

## 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>Risotto Pescatore</b>	17.95
Arborio rice with sautéed calamari and mussels in a garlic white wine sauce with fresh herbs	

<b>Meatballs al Forno</b>	16.95
Three homemade meatballs served over crispy polenta topped with tomato basil sauce and herbed ricotta cheese	



*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>Special Caprese</b>	14.95
Roma tomatoes, fresh mozzarella, red onions, Kalamata olives, cucumbers and fresh basil tossed in our homemade balsamic vinaigrette	

<b>Insalata Bruxelles</b>	15.95
Brussels, red cabbage, arugula, fried prosciutto, port wine cherries, sliced almonds and goat cheese in a lemon 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>4oz Steak Salad</b>	26.95
Center cut 4oz Filet mignon grilled and sliced over mixed greens, red onions and tomatoes in our house balsamic vinaigrette topped with shaved parmesan	

<b>Add to any salad:</b>	Chicken 7	Shrimp 9
	Calamari 11	Salmon 16
	4oz Filet 21	

## STEAKS & CHOPS

<b>8oz. Filet Mignon</b>	49.95	<b>Lamb Chops Oreganato</b>	49.95
Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables		French cut lamb chops with fresh oregano and garlic in a lemon white wine sauce with a side of roasted potatoes and vegetables	
<b>Pork Chops Blackened</b>	38.95	<b>Vitello Saltimbocca</b>	47.95
Two Center French-cut pork chops with sautéed wild mushrooms in a garlic red wine demi glaze topped with shaved parmesan served with a side of roasted potatoes		Pan roasted thick veal medallions topped with thinly sliced prosciutto di Parma with wild mushrooms in a light brandy sauce with a side of linguini	

## ENTREES

<b>Pesce Bianco alla Spinaci</b>	28.95	<b>Petto di Pollo Vino Bianco</b>	26.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach		Pan roasted chicken breasts with wild mushrooms, green onions, basil and shallots in a garlic white wine sauce with a side of linguini	
<b>Salmon Rosemarino</b>	35.95	<b>Petto di Pollo DiCapra</b>	28.95
Pan roasted Faroe Island salmon fillet with sautéed pancetta, diced potatoes, and sun-dried tomatoes in a rosemary white wine sauce served with a side of fire roasted spinach		Pan roasted chicken breasts with zucchini, squash and herbed tomato sauce topped with crumbled goat cheese with a side of roasted potatoes	
<b>Pollo Arrosto Erba</b>	27.95	<b>Salsiccia all Sassi</b>	25.95
Half roasted chicken with fresh rosemary and thyme in a garlic white wine sauce served with a side of roasted potatoes		Homemade Italian sausage topped with sautéed wild mushrooms, artichoke hearts and garlic in a light brandy 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 Scampi con Peppers</b> <span style="float: right;">34.95</span>                  Linguini pasta with sautéed shrimp, bacon and roasted peppers in a garlic cream sauce</p>	<p><b>Cavatelli Vodka Speziata</b> <span style="float: right;">24.95</span>                  Fresh cavatelli pasta with a spicy vodka cream sauce topped with ricotta cheese and fresh basil</p> <p><b>Penne Giardino</b> <span style="float: right;">19.95</span>                  Penne pasta with sautéed roasted eggplant, zucchini and squash in an herbed tomato sauce</p> <p><b>Rigatoni Salsiccia e Rapini</b> <span style="float: right;">27.95</span>                  Rigatoni pasta with roasted crumbled homemade Italian sausage, rapini and cannellini beans in a garlic white wine sauce topped with Parmigiano</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>Portabella</b> Grilled portabella mushrooms and mozzarella cheese	18.95
◇ <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