

## ANTIPASTI

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

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

<b>Scampi alla Scorza</b>	16.95
Pan seared shrimp tossed with roasted peppers, spinach and baby capers in a tomato pesto sauce	

<b>Polenta di Capra</b>	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

<b>Dinner Salad</b>	7.95
<b>Caesar Salad*</b>	8.95
<b>Insalata Caprese</b>	12.95
<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>	14.95
Thin slices of lightly pan fried eggplant stacked with fresh mozzarella, tomatoes, roasted peppers and arugula finished with a balsamic glaze	

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

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

<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 7	Shrimp 9
	Calamari 11	Salmon 13

## STEAKS & CHOPS

<b>Vitello Saltimbocca</b>	29.95
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	

<b>Pork Chop Artigliano</b>	19.95
Center French-cut pork chop with pancetta, sun-dried tomatoes and artichoke hearts in a garlic white wine 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>Salmon Pignole</b>	24.95
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	

<b>Pollo Arrosto Vesuvio</b>	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	

<b>Petto di Pollo De La Nona</b>	16.95
Pan roasted chicken breast with artichoke hearts, red onions and capers in a brandy cream sauce served with a side of roasted potatoes	

<b>Petto di Pollo Di Capra</b>	17.95
Pan roasted chicken breast with sautéed zucchini, squash and herbed tomato sauce topped with crumbled goat cheese served with a side of linguini	

<b>Salsiccia Napolitano</b>	18.95
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><b>Capellini Pomodoro</b> <span style="float: right;">13.95</span>                  Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano                  Add: Chicken 16.95 / Meatballs 18.95                  Sausage 18.95 / Shrimp 21.95</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;">24.95</span>                  Linguini pasta with sautéed shrimp, manila clams, sun-dried tomatoes and arugula in a pinot grigio wine sauce</p>	<p><b>Gnocchi Vodka con Salsiccia</b> <span style="float: right;">23.95</span>                  Fresh gnocchi pasta with homemade crumbled Italian sausage in a vodka cream sauce topped with fire roasted spinach</p> <p><b>Rigatoni Mio Modo</b> <span style="float: right;">17.95</span>                  Rigatoni pasta with roasted artichoke hearts, wild mushrooms and garlic in a tomato basil sauce topped with fresh goat cheese</p> <p><b>Conchiglie Arrabiata</b> <span style="float: right;">15.95</span>                  Shell pasta with sautéed pancetta, garlic and shallots in a spicy tomato sauce finished with parmigiano</p>
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**\*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	18.95
◇ <b>Portabella:</b> Grilled portabella mushroom and mozzarella cheese	18.95
◇ <b>ZaZa Trio:</b> Homemade crumbled Italian sausage, mushroom and red onion	17.95
◇ <b>Margherita:</b> Marinated crushed roma tomatoes, fresh basil, garlic, fresh mozzarella	18.95
◇ <b>Any Two:</b> Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	17.95

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

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