ANTIPASTI

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

Carpaccio al Avocado*

Thínly slíced raw beef tenderloin, wild mushrooms, díced tomatoes, capers, olíve oil, lemon, shaved Parmigiano and avocado

Carciofo Bianco

13.95 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 Maníla clams líghtly breaded, then baked with garlic and olive oil, topped with a lemon butter sauce

Capesante Toscano

Two jumbo pan seared sea scallops with caramelized fennel and leeks and fresh diced tomatoes in a lemon butter sauce finished with a balsamic glaze

Melanzane Parmigiano

14.95 Thin slices of eggplant breaded and layered with fresh mozzarella and parmesan cheese topped with a tomato basíl sauce

Sausage alla ZaZa

Homemade Italian Sausage with sautéed wild mushrooms, fresh diced tomatoes, artichoke hearts and spínach in a balsamic wine sauce





17.95 INSALATE

Dinner Salad 6.95 Caesar Salad* **チ.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

Melanzane Tower

15.95

Thin slices of lightly pan fried eggplant stacked with fresh mozzarella, roasted peppers, tomatoes and arugula finished with a balsamic glaze

Antipasto Salad

15.95

Míxed greens, salamí, proscíutto cotto, provolone, roasted peppers, red onions and pepperoncinis in a red wine vinaigrette

Wedge Salad

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

Insalata Rustica

11.95

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 8 Shrimp 9

Calamarí 11 Salmon 16

STEAKS & CHOPS

Vitello Guinness

15.95

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

42.95 Pork Chops Piccante e Dolce

36.95

Two Center French-cut pork chops with roasted peppers, cherry peppers and onions in a light brandy sauce served with a side of roasted potatoes



8oz. Filet Mignon

49.95

Pan roasted chicken breasts with sautéed

mushrooms in a sweet marsala wine sauce

Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables



ENTREES

Pesce Bianco alla Spinaci

Petto di Pollo Marsala

25.95

Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach

Salmone Vesuvio

35.95

Pan roasted Faroe Island salmon fillet topped with garlic, fresh oregano, peas and red onion in a lemon white wine sauce served with a side of fire roasted spinach

Pollo Arrosto Oreganato

26.95

Half roasted chicken with garlic, shallots and fresh oregano in a lemon white wine sauce served with a side of roasted potatoes

Petto di Pollo DeLaurentis

served with a side of linguini

Pan roasted chicken breasts with artichoke hearts, caramelized onions, peas and oregano in a roasted plum tomato sauce served with a side of roasted potatoes

Salsiccia al Diavolo

Homemade Italian sausage topped with kalamata olives, capers and garlic in a spicy tomato sauce with a side of linguini

PASTAS

Capellini Pomodoro

15.95

Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano

Add: Chicken 24.95/Meatballs 24.95

Sausage 24.95/Shrimp 28.95

Penne Abruzzese

23.95

Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano

Linguini Gamberetto

32.95

Linguini pasta with sautéed shrimp, manila clams, sun-dried tomatoes and arugula in a pinot grigio wine sauce

Tortellini alla Panna

24.95

Fresh cheese filled tortellini pasta with prosciutto cotto, mushrooms and peas in a basil cream sauce touch of tomato

Rigatoni Zafferano

21.95

Rigatoni pasta with pan roasted escarole, sweet peppers, green onions and diced tomatoes in a saffron cream sauce

Conchiglie Salsiccia e Rapini

26.95

Shell pasta with crumbled homemade Italian sausage, rapini and cannellini beans in a garlic white wine sauce topped with Parmigiano

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

9" Thin Crust Pizza—Great as an Appetizer!

\Diamond	Quattro Stagioni: Proscíutto, artíchokes, mushrooms and olíves	17.95
\Diamond	Quattro Formaggio: Four Cheese - Mozzarella, Mascarpone, Bleu and Swiss	17.95
\Diamond	Il Due: Crumbled homemade Italian sausage, fire roasted spinach, mozzarella	17.95
\Diamond	ZaZa Trio: Homemade crumbled Italian sausage, mushroom and red onion	17.95
\Diamond	Margherita: Thínly slíced Roma tomatoes, fresh basíl, garlíc and fresh mozzarella	18.95
\Diamond	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	6.95	Bírra Morettí	5
,			5
Grilled Fresh Asparagus	7.95	Bud Light	4
Roasted Potatoes	4.95	Clausthaler (N/A)	5
Sautéed Broccolí	5.95	Coors Light	4
Penne with tomato basil	6.95	Guinness Stout	6
		Stella Artois	5
	->	Revolution Anti Hero	6
Italian Sodas & Te	eas	Míchelob ultra	5
Límonata San Pellegríno	3.50	Miller Lite	4
Aranciata Rossa San Pellegrino	3.50	Peroni	5
Blackberry Sage	3.95	Sam Adams Boston Lager	5
Ginger Peach (Decaf)	3.95	Sam Adams Seasonal	5
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