

## 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>	16.95
Thin slices of eggplant breaded and layered with fresh mozzarella and parmesan cheese topped with a tomato basil sauce	

(\*As an Entree +\$4)

<b>Formaggio Di Capra</b>	11.95
Toasted Italian bread with a Kalamata olive spread, basil, Parmesan cheese and EVOO served with baked goat cheese in a light tomato sauce	

<b>Risotto alla Panna</b>	15.95
Arborio rice with sautéed prosciutto cotto, peas and wild mushrooms in a cream sauce with a touch of tomato topped with toasted pine nuts	



# 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>Insalata Fagioli</b>	13.95
Green beans, red onions, fresh diced tomatoes and toasted sliced almonds with Danish bleu cheese and lemon olive oil	

<b>Wedge Salad</b>	14.95
Iceberg lettuce with sliced cherry tomatoes, crispy bacon and crumbled blue cheese with our homemade bleu cheese dressing	

<b>Insalata Analise</b>	14.95
Baby arugula, thinly sliced fennel, oranges, avocado, feta cheese and crushed pistachios in a lemon vinaigrette	

<b>Insalata DiCapra</b>	11.95
Mixed greens, bell peppers and sliced cherry tomatoes in a sun-dried cherry dressing topped with toasted almonds and goat cheese	

<b>Add to any salad:</b>	Chicken 7	Shrimp 9
	Calamari 11	Salmon 16

## STEAKS & CHOPS

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

<b>Vitello DeLaurentis</b>	30.95
Pan roasted thick veal medallions with sautéed artichoke hearts, caramelized onions, peas and oregano in a roasted plum tomato sauce with a side of linguini	

<b>Lamb Chops Oreganato</b>	34.95
French cut lamb chops with fresh oregano and garlic in a lemon white wine sauce with a side of roasted potatoes and vegetables	

<b>Pork Chop al Porto</b>	21.95
Center French-cut pork chop with wild mushrooms in a port wine sauce served with a side of roasted potatoes	

## ENTREES

<b>Pesce Bianco alla Spinaci</b>	19.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

<b>Salmon Asparagini</b>	25.95
Pan roasted Faroe Island salmon fillet topped with asparagus, sun-dried tomatoes and mushrooms in a garlic white wine sauce served with a side of linguini	

<b>Pollo Arrosto Vesuvio</b>	27.95
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 Limone</b>	16.95
Pan roasted chicken breast with baby capers in a lemon white wine sauce served with a side of linguini	

<b>Petto di Pollo Umbianco</b>	18.95
Pan roasted chicken breast with wild mushrooms, sage, garlic and shallots topped with prosciutto di parma in a light brandy sauce served with a side of fire roasted spinach	

<b>Salsiccia Pignole</b>	18.95
Homemade Italian sausage topped with roasted peppers, green onions, fresh diced tomatoes, pine nuts, balsamic wine 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 17.95 / 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 Vodka con Scampi</b> <span style="float: right;">25.95</span>                  Linguini pasta with sautéed shrimp in a vodka cream sauce topped with fire roasted spinach</p>	<p><b>Cavatelli Ancho Maccia</b> <span style="float: right;">23.95</span>                  Fresh cavatelli pasta with sliced Italian sausage, wild mushrooms, garlic and shallots in a pesto cream sauce topped with toasted pine nuts</p> <p><b>Penne con Pollo Ricotta</b> <span style="float: right;">20.95</span>                  Penne pasta with grilled sliced chicken, roasted artichokes, tomatoes, and fresh oregano in a garlic white wine sauce topped with herbed ricotta cheese</p> <p><b>Rigatoni Boscaiolo</b> <span style="float: right;">25.95</span>                  Rigatoni pasta with filet tips with wild mushrooms in a herbed tomato sauce topped with fresh mozzarella</p>
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**\*Gluten-free Penne pasta available + \$3\***

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

◇ <b>Margherita:</b> Marinated crushed roma tomatoes, fresh basil, garlic, fresh mozzarella	18.95
◇ <b>Quattro Stagioni:</b> Prosciutto, artichokes, mushrooms and olives	18.95
◇ <b>Quattro Formaggio:</b> Four Cheese - Mozzarella, Cream Cheese, Bleu and Swiss	18.95
◇ <b>Napolitano:</b> Crimini mushrooms, roasted peppers, basil and mozzarella	18.95
◇ <b>ZaZa Trio:</b> Homemade crumbled Italian sausage, mushroom and red onion	18.95
◇ <b>Any Two:</b> Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	18.95

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>
Grilled Asparagus <span style="float: right;">8.95</span>	Guinness Stout <span style="float: right;">6</span>
Sautéed Wild Mushrooms <span style="float: right;">7.95</span>	Miller Lite <span style="float: right;">4.5</span>
<b>Italian Sodas &amp; Teas</b>	Peroni <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>	Sam Adams Boston Lager <span style="float: right;">5</span>
Blackberry Sage <span style="float: right;">4.25</span>	Sam Adams Seasonal <span style="float: right;">5</span>
Ginger Peach (Decaf) <span style="float: right;">4.25</span>	Stella Artois <span style="float: right;">6</span>
Pomegranate Green Tea <span style="float: right;">4.25</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