

## ANTIPASTI

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

<b>Carpaccio al Avocado*</b>	17.95
Thinly sliced raw beef tenderloin, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado	

<b>Carciofo Bianco</b>	13.95
Fresh artichoke stuffed with seasoned breadcrumbs, baked and topped with a lemon butter sauce	

<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		

<b>Capesante Toscano</b>	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	

<b>Melanzane Parmigiano</b>	14.95
Thin slices of eggplant breaded and layered with fresh mozzarella and parmesan cheese topped with a tomato basil sauce	

<b>Sausage alla ZaZa</b>	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

<b>Dinner Salad</b>	6.95
<b>Caesar Salad*</b>	7.95
<b>Insalata Caprese</b>	11.95
<b>Insalata alla ZaZa</b>	12.95
Romaine lettuce with mixed vegetables and Kalamata olives in our house balsamic vinaigrette topped with Danish bleu cheese	

<b>Melanzane Tower</b>	15.95
Thin slices of lightly pan fried eggplant stacked with fresh mozzarella, roasted peppers, tomatoes and arugula finished with a balsamic glaze	

<b>Antipasto Salad</b>	15.95
Mixed greens, salami, prosciutto cotto, provolone, roasted peppers, red onions and pepperoncinis in a red wine vinaigrette	

<b>Wedge Salad</b>	13.95
Iceberg lettuce with sliced cherry tomatoes, crispy bacon and crumbled blue cheese with our homemade bleu cheese dressing	

<b>Insalata Rustica</b>	11.95
Mixed greens with oranges, port wine infused pears, and caramelized walnuts in a raspberry vinaigrette dressing topped with Danish bleu cheese	

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

## STEAKS & CHOPS

<b>Vitello Guinness</b>	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	

<b>Pork Chop Piccante e Dolce</b>	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	



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



## ENTREES

<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	

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

<b>Salmone Vesuvio</b>	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	

<b>Petto di Pollo DeLaurentis</b>	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	

<b>Pollo Arrosto Oreganato</b>	26.95
Half roasted chicken with garlic, shallots and fresh oregano in a lemon white wine sauce served with a side of roasted potatoes	

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

## PASTAS

<p><b>Capellini Pomodoro</b> <span style="float: right;">12.95</span>                  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><b>Penne Abruzzese</b> <span style="float: right;">17.95</span>                  Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p><b>Linguini Gamberetto</b> <span style="float: right;">22.95</span>                  Linguini pasta with sautéed shrimp, manila clams, sun-dried tomatoes and arugula in a pinot grigio wine sauce</p>	<p><b>Tortellini alla Panna</b> <span style="float: right;">18.95</span>                  Fresh cheese filled tortellini pasta with prosciutto cotto, mushrooms and peas in a basil cream sauce touch of tomato</p> <p><b>Rigatoni Zafferano</b> <span style="float: right;">17.95</span>                  Rigatoni pasta with pan roasted escarole, sweet peppers, green onions and diced tomatoes in a saffron cream sauce</p> <p><b>Conchiglie Salsiccia e Rapini</b> <span style="float: right;">18.95</span>                  Shell pasta with crumbled homemade Italian sausage, rapini and cannellini beans in a garlic white wine sauce topped with Parmigiano</p>
---	--

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

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

◇ <b>Quattro Stagioni:</b> Prosciutto, artichokes, mushrooms and olives	17.95
◇ <b>Quattro Formaggio:</b> Four Cheese - Mozzarella, Mascarpone, Bleu and Swiss	17.95
◇ <b>Il Due:</b> Crumbled homemade Italian sausage, fire roasted spinach, mozzarella	17.95
◇ <b>ZaZa Trio:</b> Homemade crumbled Italian sausage, mushroom and red onion	17.95
◇ <b>Margherita:</b> Thinly sliced Roma tomatoes, fresh basil, garlic and fresh mozzarella	18.95
◇ <b>Any Two:</b> Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	17.95

Extra Ingredients \$3 / Prosciutto & Anchovies \$4

\* = NO SAUCE

SIDES	BIRRA																																				
<table border="0" style="width: 100%;"> <tr><td>Fire Roasted Spinach</td><td style="text-align: right;">6.95</td></tr> <tr><td>Grilled Fresh Asparagus</td><td style="text-align: right;">7.95</td></tr> <tr><td>Roasted Potatoes</td><td style="text-align: right;">4.95</td></tr> <tr><td>Sautéed Broccoli</td><td style="text-align: right;">5.95</td></tr> <tr><td>Penne with tomato basil</td><td style="text-align: right;">6.95</td></tr> </table>	Fire Roasted Spinach	6.95	Grilled Fresh Asparagus	7.95	Roasted Potatoes	4.95	Sautéed Broccoli	5.95	Penne with tomato basil	6.95	<table border="0" style="width: 100%;"> <tr><td>Birra Moretti</td><td style="text-align: right;">5</td></tr> <tr><td>Blue Moon</td><td style="text-align: right;">5</td></tr> <tr><td>Bud Light</td><td style="text-align: right;">4</td></tr> <tr><td>Clausthaler (N/A)</td><td style="text-align: right;">5</td></tr> <tr><td>Coors Light</td><td style="text-align: right;">4</td></tr> <tr><td>Guinness Stout</td><td style="text-align: right;">6</td></tr> <tr><td>Stella Artois</td><td style="text-align: right;">5</td></tr> <tr><td>Revolution Anti Hero</td><td style="text-align: right;">6</td></tr> <tr><td>Michelob Ultra</td><td style="text-align: right;">5</td></tr> <tr><td>Miller Lite</td><td style="text-align: right;">4</td></tr> <tr><td>Peroni</td><td style="text-align: right;">5</td></tr> <tr><td>Sam Adams Boston Lager</td><td style="text-align: right;">5</td></tr> <tr><td>Sam Adams Seasonal</td><td style="text-align: right;">5</td></tr> </table>	Birra Moretti	5	Blue Moon	5	Bud Light	4	Clausthaler (N/A)	5	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
Fire Roasted Spinach	6.95																																				
Grilled Fresh Asparagus	7.95																																				
Roasted Potatoes	4.95																																				
Sautéed Broccoli	5.95																																				
Penne with tomato basil	6.95																																				
Birra Moretti	5																																				
Blue Moon	5																																				
Bud Light	4																																				
Clausthaler (N/A)	5																																				
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																																					
<table border="0" style="width: 100%;"> <tr><td>Limonata San Pellegrino</td><td style="text-align: right;">3.50</td></tr> <tr><td>Aranciata Rossa San Pellegrino</td><td style="text-align: right;">3.50</td></tr> <tr><td>Blackberry Sage</td><td style="text-align: right;">3.95</td></tr> <tr><td>Ginger Peach (Decaf)</td><td style="text-align: right;">3.95</td></tr> <tr><td>Pomegranate Green Tea</td><td style="text-align: right;">3.95</td></tr> </table>	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																											
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