

ANTIPASTI

- Calamari Fritti or Griglia**.....\$8.95
Mussels, Spicy Tomato Sauce.....\$8.95
Bruchetta Romano.....\$5.95
Bruchetta Spinaci.....\$6.95

Formaggio di Capra al Forno.....\$6.95
 Baked Goat cheese with toasted Italian bread with calamata olive pesto, basil, Parmigiano and Olive oil, in a light tomato sauce.

Carpaccio al Avocado.....\$9.95
 Thinly sliced raw tenderloin of beef, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado.

Carciofo Bianco.....\$6.95
 Fresh artichoke stuffed with seasoned breadcrumbs, then baked and topped with a lemon butter sauce.

Vongole al Forno.....1/2 doz...\$4.95...doz...\$9.95
 Manila clams lightly breaded, then baked with garlic and olive oil, topped with a lemon butter sauce.

Portabella alla Griglia.....\$6.95
 Grilled portabella mushroom with diced tomatoes, fresh basil, olive oil, and Danish Blue cheese

Sausage alla ZaZa.....\$9.95
 Homemade Italian sausages topped with artichoke hearts, wild mushrooms, diced tomatoes and spinach in a balsamic wine sauce.



ZaZa's
Italian Steakhouse

INSALATE

Caesar Salad.....small...\$4.95.....Large...\$6.95
Asparagus Salad.....\$6.95

Insalata Caprese.....\$6.95
 Sliced Beefsteak Tomatoes, Fresh Mozzarella, Basil and Virgin Olive Oil

Insalata alla ZaZa.....\$7.95
 Romaine lettuce with mixed vegetables and kalamata olives in a house vinaigrette topped with Danish Blue Cheese.

Insalata di Capra.....\$6.95
 Baby greens with yellow julienne peppers, and cherry tomatoes in a sun-dried cherry dressing topped with fresh goat cheese and toasted almonds.

Roasted Peppers\$6.95
 Roasted red and yellow peppers in olive oil with basil, sliced fresh mozzarella and olives.

STEAKS & CHOPS



Twin Filet Mignon.....\$33.95
 Two 6oz. USDA twin Filet Mignon. Served with vegetable of the day and roasted potatoes.

8oz. Filet Mignon.....\$23.95
 USDA Filet Mignon. Served with vegetable of the day and roasted potatoes.

14 oz. New York Strip.....\$27.95
 USDA New York Broiled to its fullest flavor accompanied with vegetable of the day and roasted potatoes.

Pork Chop Maderia.....\$19.95
 Two 1 1/4 inch thick center-cut Pork Chops with sautéed zucchini, yellow squash and mushrooms in a Madeira wine sauce served with a side of oven roasted potatoes.

Lamb Chops Oreganto.....\$34.95
 French cut lamb chops with fresh oregano in a lemon white wine sauce. Served with garlic mashed potatoes and vegetable of the day..

Veal Sassi.....\$26.95
 Pan roasted thick veal medallions with sautéed wild mushrooms, artichoke hearts and garlic in a brandy sauce served with a side of linguini.

Entrees

Pesce Bianco alla Spinaci.....\$18.95
 Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach.

Trout al Gamberoni\$22.95
 Pan-Roasted Trout with crawfish tails, cherry tomatoes and capers in a balsamic wine sauce with a side of linguini.

Pollo Arrosto al Rosmarino.....\$13.95
 Half roasted chicken with garlic, fresh rosemary and shallots, olive oil, lemon and white wine with a side of oven-roasted potatoes.

Petto di Pollo Babossa.....\$13.95
 Pan roasted chicken breasts with a tomato basil sauce topped with mozzarella and Parmigiano cheese with a side of linguini

Petto di Pollo Limone.....\$13.95
 Pan-roasted Chicken breasts sautéed with baby capers in a lemon butter sauce. Served with linguini.

Salsiccia con Peppers.....\$14.95
 Homemade Italian sausages topped with tri-colored roasted peppers and red onions in a red wine sauce and served with a side of linguini.

18% Gratuity added for parties of 6 or more.

\$3.00 splitting charge for pastas and entrees

Pasta

Capellini Pomodoro.....\$10.95
 Angel hair pasta with a crushed plum tomato sauce, with roasted garlic and sweet basil and topped with parmigiano...add chicken ...\$14.95...Shrimp...\$18.95

Penne Abruzzese.....\$14.95
 Penne pasta with homemade Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano.

Conchiglia alla Sun-Dried\$11.95
 Shell pasta with sun-dried tomatoes, wild mushrooms and fresh basil in a light cream sauce.

Linguini Broccoli e Scampi.....\$18.95
 Linguini pasta sautéed with jumbo shrimp, diced tomatoes and broccoli in a garlic white wine sauce topped with Parmigiano.

Tortellini alla Panna.....\$14.95
 Chicken filled tortellini sautéed with Prosciutto ham, wild mushrooms, and peas in a basil cream sauce with a touch of tomato and topped with roasted pine nuts.

Penne Mio Modo.....\$12.95
 Penne pasta with artichoke hearts, wild mushrooms and garlic in tomato basil sauce and topped with fresh goat cheese

Rigatoni Sura Sunta.....\$16.95
 Rigatoni pasta with sautéed jumbo sea scallops, garlic and shallots in a cream sauce with a touch tomato and topped with fire roasted spinach.

Linguini Arlecchino\$18.95
 Linguini pasta with sautéed shrimp, scallops and clams in a spicy roasted cherry tomato sauce.

PIZZA.....7' Thin Crust Individual Serving

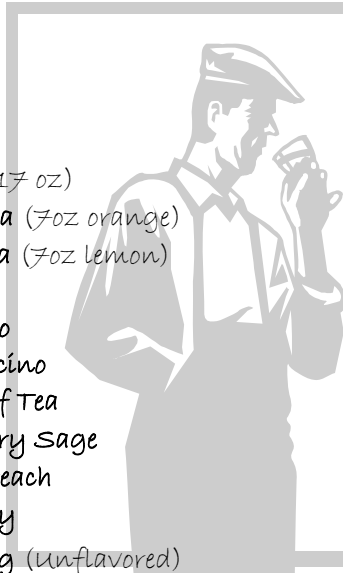
- ❖ **Quattro Stagioni:** Prosciutto, Artichokes, Mushrooms, Olives.....\$8.95
- ❖ **Quattro Formaggio:** 4 Cheese - Mozzarella, Mascarpone, Blue, Swiss.....\$7.95
- ❖ **Margherita Pizza:** Crushed plum tomatoes, fresh basil, garlic and mozzarella cheese\$7.95
- ❖ **Any Two:** Sausage, Olives, Mushrooms, Artichoke Hearts, Spinach, Onions, Anchovies,\$7.95 *Prosciutto \$2.00 / Extra Ingredients \$ 1.00 *

Sides

FIRE ROASTED SPINACH.....	5.95
GRILLED FRESH ASPARAGUS.....	5.95
GARLIC MASH POTATOES.....	3.95
SIDE OF PASTA.....	4.95
SAUTÉED WILD MUSHROOMS	4.95

Beverages

- Pepsi
- Diet Pepsi
- Sierra Mist
- Pink Lemonade
- Panna Water
- San Pelligrino (17 oz)
 - ☞ Aranciata (7oz orange)
 - ☞ Limonata (7oz lemon)
- Lavazza Coffee
- Lavazza Espresso
- Lavazza Cappuccino
- Bottle Republic of Tea
 - ☞ Blackberry Sage
 - ☞ Ginger Peach
 - ☞ Raspberry
 - ☞ Darjeeling (unflavored)



Beers

- Peroni (Italian)
- Moretti (Italian)
- Moretti La Rossa (Italian)
- Sam Adams (Boston)
- Sam Adams Light (Boston)
- Amstel Light (Holland)
- Miller Lite
- Miller Genuine Draft
- Corona (Mexico)
- Budweiser
- Bud Light
- Bucklers (Non-Alcoholic)
- Guinness (Dark Beer)
- Hacker Pshorr (Wheat Beer)
- Heineken (Holland)
- Baladin Nora Ale (Italy) 750ml