

## 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 /10.95	doz. /19.95
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>Homemade Meatballs</b>	15.95
Three homemade meatballs served with tomato basil sauce topped with shaved Parmigiano	

<b>Scampi Franchise</b>	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

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

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

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

<b>Insalata Rustica</b>	11.95
Mixed greens with oranges, port wine infused pears, and caramelized walnuts in a raspberry vinaigrette dressing topped with Danish bleu 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 Vesuvio</b>	22.95
Center French-cut pork chop with garlic, fresh oregano, peas and red onion in a lemon white wine 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 De La Nona</b>	30.95
Pan roasted thick veal medallions with artichoke hearts, red onions and capers in a brandy cream 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 Fantasia</b>	25.95
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	

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

<b>Petto di Pollo Melanzane</b>	18.95
Pan roasted chicken breast with roasted eggplant, garlic and shallots in a spicy tomato sauce topped with fresh mozzarella served with a side of linguini	

<b>Petto di Pollo Piccata</b>	16.95
Pan roasted chicken breast with crimini mushrooms and baby capers in a white wine sauce served with a side of roasted potatoes	

<b>Salsiccia Napolitano</b>	18.95
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><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>Gnocchi Vodka Speziata</b> <span style="float: right;">20.95</span>                  Fresh gnocchi pasta with spicy vodka cream sauce topped with ricotta cheese and fresh basil</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>Penne Campagnolo</b> <span style="float: right;">22.95</span>                  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><b>Linguini alla Scorza</b> <span style="float: right;">24.95</span>                  Linguini pasta with sautéed shrimp, roasted peppers, spinach and baby capers in a tomato pesto sauce</p>	<p><b>Rigatoni Estate</b> <span style="float: right;">16.95</span>                  Rigatoni pasta with asparagus, roasted peppers, baby capers and cherry tomatoes with sautéed garlic and extra virgin olive oil</p>

\*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

SIDES	BIRRA
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>	Miller Lite <span style="float: right;">4.5</span>
Sautéed Wild Mushrooms <span style="float: right;">7.95</span>	Peroni <span style="float: right;">6</span>
<b>NA Cocktails/Italian Sodas</b>	Revolution Anti Hero <span style="float: right;">6</span>
Passionfruit Cherry Spritz <span style="float: right;">6.95</span>	Sam Adams Boston Lager <span style="float: right;">5</span>
Orange & Ginger Mule <span style="float: right;">6.95</span>	Sam Adams Seasonal <span style="float: right;">5</span>
Limonata San Pellegrino <span style="float: right;">4.50</span>	Stella Artois <span style="float: right;">6</span>
Aranciata Rossa San Pellegrino <span style="float: right;">4.50</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