

## 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>Portabella Polenta</b>	14.95
Grilled portabella mushroom over creamy polenta with tomato basil sauce and fresh mozzarella	

<b>Risotto alla Barca</b>	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

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

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

<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>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 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 alla Guinness</b>	30.95
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	

<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 Piccata</b>	21.95
Center French-cut pork chop with crimini mushrooms and baby capers in a garlic white 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 Porri</b>	25.95
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	

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

<b>Petto di Pollo Di La Nona</b>	16.95
Pan roasted chicken breast with artichokes, red onions and baby capers in a brandy cream sauce served with a side of linguini	

<b>Petto di Pollo Vesuvio</b>	16.95
Pan roasted chicken breast with fresh oregano, peas and red onion in a lemon white wine sauce served with a side of fire roasted spinach	

<b>Salsiccia Polenta</b>	18.95
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><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 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 Speziata</b> <span style="float: right;">20.95</span>                  Fresh gnocchi pasta with spicy vodka cream sauce topped with herbed ricotta cheese and fresh basil</p> <p><b>Penne Broccoli con Pollo</b> <span style="float: right;">19.95</span>                  Penne pasta with grilled sliced chicken, sautéed broccoli and sliced cherry tomatoes in a garlic white wine sauce with parmigiano</p> <p><b>Rigatoni Pastore</b> <span style="float: right;">20.95</span>                  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!

◇ <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>Meatball:</b> Homemade meatballs, hot giardiniera 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

SIDES	BIRRA
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