

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)

Scallops Toscano	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	

Salsiccia Polenta	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

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	

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

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

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

Insalata DiCapra	11.95
Mixed greens, bell peppers and sliced cherry tomatoes in a sun-dried cherry dressing topped with toasted almonds and goat 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 Chop Artigliano	22.95
Center French-cut pork chop with pancetta, sun-dried tomatoes and artichoke hearts in a garlic white wine 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 DeLaurentis	31.95
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

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	

Salmon Mustasa	25.95
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	

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

Petto di Pollo Diavolo	18.95
Pan roasted chicken breast with olives, capers and garlic in a spicy tomato sauce with a side of linguini	

Petto di Pollo Messe	18.95
Pan roasted chicken breast with zucchini, squash and sun-dried tomatoes in a herbed tomato white wine sauce over creamy herbed polenta	

Salsiccia e Peppers	18.95
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>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>Penne Abruzzese 17.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p>Linguini Batello 22.95 Linguini pasta with sautéed mussels, calamari and shrimp in a garlic white wine sauce</p>	<p>Ravioli Zucca alla Salsiccia 24.95 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>Penne Porcini con Pollo 20.95 Penne pasta with sautéed chicken breast, porcini, crimini and portabella mushrooms in a brandy cream sauce</p> <p>Rigatoni Melanzane DiCapra 17.95 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!

◇ 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
◇ Meatball: Homemade meatballs, hot giardiniera and mozzarella cheese	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 N/A 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