

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	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)

Portabella Polenta	14.95
Grilled portabella mushroom over creamy polenta with tomato basil sauce and fresh mozzarella	

Risotto alla Barca	17.95
Arborio rice with sautéed calamari, clams and mussels in a saffron garlic white wine sauce with baby capers and fresh diced tomatoes	



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	

Insalata Piselli	14.95
Sugar snap peas, fresh diced tomatoes, basil, cucumbers and Danish bleu cheese finished with a lemon EVOO	

Insalata Cavolo	15.95
Kale, brussel sprouts, bacon, cherry tomatoes and red onion topped with fresh goat cheese in a sweet red wine vinaigrette	

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	

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 16

STEAKS & CHOPS

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

Vitello alla Guinness	42.95
Pan roasted thick veal medallions with shitake mushrooms, pearl onions, sun dried tomatoes and fresh herbs in a Guinness Stout reduction with a side of linguini	

Lamb Chops Oreganato	49.95
French cut lamb chops with fresh oregano and garlic in a lemon white wine sauce with a side of roasted potatoes and vegetables	

Pork Chops Piccata	36.95
Two Center French-cut pork chops with crimini mushrooms and baby capers in a garlic white wine sauce served with a side of roasted potatoes	

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	

Salmon Porri	34.95
Pan roasted Faroe Island salmon fillet topped with shitake mushrooms and asparagus in a roasted potato and leek sauce served with a side of linguini	

Pollo Arrosto Romano	27.95
Half roasted chicken with garlic, shallots, rosemary, lemon, olive oil and white wine sauce served with a side of roasted potatoes	

Petto di Pollo Di La Nona	26.95
Pan roasted chicken breasts with artichokes, red onions and baby capers in a brandy cream sauce served with a side of linguini	

Petto di Pollo Vesuvio	26.95
Pan roasted chicken breasts with fresh oregano, peas and red onion in a lemon white wine sauce served with a side of fire roasted spinach	

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 Gamberetto 32.95 Linguini pasta with sautéed shrimp, manila clams, sun-dried tomatoes and arugula in a pinot grigio wine sauce</p>	<p>Gnocchi Vodka Speziata 23.95 Fresh gnocchi pasta with spicy vodka cream sauce topped with herbed ricotta cheese and fresh basil</p> <p>Penne Broccoli con Pollo 25.95 Penne pasta with grilled sliced chicken, sautéed broccoli and sliced cherry tomatoes in a garlic white wine sauce with parmigiano</p> <p>Rigatoni Pastore 28.95 Rigatoni pasta with sliced sausage and sun dried tomatoes in a tomato basil sauce topped with goat cheese</p>
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Gluten-free Penne pasta available + \$3

9" Thin Crust Pizza—Great as an Appetizer!

◇ Margherita: Marinated crushed roma tomatoes, fresh basil, garlic, fresh mozzarella	18.95
◇ Quattro Stagioni: Prosciutto, artichokes, mushrooms and olives	18.95
◇ Quattro Formaggio: Four Cheese - Mozzarella, Cream Cheese, Bleu and Swiss	18.95
◇ Meatball: Homemade meatballs, hot giardiniera and mozzarella	18.95
◇ ZaZa Trio: Homemade crumbled Italian sausage, mushroom and red onion	18.95
◇ Any Two: Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	18.95

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
Grilled Asparagus 8.95	Guinness Stout 6
Sautéed Wild Mushrooms 7.95	Miller Lite 4.5
Italian Sodas & Teas	Peroni 6
Limonata San Pellegrino 4.50	Revolution Anti Hero 6
Aranciata Rossa San Pellegrino 4.50	Sam Adams Boston Lager 5
Blackberry Sage 4.25	Sam Adams Seasonal 5
Ginger Peach (Decaf) 4.25	Stella Artois 6
Pomegranate Green Tea 4.25	

(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