

ANTIPASTI

Calamari Fritti or Griglia	18.95
Mussels, Spicy Marinara 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 alla Scorza	16.95
Pan seared shrimp tossed with roasted peppers, spinach and baby capers in a tomato pesto sauce	

Polenta di Capra	12.95
Italian herbed polenta breaded in panko and lightly fried, topped with a goat cheese tomato basil sauce and a kalamata olive pesto	



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	

Melanzane Tower	14.95
Thin slices of lightly pan fried eggplant stacked with fresh mozzarella, tomatoes, roasted peppers and arugula finished with a balsamic glaze	

Portabella Griglia	11.95
Grilled portabella mushroom, fresh basil, fresh diced tomatoes and Danish bleu cheese finished with EVOO	

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

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 7	Shrimp 9
	Calamari 11	Salmon 13

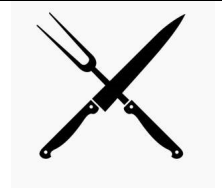
STEAKS & CHOPS

Vitello Saltimbocca	41.95
Pan roasted thick veal medallions 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	

Pork Chops Artigliano	36.95
Two center French-cut pork chops with pancetta, sun-dried tomatoes and artichoke hearts in a garlic white wine 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	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 De La Nona	26.95
Pan roasted chicken breasts with artichoke hearts, red onions and capers in a brandy cream sauce served with a side of roasted potatoes	

Salmon Pignole	34.95
Pan roasted Faroe Island salmon fillet topped with roasted peppers, green onions, fresh diced tomatoes and pine nuts in a balsamic wine sauce served with a side of fire roasted spinach	

Petto di Pollo Di Capra	28.95
Pan roasted chicken breasts with sautéed zucchini, squash and herbed tomato sauce topped with crumbled goat cheese served with a side of linguini	

Pollo Arrosto Vesuvio	26.95
Half roasted chicken with garlic, shallots, fresh oregano, peas and red onion in a lemon white wine sauce served with a side of roasted potatoes	

Salsiccia Napolitano	25.95
Homemade Italian sausage topped with wild mushrooms and red & yellow roasted peppers in a tomato basil sauce 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>Gnocchi Vodka con Salsiccia 30.95 Fresh gnocchi pasta with homemade crumbled Italian sausage in a vodka cream sauce topped with fire roasted spinach</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>Rigatoni Mio Modo 21.95 Rigatoni pasta with roasted artichoke hearts, wild mushrooms and garlic in a tomato basil sauce topped with fresh goat cheese</p>
<p>Linguini Gamberetto 32.95 Linguini pasta with sautéed shrimp, manila clams, sun-dried tomatoes and arugula in a pinot grigio wine sauce</p>	<p>Conchiglie Arrabiata 19.95 Shell pasta with sautéed pancetta, garlic and shallots in a spicy tomato sauce finished with parmigiano</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
◇ Portabella: Grilled portabella mushroom and mozzarella cheese	18.95
◇ ZaZa Trio: Homemade crumbled Italian sausage, mushroom and red onion	17.95
◇ Margherita: Marinated crushed roma tomatoes, fresh basil, garlic, 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 Share 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