

## 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>Scallops Toscano</b>	21.95
Pan seared sea scallops with caramelized fennel and leeks and fresh diced tomatoes in a lemon butter sauce finished with a balsamic glaze	

<b>Salsiccia Polenta</b>	15.95
Homemade Italian sausage with roasted peppers and artichoke hearts over creamy polenta with a balsamic wine sauce	



**La Za'Za'**  
**TRATTORIA**  
**NORTHERN ITALIAN CUISINE**

Est. 1995

## 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>Caprese con Pesto</b>	14.95
Oven roasted tomatoes topped with a homemade pesto spread, fresh mozzarella, and toasted pine nuts finished with EVOO and a balsamic glaze	

<b>Insalata Crostino</b>	14.95
Fresh arugula with crispy polenta croutons, roasted peppers, red onions and heirloom tomatoes in a red wine vinaigrette topped with shaved parmesan	

<b>Portabella Griglia</b>	12.95
Grilled portabella mushroom, fresh basil, fresh diced tomatoes and Danish bleu cheese finished with EVOO	

<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 Chops Artigliano</b>	38.95
Two Center French-cut pork chops with pancetta, sun-dried tomatoes and artichoke hearts in a garlic white wine sauce served with a side of roasted potatoes	

<b>Lamb Chops Oreganato</b>	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	

<b>Vitello DeLaurentis</b>	44.95
Pan roasted thick veal medallions with artichoke hearts, caramelized onions, peas and oregano in a roasted plum tomato sauce with a side of linguini	

## ENTREES

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

<b>Salmon Mustasa</b>	35.95
Pan roasted Faroe Island salmon fillet with sautéed portabella mushrooms and fresh diced tomatoes in a light brandy mustard 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 sauce served with a side of roasted potatoes	

<b>Petto di Pollo Diavolo</b>	28.95
Pan roasted chicken breasts with olives, capers and garlic in a spicy tomato sauce with a side of linguini	

<b>Petto di Pollo Messe</b>	28.95
Pan roasted chicken breasts with zucchini, squash and sun-dried tomatoes in a herbed tomato white wine sauce over creamy herbed polenta	

<b>Salsiccia e Peppers</b>	25.95
Homemade Italian sausage topped with tri-colored 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;">16.95</span>                  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><b>Penne Abruzzese</b> <span style="float: right;">24.95</span>                  Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p><b>Linguini Batello</b> <span style="float: right;">32.95</span>                  Linguini pasta with sautéed mussels, calamari and shrimp in a garlic white wine sauce</p>	<p><b>Ravioli Zucca alla Salsiccia</b> <span style="float: right;">31.95</span>                  Fresh pumpkin filled ravioli pasta with sliced homemade Italian sausage, sautéed butternut squash in a pumpkin seed pesto cream sauce topped with fresh diced tomatoes</p> <p><b>Penne Porcini con Pollo</b> <span style="float: right;">26.95</span>                  Penne pasta with sautéed chicken breast, porcini, crimini and portabella mushrooms in a brandy cream sauce</p> <p><b>Rigatoni Melanzane DiCapra</b> <span style="float: right;">21.95</span>                  Rigatoni pasta with roasted eggplant in a sundried tomato pesto sauce topped with goat cheese</p>
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\*Gluten-free Penne pasta available + \$3\*

### 9" Hand Tossed 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>Meatball:</b> Homemade meatballs, hot giardiniera and mozzarella cheese	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

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 N/A <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