

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 +\$5)

Risotto Paradiso	15.95
Arborio rice with crispy prosciutto, wild mushrooms, Spanish onions in a truffle pesto sauce topped with shaved parmesan	

Scampi Fritti	16.95
Panko breaded and fried shrimp served with a lemon wedge and cocktail sauce	



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	

Caprese con Pesto	14.95
Oven roasted tomatoes topped with a homemade pesto spread, fresh mozzarella, and toasted pine nuts finished with EVOO and a balsamic glaze	

Meatball Salad	13.95
Romaine lettuce with red onion and tomatoes in a red wine vinaigrette beside a homemade meatball, tomato basil sauce and shaved Parmigiano	

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

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	Lamb Chops Oreganato	34.95
Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables		French cut lamb chops with fresh oregano and garlic in a lemon white wine sauce with a side of roasted potatoes and vegetables	
Pork Chop Artigliano	22.95	Vitello De La Casa	30.95
Center French-cut pork chop with sautéed pancetta, sun-dried tomatoes and artichoke hearts in a garlic white wine sauce served with a side of roasted potatoes		Pan roasted thick veal medallions with caramelized onions in a veal demi glaze infused with fresh oregano with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	19.95	Petto di Pollo Milanese	18.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach		Pan roasted chicken pounded and breaded topped with arugula, tomatoes and red onions finished in lemon olive oil served with a side of linguini	
Salmon Vesuvio	25.95	Petto di Pollo Puttanesca	16.95
Pan roasted Faroe Island salmon fillet sautéed with garlic, fresh oregano, peas and red onion in a lemon white wine sauce served with a side of fire roasted spinach		Pan roasted chicken breast with black olives and baby capers in a roasted cherry tomato sauce served with a side of roasted potatoes	
Pollo Arrosto Erba	27.95	Salsiccia alla Sassi	18.95
Half roasted chicken with fresh rosemary and thyme in a garlic white wine sauce served with a side of roasted potatoes		Homemade Italian sausage topped with sautéed wild mushrooms, artichoke hearts and garlic in a light brandy sauce served with a side of linguini	

PASTAS

<p>Capellini Pomodoro 13.95 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>Penne Abruzzese 17.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p>Linguini Pescatore 24.95 Linguini pasta with sautéed mussels, calamari and scallops in a garlic white wine sauce</p>	<p>Tortellini Carniterra 22.95 Fresh cheese filled tortellini pasta with prosciutto cotto and wild mushrooms in a cream sauce with a touch of tomato</p> <p>Penne Fattoria 16.95 Penne pasta with sautéed kalamata olives, sun dried tomatoes and red chili flakes tossed in extra virgin olive oil topped with toasted pine nuts</p> <p>Rigatoni Oreganato con Pollo 21.95 Rigatoni pasta with sautéed chicken, sun-dried tomatoes and asparagus in an oregano pesto cream sauce</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
◇ Arugula*: Arugula, Prosciutto di Parma, shaved parmigiano, balsamic glaze	19.95
◇ 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

* = NO SAUCE

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