ANTIPASTI

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

Carpaccio al Avocado*

Thínly slíced raw beef tenderloin, wild mushrooms, díced tomatoes, capers, olíve 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 Maníla clams líghtly breaded, then baked with garlic and olive oil, topped with a lemon butter sauce

Melanzane Parmigiano

Thin slices of eggplant breaded and layered with fresh mozzarella and parmesan cheese topped with a tomato basíl sauce

(*As an Entree +\$5)

14.95

Arancini Rossa Verde

Arborio rice mixed with herbs, peas and provolone cheese breaded and fried with half basil pesto cream half tomato basil sauce finished with parmigiano

Salsiccia Alla ZaZa

Homemade Italian Sausage with sautéed wild mushrooms, fresh diced tomatoes, artichoke hearts and spinach in a balsamic wine sauce





Dinner Salad	7.95
Caesar Salad*	8.95
Insalata Caprese	12.95
Insalata alla 7a7a	12.05

Romaine lettuce with mixed vegetables and Kalamata olives in our house balsamic vinaigrette topped with Danish bleu cheese

Insalata Bruxelles

14.95 Brussels, red cabbage, arugula, fríed proscíutto, port wine cherries, sliced almonds and goat cheese ín a cítrus vinaigrette

Roasted Pepper Salad

13.95 Roasted bell peppers, fresh mozzarella, fresh basil and kalamata olives finished with a balsamic glaze and EVOO

Special Caprese

Roma tomatoes, fresh mozzarella, red onions, Kalamata olives, cucumbers and fresh basil tossed in our homemade balsamic vinaigrette

Insalata DiCapra

11.95

14.95

Mixed greens, bell peppers and sliced cherry tomatoes in a sun-dried cherry dressing topped with toasted almonds and goat cheese

Add to any salad:

Shrimp 9 Chicken 7 Calamarí 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

Pork Chops Blackened

36.95

Two Center French-cut pork chops blackened with sautéed wild mushrooms in a garlic red wine demi glaze topped with shaved parmesan served with a side of roasted potatoes

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

Vitello Portobello

42.95

Pan roasted thick veal medallions with portabella mushrooms and fresh herbs in a red wine reduction with a side of linguini

ENTREES

Pesce Bianco alla Spinaci

Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fíre roasted spínach

Salmon Pomodoro Fresco

Pan roasted Faroe Island salmon fillet topped with cherry tomatoes, red onion, roasted peppers, in a lemon olive oil with balsamic glaze served with a síde of fíre roasted spínach

Pollo Arrosto Diavolo

Half roasted chicken with kalamata olives, capers and garlic in a spicy tomato sauce served with a side of roasted potatoes

Petto di Pollo Florentine

26.95

Pan roasted chicken breasts with spinach, diced tomatoes, garlic and shallots in a vermouth cream sauce served with a side of linguini

Petto di Pollo Saltimbocca

Pan roasted chicken breasts with wild mushrooms, garlic and shallots in a light brandy sauce topped with thinly sliced prosciutto di Parma served with a side of linguini

Salsiccia Carnivalle

25.95

Homemade Italian sausage topped with roasted peppers, mushrooms and red onions in a red wine balsamic vinaigrette served with a side of linguini

PASTAS

Capellini Pomodoro

16.95

29.95

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 Fresh cheese filled raviolis with homemade sliced Italian sausage, sundried tomatoes and snow peas in a tomato basil sauce topped with Parmigiano

Penne Abruzzese

24.95

Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano

Penne Caprese

Ravioli Salsiccia

20.95

Penne pasta with fresh garlic, basil, tomatoes, and spinach in a fresh tomato sauce topped with fresh mozzarella

Linguini Genovese

36.95

Linguini pasta with sautéed scallops, shrimp, shitake mushrooms, diced potatoes, green beans, fresh diced tomatoes in a pesto white wine sauce

Rigatoni alla Panna

21.95

Rigatoni pasta with sautéed prosciutto cotto, mushrooms and peas in cream sauce touch of tomato

Gluten-free Penne pasta available + \$3

9" Thin Crust Pizza—Great as an Appetizer!

\Diamond	Margherita: Marinated crushed roma tomatoes, fresh basil, garlic, fresh mozzarella	18.95
\Diamond	Quattro Stagioni: Prosciutto, artichokes, mushrooms and olives	18.95
\Diamond	Quattro Formaggio: Four Cheese - Mozzarella, Cream Cheese, Bleu and Swiss	18.95
\Diamond	Il Due: Crumbled homemade Italian sausage and fire roasted spinach	18.95
\Diamond	ZaZa Trio: Homemade crumbled Italian sausage, mushroom and red onion	18.95
\Diamond	Any Two: Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	18.95
	Extra Ingredients \$3 / Prosciutto & Anchovies \$4	

SIDES		BIRRA	
Fire Roasted Spinach Roasted Potatoes Sautéed Broccoli Penne with tomato basil Grilled Asparagus Sautéed Wild Mushrooms	7.95 7.95 7.95 8.95	Coors Light Guinness Stout Miller Lite	6 5 5 4.5 6 4.5
Italian Sodas & Te Límonata San Pellegríno Arancíata Rossa San Pellegrí Blackberry Sage Gínger Peach (Decaf) Pomegranate Green Tea	4.50	Peroní Revolutíon Antí Hero Sam Adams Boston Lager Sam Adams Seasonal Stella Artoís	66556

(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