

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)

Formaggio DiCapra	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	

Scampi Francese	18.95
Shrimp lightly floured and egg battered then sautéed with olive oil and lemon in a lemon white wine sauce	



Est. 1995

La
Za'Za'
TRATTORIA
NORTHERN ITALIAN CUISINE

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

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

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

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

Insalata Rustica	11.95
Mixed greens with oranges, port wine infused pears, and caramelized walnuts in a raspberry vinaigrette dressing topped with Danish bleu cheese	

Add to any salad:	Chicken 7	Shrimp 9
	Calamari 11	Salmon 16

STEAKS & CHOPS

8oz Filet Mignon	52.95	Lamb Chops Oreganato	34.95
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	
Pork Chop DeLaurentis	24.95	Vitello Sassi	35.95
Center French-cut pork chop with artichoke hearts, caramelized onions, peas and oregano in a roasted plum tomato sauce served with a side of roasted potatoes		Pan roasted thick veal medallions with sautéed mushrooms, artichoke hearts and garlic in a light brandy sauce with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	19.95	Petto di Pollo Limone	16.95
Lake Superior whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach		Pan roasted chicken breast with baby capers in a lemon white wine sauce served with a side of linguini	
Salmon Carciofo	25.95	Petto di Pollo Salvia	18.95
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		Pan roasted chicken breast with sage topped with thinly sliced prosciutto di Parma and fresh mozzarella in a light tomato sauce served with a side of linguini	
Pollo Arrosto Vesuvio	27.95	Salsiccia Polenta	19.95
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		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>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>Tortellini alla Pana 21.95 Fresh cheese filled tortellini pasta with sautéed Prosciutto cotto, wild mushrooms and peas in a basil cream sauce topped with parmigiano</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>Penne Melanzane 17.95 Penne pasta with sautéed roasted eggplant, garlic and shallots in a spicy tomato sauce topped with fresh mozzarella</p>
<p>Linguini Monte Carlo 25.95 Linguini pasta with sautéed shrimp and scallops in a vodka cream sauce topped with fire roasted spinach</p>	<p>Rigatoni Broccoli con Pollo 20.95 Rigatoni pasta with sautéed sliced chicken breasts, broccoli, sliced cherry tomatoes in a garlic white wine sauce topped with parmigiano</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
◇ Il Due: Crumbled homemade Italian sausage and fire roasted spinach	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