

## 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 +\$5)

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

<b>Scampi Scorza</b>	16.95
Pan seared shrimp tossed with roasted peppers, spinach and baby capers in a tomato pesto sauce	



# 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>Beet Salad</b>	12.95
Roasted beets and red onions marinated in a red wine vinaigrette with fresh oregano topped with fresh goat cheese	

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

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

<b>Insalata DiCapra</b>	11.95
Mixed greens, bell peppers and sliced cherry tomatoes in a sun-dried cherry dressing topped with toasted almonds and goat 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>Pork Chop Desperata</b>	22.95
Center French-cut pork chop with wild mushrooms, red onions and roasted peppers in a light brandy sauce served with a side of roasted potatoes	

<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>Vitello Marsala</b>	30.95
Pan roasted thick veal medallions with wild mushrooms in a sweet marsala wine sauce with a side of linguini	

## 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 Carciofe Fresco</b>	25.95
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	

<b>Pollo Arrosto Vesuvio</b>	27.95
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	

<b>Petto di Pollo Limone</b>	16.95
Pan roasted chicken breast with baby capers and a lemon white wine sauce served with a side of linguini	

<b>Petto di Pollo Salvia</b>	18.95
Pan roasted chicken breast with sage topped with thinly sliced prosciutto di Parma and fresh mozzarella in a light tomato sauce served with a side of roasted potatoes	

<b>Salsiccia con Peppers</b>	18.95
Homemade Italian sausage topped with roasted peppers and red onions in a red wine sauce 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 Sura Sunta</b> <span style="float: right;">23.95</span>                  Linguini pasta with sautéed scallops in a cream sauce with a touch of tomato topped with fire roasted spinach</p>	<p><b>Cavatelli Quattro Formaggio</b> <span style="float: right;">19.95</span>                  Fresh cavatelli pasta with fire roasted spinach in a four cheese cream sauce with a touch of tomato topped with parmigiano</p> <p><b>Penne Salsiccia e Rapini</b> <span style="float: right;">20.95</span>                  Penne pasta with crumbled homemade Italian sausage, rapini and cannellini beans in a garlic white wine sauce topped with Parmigiano</p> <p><b>Rigatoni Boscaiolo</b> <span style="float: right;">26.95</span>                  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!

◇ <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>Arugula*:</b> Arugula, Prosciutto di Parma, shaved parmigiano, balsamic glaze	19.95
◇ <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

\* = NO SAUCE

<b>SIDES</b>	<b>BIRRA</b>
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>NA Cocktails/Italian Sodas</b>	Peroni <span style="float: right;">6</span>
Passionfruit Cherry Spritz <span style="float: right;">6.95</span>	Revolution Anti Hero <span style="float: right;">6</span>
Orange & Ginger Mule <span style="float: right;">6.95</span>	Sam Adams Boston Lager <span style="float: right;">5</span>
Limonata San Pellegrino <span style="float: right;">4.50</span>	Sam Adams Seasonal <span style="float: right;">5</span>
Aranciata Rossa San Pellegrino <span style="float: right;">4.50</span>	Stella Artois <span style="float: right;">6</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