

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)

Prosciutto Carciofe	15.95
Thinly sliced prosciutto di parma topped with roasted artichoke hearts, basil, diced tomatoes and fresh mozzarella topped with balsamic vinegar	

Scampi Scorza	16.95
Pan seared shrimp tossed with roasted peppers, spinach and baby capers in a tomato pesto 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

Beet Salad	12.95
Roasted beets and red onions marinated in a red wine vinaigrette with fresh oregano topped with fresh goat cheese	

Asparagus Salad	13.95
Asparagus, fresh diced tomatoes and Danish bleu cheese in a lemon olive oil	

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

Insalata DiCapra	11.95
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:	Chicken 7	Shrimp 9
	Calamari 11	Salmon 16

STEAKS & CHOPS

8oz. Filet Mignon	49.95	Lamb Chops Oreganato	49.95
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 Chops Desperata	36.95	Vitello Marsala	42.95
Two Center French-cut pork chops with wild mushrooms, red onions and roasted peppers in a light brandy sauce served with a side of roasted potatoes		Pan roasted thick veal medallions with wild mushrooms in a sweet marsala wine sauce with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	28.95	Petto di Pollo Limone	26.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach		Pan roasted chicken breasts with baby capers and a lemon white wine sauce served with a side of linguini	
Salmon Carciofe Fresco	34.95	Petto di Pollo Salvia	28.95
Pan roasted Faroe Island salmon fillet sautéed with artichoke hearts, garlic, fresh basil and cherry tomatoes finished with a balsamic glaze served with a side of fire roasted spinach		Pan roasted chicken breasts with sage topped with thinly sliced prosciutto di Parma and fresh mozzarella in a light tomato sauce served with a side of roasted potatoes	
Pollo Arrosto Vesuvio	27.95	Salsiccia con Peppers	25.95
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		Homemade Italian sausage topped with roasted peppers and red onions in a red wine sauce 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 Sura Sunta 32.95 Linguini pasta with sautéed scallops in a cream sauce with a touch of tomato topped with fire roasted spinach</p>	<p>Cavatelli Quattro Formaggio 21.95 Fresh cavatelli pasta with fire roasted spinach in a four cheese cream sauce with a touch of tomato topped with parmigiano</p> <p>Penne Salsiccia e Rapini 27.95 Penne pasta with crumbled homemade Italian sausage, rapini and cannellini beans in a garlic white wine sauce topped with Parmigiano</p> <p>Rigatoni Boscaiolo 34.95 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!

◇ 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
NA Cocktails/Italian Sodas	Peroni 6
Passionfruit Cherry Spritz 6.95	Revolution Anti Hero 6
Orange & Ginger Mule 6.95	Sam Adams Boston Lager 5
Limonata San Pellegrino 4.50	Sam Adams Seasonal 5
Aranciata Rossa San Pellegrino 4.50	Stella Artois 6

(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