

ANTIPASTI

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

Carpaccio al Avocado*	17.95
Thinly sliced raw beef tenderloin, wild mushrooms, diced tomatoes, capers, olive 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
Manila clams lightly breaded, then baked with garlic and olive oil, topped with a lemon butter sauce		

Capesante Toscano	18.95
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 basil sauce	

Sausage alla ZaZa	15.95
Homemade Italian sausage with sautéed wild mushrooms, fresh diced tomatoes, artichoke hearts and spinach in a balsamic wine sauce	



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	

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
Mixed greens, salami, prosciutto cotto, provolone, roasted peppers, red onions and pepperoncinis in a red wine vinaigrette	

Wedge Salad	13.95
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
	Calamari 11	Salmon 16

STEAKS & CHOPS

Vitello Guinness	29.95
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	

Pork Chop Piccante e Dolce	19.95
Center French-cut pork chop with roasted peppers, cherry peppers and onions in a light brandy sauce served with a side of roasted potatoes	



8oz. Filet Mignon	49.95
Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables	



ENTREES

Pesce Bianco alla Spinaci	18.95
Lake Superior whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Petto di Pollo Marsala	17.95
Pan roasted chicken breast with sautéed mushrooms in a sweet marsala wine sauce served with a side of linguini	

Salmone Vesuvio	26.95
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	

Petto di Pollo DeLaurentis	17.95
Pan roasted chicken breast with artichoke hearts, caramelized onions, peas and oregano in a roasted plum tomato sauce served with a side of roasted potatoes	

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	

Salsiccia al Diavolo	18.95
Homemade Italian sausage topped with kalamata olives, capers and garlic in a spicy tomato sauce with a side of linguini	

PASTAS

<p>Capellini Pomodoro 12.95 Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano Add: Chicken 16.95 / Meatballs 17.95 Sausage 16.95 / Shrimp 20.95</p> <p>Penne Abruzzese 17.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p>Linguini Gamberetto 22.95 Linguini pasta with sautéed shrimp, manila clams, sun-dried tomatoes and arugula in a pinot grigio wine sauce</p>	<p>Tortellini alla Panna 18.95 Fresh cheese filled tortellini pasta with prosciutto cotto, mushrooms and peas in a basil cream sauce touch of tomato</p> <p>Rigatoni Zafferano 17.95 Rigatoni pasta with pan roasted escarole, sweet peppers, green onions and diced tomatoes in a saffron cream sauce</p> <p>Conchiglie Salsiccia e Rapini 18.95 Shell pasta with crumbled homemade Italian sausage, rapini and cannellini beans in a garlic white wine sauce topped with Parmigiano</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	17.95
◇ Quattro Formaggio: Four Cheese - Mozzarella, Mascarpone, Bleu and Swiss	17.95
◇ Il Due: Crumbled homemade Italian sausage, fire roasted spinach, mozzarella	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																																				
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(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