

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)

Portabella Polenta	14.95
Herbed creamy polenta and a grilled portabella mushroom sliced and finished with tomato basil sauce and mozzarella cheese	

Risotto Sardi	17.95
Arborio rice with homemade sliced sausage, wild mushrooms, garlic and shallots in a spicy tomato sauce topped with herbed ricotta	



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

Insalata Bruxelles	14.95
Brussel sprouts, red cabbage, arugula, fried prosciutto, port wine cherries, sliced almonds and goat cheese in a citrus vinaigrette	

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

Wedge Salad	14.95
Iceberg lettuce with sliced cherry tomatoes, crispy bacon and crumbled blue cheese with our homemade bleu cheese dressing	

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 Polenta	24.95	Vitello Saltimbocca	33.95
Center French-cut pork chop with sautéed wild mushrooms and green onions in a light brandy sauce over creamy polenta served with a side of roasted potatoes		Pan roasted thick veal medallions with wild mushrooms, garlic and shallots in a light brandy sauce topped with thinly sliced prosciutto di Parma with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	18.95	Petto di Pollo DiCapra	18.95
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 zucchini and squash in a herbed tomato sauce topped with goat cheese served with a side of linguini	
Salmon Vesuvio	26.95	Petto di Pollo Escarole	16.95
Pan roasted Faroe Island salmon fillet with garlic, fresh oregano, peas and red onion in a lemon white wine sauce served with a side of fire roasted spinach		Pan roasted chicken breast with artichokes, tomatoes, escarole and baby capers in a garlic white wine sauce served with a side of linguini	
Pollo Arrosto Romano	27.95	Salsiccia Diavolo	18.95
Half roasted chicken with shallots, rosemary and lemon in a garlic white wine sauce served with a side of roasted potatoes		Homemade Italian sausage topped with kalamata olives, capers and garlic in a spicy tomato 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>Cavatelli con Pollo 23.95 Fresh cavatelli pasta with wild mushrooms and sliced grilled chicken breast in a basil cream sauce topped with toasted pine nuts</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 Sundried 16.95 Penne pasta with sun-dried tomatoes, wild mushrooms, and fresh basil in a light cream sauce</p>
<p>Linguini Arlecchino 24.95 Linguini pasta with sautéed shrimp, scallops, manila clams and garlic in a spicy cherry tomato sauce</p>	<p>Rigatoni Campagnolo 22.95 Rigatoni pasta with sliced homemade sausage, red onion, roasted peppers, plum tomatoes in a garlic white wine sauce topped with goat cheese</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
◇ Napolitano: Crimini mushrooms, roasted peppers, basil and mozzarella	18.95
◇ 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