

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)

Scampi Nero	16.95
Blackened shrimp served on a bed of sautéed onions and peppers with a roasted garlic sauce	

Arancini Rossa Verde	13.95
Arborio rice mixed with herbs, peas and provolone cheese breaded and fried with half basil pesto half tomato basil sauce finished with parmigiano	



La
Za'Za'
TRATTORIA
NORTHERN ITALIAN CUISINE

Est. 1995

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

Spinach Salad	13.95
Fresh baby spinach, sliced cherry tomatoes, bacon, mandarin oranges and goat cheese in a red wine vinaigrette	

Insalata Fagioli	13.95
Green beans, red onions, fresh diced tomatoes and toasted sliced almonds with Danish bleu cheese crumbles and a lemon EVOO	

Romana Griglia	14.95
Grilled romaine lettuce with sliced cherry tomatoes, cucumbers, avocado and basil with lemon olive oil and balsamic glaze finished with shaved parmigiano	

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 Fagioli	22.95
Center French-cut pork chop with green beans, fresh diced tomatoes and pine nuts in a sun-dried tomato pesto sauce served with a side of roasted potatoes	

Lamb Chops Oreganato	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	

Vitello Funghi	31.95
Pan roasted thick veal medallions with wild mushrooms, fresh diced tomatoes and spinach in a garlic white wine sauce with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	19.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Salmon al Forno	25.95
Pan roasted Faroe Island salmon fillet with roasted cabbage, pancetta, shallots, garlic and tomatoes in a balsamic wine sauce served with a side of fire roasted spinach	

Pollo Arrosto Vesuvio	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	

Petto di Pollo Saltimbocca	18.95
Pan roasted chicken breast with wild mushrooms, in a light brandy sauce topped with thinly sliced prosciutto di Parma served with a side of linguini	

Petto di Pollo Carciofe	18.95
Pan roasted chicken breast with artichoke hearts, herbed tomato sauce topped with fresh mozzarella served with a side of roasted potatoes	

Salsiccia Polenta	18.95
Homemade Italian sausage topped with wild mushrooms and green onions in a light brandy sauce over creamy polenta served with a side of linguini	

PASTAS

<p>Capellini Pomodoro 13.95 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>Ravioli Ancho Maccia 23.95 Fresh cheese filled ravioli pasta with sliced Italian sausage, wild mushrooms, garlic and shallots in a pesto cream sauce topped with toasted pine nuts</p>
<p>Penne Abruzzese 17.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p>	<p>Penne Mio Modo 16.95 Penne pasta with roasted artichoke hearts, wild mushrooms and garlic in a tomato basil sauce topped with fresh goat cheese</p>
<p>Linguini Suga di Scampi 24.95 Linguini pasta with sautéed shrimp, scallops, and garlic in a spicy cherry tomato sauce</p>	<p>Rigatoni Alfredo con Pollo 20.95 Rigatoni pasta with sautéed chicken and wild mushrooms in a creamy alfredo sauce with parmigiano</p>

Gluten-free Penne pasta available + \$3

9" Hand Tossed 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
◇ Il Due: Crumbled homemade Italian sausage and fire roasted spinach, mozzarella	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

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