

ANTIPASTI

Calamari Fritti or Griglia	18.95
Mussels, Spicy Tomato Sauce	16.95
Bruschetta Romano	12.95
Bruschetta Spinaci	14.95

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		

Melanzane Parmigiano	15.95
Thin slices of eggplant breaded and layered with fresh mozzarella and parmesan cheese topped with a tomato basil sauce	

Scampi Scorza	15.95
Pan seared shrimp tossed with roasted peppers, spinach and baby capers in a tomato pesto sauce	

Arancini Rossa Verde	14.95
Arborio rice mixed with herbs, peas and provolone cheese breaded and fried with half basil pesto half tomato basil sauce finished with parmigiano	



ZaZa's

Trattoria

INSALATE

Dinner Salad	7.95
Caesar Salad*	8.95
Insalata Caprese	12.95
Insalata alla ZaZa	12.95
Romaine lettuce with mixed vegetables and Kalamata olives in our house balsamic vinaigrette topped with Danish bleu cheese	

Special Caprese	13.95
Roma tomatoes, fresh mozzarella, red onions, Kalamata olives, cucumbers and fresh basil tossed in our homemade balsamic vinaigrette	

Beet Salad	12.95
Marinated local red beets, red onions, fresh oregano topped with goat cheese in a red wine vinaigrette	

Arugula Salad	14.95
Fresh baby arugula with red onions, baby heirloom tomatoes, roasted peppers, fresh strawberries and pine nuts in a citrus vinaigrette topped with fresh mozzarella	

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

Add to any salad:	Chicken 7	Shrimp 9
	Calamari 11	Salmon 13

STEAKS & CHOPS

Vitello Vesuvio	41.95
Pan roasted thick veal medallions with garlic, fresh oregano, peas and red onion in a lemon white wine sauce with a side of roasted potatoes	

Pork Chops Blackened	36.95
Two center French-cut pork chops blackened with sautéed wild mushrooms in a garlic red wine demi glaze topped with shaved parmesan 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	28.95
Lake Superior whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Petto di Pollo Limone	25.95
Pan roasted chicken breasts with baby capers in a lemon white wine sauce served with a side of linguini	

Salmon Mustasa	34.95
Pan roasted Faroe Island salmon fillet topped with wild mushrooms and fresh diced tomatoes in a light brandy mustard sauce with a side of roasted potatoes	

Petto di Pollo Melanzane	27.95
Pan roasted chicken breasts with roasted eggplant in a spicy tomato sauce topped with fresh mozzarella served with a side of linguini	

Pollo Arrosto Erba	26.95
Half roasted chicken with fresh rosemary and thyme in a garlic white wine sauce served with a side of roasted potatoes	

Salsiccia Polenta	25.95
Homemade Italian sausage topped with wild mushrooms and green onions in a light brandy sauce over creamy polenta served with a side of linguini	

PASTAS

<p>Capellini Pomodoro 16.95 Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano Add: Chicken 23.95 / Meatballs 25.95 Sausage 25.95 / Shrimp 29.95</p> <p>Penne Abruzzese 24.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p>Linguini Sura Sunta 34.95 Linguini pasta with sautéed scallops in a cream sauce with a touch of tomato with fire roasted spinach on top</p>	<p>Fettuccini alla Panna 24.95 Fresh tri color fettuccini pasta with prosciutto cotto, mushrooms and peas in a basil cream sauce touch of tomato</p> <p>Rigatoni Melanzane di Capra 20.95 Rigatoni pasta with roasted eggplant in a sundried tomato pesto sauce topped with fresh goat cheese</p> <p>Conchiglie Puttanesca con Pollo 25.95 Shell pasta with sautéed chicken breast, kalamata olives, and capers in a spicy roasted cherry tomato sauce topped with fire roasted spinach</p>
---	--

Gluten-free Penne pasta available + \$3

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	18.95
◇ Il Due: Crumbled homemade Italian sausage and fire roasted spinach	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

SIDES	BIRRA
Fire Roasted Spinach 7.95	Birra Moretti 6
Roasted Potatoes 7.95	Blue Moon 5
Sautéed Broccoli 7.95	Clausthaler (N/A) 5
Penne with tomato basil 7.95	Coors Light 4.5
Sautéed Mixed Vegetables 7.95	Guinness Stout 6
Italian Sodas & Teas	Stella Artois 6
Limonata San Pellegrino 4.50	Revolution Anti Hero 6
Aranciata Rossa San Pellegrino 4.50	Miller Lite 4.5
Blackberry Sage 4.25	Peroni 6
Ginger Peach (Decaf) 4.25	Sam Adams Boston Lager 5
Pomegranate Green Tea 4.25	Sam Adams Seasonal 5

(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