

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 /10.95	doz. /19.95
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)

Homemade Meatballs	15.95
Three homemade meatballs served with tomato basil sauce topped with shaved Parmigiano	

Scampi Franchise	17.95
Shrimp lightly floured and egg battered then sautéed in a lemon white wine sauce	



Est. 1995

La
Za'Za'
TRATTORIA
NORTHERN ITALIAN CUISINE

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

Melanzane Tower	14.95
Thin slices of lightly pan fried eggplant stacked with fresh mozzarella, tomatoes, roasted peppers and arugula finished with a balsamic glaze	

Insalata Arugula	13.95
Fresh baby arugula with red onions, baby heirloom tomatoes, roasted peppers, fresh strawberries and pine nuts in a citrus vinaigrette	

Insalata Cavolo	14.95
Kale, brussel sprouts, bacon, cherry tomatoes and red onion topped with fresh goat cheese in a sweet red wine vinaigrette	

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
Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables	

Pork Chops Vesuvio	36.95
Two Center French-cut pork chops with garlic, fresh oregano, peas and red onion in a lemon white wine sauce 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 De La Nona	42.95
Pan roasted thick veal medallions with artichoke hearts, red onions and capers in a brandy cream sauce with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	28.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Salmon Fantasia	34.95
Pan roasted Faroe Island salmon fillet sautéed mushrooms, diced tomatoes, green onions and asparagus in a garlic white wine sauce served with a side of fire roasted spinach	

Pollo Arrosto Romano	27.95
Half roasted chicken with garlic, shallots, rosemary, lemon, olive oil and white wine served with a side of roasted potatoes	

Petto di Pollo Melanzane	28.95
Pan roasted chicken breasts with roasted eggplant, garlic and shallots in a spicy tomato sauce topped with fresh mozzarella served with a side of linguini	

Petto di Pollo Piccata	26.95
Pan roasted chicken breasts with crimini mushrooms and baby capers in a white wine sauce served with a side of roasted potatoes	

Salsiccia Napolitano	25.95
Homemade Italian sausage topped with wild mushrooms and red & yellow roasted peppers in a tomato basil 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 alla Scorza 32.95 Linguini pasta with sautéed shrimp, roasted peppers, spinach and baby capers in a tomato pesto sauce</p>	<p>Gnocchi Vodka Speziata 25.95 Fresh gnocchi pasta with spicy vodka cream sauce topped with ricotta cheese and fresh basil</p> <p>Penne Campagnolo 28.95 Penne pasta with sliced homemade sausage, red onion, roasted peppers and plum tomatoes in a garlic white wine sauce topped with goat cheese</p> <p>Rigatoni Estate 20.95 Rigatoni pasta with asparagus, roasted peppers, baby capers and cherry tomatoes with sautéed garlic and extra virgin olive oil</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	Miller Lite 4.5
Sautéed Wild Mushrooms 7.95	Peroni 6
NA Cocktails/Italian Sodas	Revolution Anti Hero 6
Passionfruit Cherry Spritz 6.95	Sam Adams Boston Lager 5
Orange & Ginger Mule 6.95	Sam Adams Seasonal 5
Limonata San Pellegrino 4.50	Stella Artois 6
Aranciata Rossa San Pellegrino 4.50	

(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