

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	14.95
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 +\$6)

Risotto Affumicate	14.95
Arborio rice with sautéed portabella mushrooms, crushed spinach, plum tomatoes and cannellini beans in an herbed broth topped with smoked mozzarella	

Scampi Scorza	17.95
Pan seared shrimp tossed with roasted peppers, spinach and baby capers in a tomato pesto sauce	



La
Za'Za'
TRATTORIA
NORTHERN ITALIAN CUISINE

Est. 1995

INSALATE

Dinner Salad	7.95
Caesar Salad*	8.95
Insalata Caprese	13.95
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 Antipasto	14.95
Mixed greens, salami, prosciutto cotto, provolone, tomatoes, red onions, roasted peppers, oregano and pepperoncinis tossed in a red wine vinaigrette	

Beet Salad	12.95
Roasted beets and red onions marinated in a red wine vinaigrette with fresh oregano over mixed greens topped with fresh goat cheese	

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	52.95
Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables	

Pork Chops Blackened	38.95
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	

Lamb Chops Oreganato	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	

Vitello De La Casa	44.95
Pan roasted thick veal medallions with caramelized onions in a veal demi glaze infused with fresh oregano with a side of linguini	

ENTREES

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

Salmon Saffron	35.95
Pan roasted Faroe Island salmon fillet with zucchini and squash in a saffron cream sauce served with a side of fire roasted spinach	

Pollo Arrosto Erba	27.95
Half roasted chicken with fresh rosemary and thyme in a garlic white wine sauce served with a side of roasted potatoes	

Petto di Pollo Puttanesca	26.95
Pan roasted chicken breasts with kalamata olives and baby capers in a roasted cherry tomato sauce served with a side of linguini	

Petto di Pollo De La Nona	27.95
Pan roasted chicken breasts with artichokes, red onions and baby capers in a brandy cream sauce served with a side of linguini	

Salsiccia e Peppers	26.95
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 16.95 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>Ravioli Polpette 30.95 Fresh cheese filled raviolis with three homemade meatballs in a tomato basil sauce finished with shaved parmigiano</p>
<p>Penne Abruzzese 24.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p>	<p>Penne Tartufo con Pollo 27.95 Penne pasta with sliced sautéed chicken breast, peas and fresh diced tomatoes in a basil cream sauce with a touch of truffle oil</p>
<p>Linguini Genovese 36.95 Linguini pasta with sautéed scallops, shrimp, shitake mushrooms, diced potatoes, green beans, fresh diced tomatoes in a pesto white wine sauce</p>	<p>Rigatoni Diavolo 18.95 Rigatoni pasta with sautéed kalamata olives, capers and garlic in a spicy tomato sauce</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
◇ Bianco: Garlic, oregano, sun-dried tomatoes, and goat 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 8.95	Birra Moretti 7
Roasted Potatoes 7.95	Blue Moon 6
Sautéed Broccoli 7.95	Clausthaler (N/A) 6
Penne with tomato basil 7.95	Coors Light 5
Grilled Asparagus 9.95	Miller Lite 5
Sautéed Wild Mushrooms 7.95	Peroni 7
NA Cocktails/Italian Sodas	Revolution Anti Hero 7
Passionfruit Cherry Spritz 6.95	Sam Adams Boston Lager 6
Orange & Ginger Mule 6.95	Sam Adams Seasonal 6
Limonata San Pellegrino 5.00	Stella Artois 7
Aranciata Rossa San Pellegrino 5.00	

(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