

## 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
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Thinly sliced raw beef tenderloin, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado

<b>Carciofo Bianco</b>	13.95
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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
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Manila clams lightly breaded, then baked with garlic and olive oil, topped with a lemon butter sauce

<b>Scampi alla ZaZa</b>	16.95
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Sautéed shrimp with artichoke hearts, mushrooms, crushed spinach, and diced tomatoes in a balsamic wine sauce

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

<b>Meatballs al Forno</b>	15.95
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Three homemade meatballs served over crispy polenta topped with tomato basil sauce and herbed ricotta cheese



# ZaZa's

Trattoria

## INSALATE

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

<b>Asparagus Salad</b>	12.95
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Asparagus, fresh diced tomatoes and Danish bleu cheese in a lemon olive oil

<b>Insalata Cavolo</b>	13.95
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Kale, brussel sprouts, bacon, cherry tomatoes and red onion topped with fresh goat cheese in a sweet red wine vinaigrette

<b>Insalata Arugula</b>	14.95
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Fresh baby arugula with baby heirloom tomatoes, roasted peppers, fresh strawberries and pine nuts topped with goat cheese in a citrus vinaigrette

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

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

## STEAKS & CHOPS

<b>Vitello Asparagini</b>	29.95
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Pan roasted thick veal medallions with sautéed asparagus, sun-dried tomatoes and mushrooms in a light brandy sauce served with a side of linguini

<b>Pork Chop De La Casa</b>	19.95
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Center French-cut pork chop with caramelized onions in a veal demi glaze infused with fresh oregano served with a side of roasted potatoes



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



## ENTREES

<b>Pesce Bianco alla Spinaci</b>	18.95
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Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach

<b>Salmon Escarole</b>	26.95
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Pan roasted Faroe Island salmon fillet topped with escarole, roasted peppers and baby capers in a garlic white wine sauce with a side of linguini

<b>Pollo Arrosto Piccata</b>	26.95
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Half roasted chicken with crimini mushrooms and baby capers in a white wine sauce served with a side of roasted potatoes

<b>Petto di Pollo Saltimbocca</b>	19.95
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Pan roasted chicken breast with sautéed wild mushrooms, garlic and shallots in a light brandy sauce topped with thinly sliced prosciutto di Parma served with a side of linguini

<b>Petto di Pollo Napolitano</b>	17.95
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Pan roasted chicken breast with roasted peppers and sautéed wild mushrooms in a herb tomato sauce served with a side of roasted potatoes

<b>Salsiccia Carnivale</b>	18.95
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Homemade Italian sausage topped with roasted peppers, mushrooms and red onions in a red wine balsamic vinaigrette 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>Gnocchi Vodka con Salsiccia</b> <span style="float: right;">23.95</span>                  Fresh gnocchi pasta with crumbled homemade Italian sausage in a vodka cream sauce topped with fire roasted spinach</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>Rigatoni Mio Modo</b> <span style="float: right;">16.95</span>                  Rigatoni pasta with artichoke hearts in a tomato basil sauce topped with fresh goat cheese</p>
<p><b>Linguini Arlecchino</b> <span style="float: right;">25.95</span>                  Linguini pasta with sautéed shrimp, scallops, manila clams, garlic and white wine in a spicy cherry tomato sauce</p>	<p><b>Gemelli Asparagini con Pollo</b> <span style="float: right;">20.95</span>                  Rope pasta with sautéed chicken breast, asparagus, snow peas, diced tomatoes and basil in a light cream sauce</p>

**\*Gluten-free Penne pasta available + \$3\***

### 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>Bianco*:</b> Oregano, sun-dried tomatoes, garlic olive oil, mozzarella, goat cheese	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
Fire Roasted Spinach <span style="float: right;">6.95</span>	Birra Moretti <span style="float: right;">6</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;">4.5</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;">4.5</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;">4.5</span>
	Peroni <span style="float: right;">6</span>
	Sam Adams Boston Lager <span style="float: right;">5</span>
	Sam Adams Seasonal <span style="float: right;">5</span>

**(DO NOT BE MISTAKEN!!!)**

ZaZa's Has Only ONE Location  
The Original in St. Charles (Est. 1995)

**\*Please inform your server of any dietary restrictions or food allergies\***

**All parties of 6 or more are subject to a 20% Service Fee**

**To ensure equal service to every ZaZa's patron \*\*WE DO NOT SPLIT CHECKS\*\***

**\$5.00 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