

## 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>	14.95
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 +\$6)

<b>Formaggio DiCapra</b>	12.95
Toasted Italian bread with a Kalamata olive spread, basil, Parmesan cheese and EVOO served with baked goat cheese in a light tomato sauce	

<b>Scampi Francese</b>	18.95
Shrimp lightly floured and egg battered then sautéed with olive oil and lemon in a lemon white wine 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

<b>Insalata Analise</b>	14.95
Baby arugula, thinly sliced fennel, oranges, avocado, feta cheese and crushed pistachios in a lemon vinaigrette	

<b>Meatball Salad</b>	13.95
Romaine lettuce with red onion and tomatoes in a red wine vinaigrette beside a homemade meatball, tomato basil sauce and shaved Parmigiano	

<b>Portabella Griglia</b>	13.95
Grilled portabella mushroom, fresh basil, fresh diced tomatoes and Danish bleu cheese finished with EVOO	

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

## STEAKS & CHOPS

<b>8oz Filet Mignon</b>	52.95
Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables	

<b>Pork Chops DeLaurentis</b>	38.95
Two Center French-cut pork chops with artichoke hearts, caramelized onions, peas and oregano in a roasted plum tomato 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 Sassi</b>	44.95
Pan roasted thick veal medallions with sautéed mushrooms, artichoke hearts and garlic in a light brandy 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 Carciofo</b>	35.95
Pan roasted Faroe Island salmon fillet with artichoke hearts, fresh diced tomatoes, spinach and rosemary in a garlic white wine sauce served with a side of fire roasted spinach	

<b>Pollo Arrosto Vesuvio</b>	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	

<b>Petto di Pollo Limone</b>	26.95
Pan roasted chicken breasts with baby capers in a lemon white wine sauce served with a side of linguini	

<b>Petto di Pollo Salvia</b>	28.95
Pan roasted chicken breasts with sage topped with thinly sliced prosciutto di Parma and fresh mozzarella in a light tomato sauce served with a side of linguini	

<b>Salsiccia Polenta</b>	26.95
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><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 Monte Carlo</b> <span style="float: right;">35.95</span>                  Linguini pasta with sautéed shrimp and scallops in a vodka cream sauce topped with fire roasted spinach</p>	<p><b>Tortellini alla Pana</b> <span style="float: right;">26.95</span>                  Fresh cheese filled tortellini pasta with sautéed Prosciutto cotto, wild mushrooms and peas in a basil cream sauce topped with parmigiano</p> <p><b>Penne Melanzane</b> <span style="float: right;">21.95</span>                  Penne pasta with sautéed roasted eggplant, garlic and shallots in a spicy tomato sauce topped with fresh mozzarella</p> <p><b>Rigatoni Broccoli con Pollo</b> <span style="float: right;">26.95</span>                  Rigatoni pasta with sautéed sliced chicken breasts, broccoli, sliced cherry tomatoes 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>Il Due:</b> Crumbled homemade Italian sausage and fire roasted spinach	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;">8.95</span>	Birra Moretti <span style="float: right;">7</span>
Roasted Potatoes <span style="float: right;">7.95</span>	Blue Moon <span style="float: right;">6</span>
Sautéed Broccoli <span style="float: right;">7.95</span>	Clausthaler (N/A) <span style="float: right;">6</span>
Penne with tomato basil <span style="float: right;">7.95</span>	Coors Light <span style="float: right;">5</span>
Grilled Asparagus <span style="float: right;">9.95</span>	Miller Lite <span style="float: right;">5</span>
Sautéed Wild Mushrooms <span style="float: right;">7.95</span>	Peroni <span style="float: right;">7</span>
<b>NA Cocktails/Italian Sodas</b>	Revolution Anti Hero <span style="float: right;">7</span>
Passionfruit Cherry Spritz <span style="float: right;">6.95</span>	Sam Adams Boston Lager <span style="float: right;">6</span>
Orange & Ginger Mule <span style="float: right;">6.95</span>	Sam Adams Seasonal <span style="float: right;">6</span>
Limonata San Pellegrino <span style="float: right;">5.00</span>	Stella Artois <span style="float: right;">7</span>
Aranciata Rossa San Pellegrino <span style="float: right;">5.00</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