: right;">20.95</span><br/>                 Fresh tri-colored fettuccine pasta with wild mushrooms and sliced grilled chicken breast in a basil cream sauce topped with toasted pine nuts</p> |
| <p><b>Penne Abruzzese</b> <span style="float: right;">17.95</span><br/>                 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p>   | <p><b>Rigatoni Boscaiolo</b> <span style="float: right;">22.95</span><br/>                 Rigatoni pasta with filet tips, wild mushrooms in a herbed tomato sauce topped with fresh mozzarella</p>  |
| <p><b>Linguini Arlecchino</b> <span style="float: right;">25.95</span><br/>                 Linguini pasta with shrimp, scallops, manila clams and garlic in a spicy cherry tomato sauce</p>   | <p><b>Conchiglie Vodka Speziata</b> <span style="float: right;">16.95</span><br/>                 Shell pasta in a spicy vodka cream sauce topped with ricotta cheese and fresh basil</p>  |

\*(Now offering gluten-free pasta) Extra \$2

### 9" Thin Crust Pizza—Great as an Appetizer!

- ◇ **Quattro Stagioni:** Prosciutto, artichokes, mushrooms and olives 17.95
- ◇ **Quattro Formaggio:** Four Cheese - Mozzarella, Mascarpone, Bleu and Swiss 17.95
- ◇ **Meatball:** Homemade meatballs, hot giardiniera and mozzarella cheese 17.95
- ◇ **ZaZa Trio:** Homemade crumbled Italian sausage, mushroom and red onion 17.95
- ◇ **Margherita:** Thinly sliced Roma tomatoes, fresh basil, garlic and fresh mozzarella 18.95
- ◇ **Any Two:** Sausage, olives, mushrooms, artichoke hearts, spinach, and onions 17.95

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