

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)

Prosciutto Carciofe	15.95
Thinly sliced prosciutto di parma topped with roasted artichoke hearts, basil, garlic, fresh diced tomatoes and fresh mozzarella topped with balsamic vinegar	

Scampi Nero	16.95
Blackened shrimp served on a bed of sautéed onions and peppers with a roasted garlic 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

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

Beet Salad	13.95
Roasted beets and red onions marinated in a red wine vinaigrette with fresh oregano topped with fresh goat cheese	

Insalata Analise	15.95
Baby arugula, thinly sliced fennel, oranges, avocado, feta cheese and crushed pistachios in a lemon vinaigrette	

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	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	
Pork Chops Artigliano	38.95	Vitello Sassi	45.95
Two Center French-cut pork chops with sautéed pancetta, sun-dried tomatoes and artichoke hearts in a garlic white wine 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	29.95	Petto di Pollo Saltimbocca	29.95
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 in a light brandy sauce topped with thinly sliced prosciutto di Parma served with a side of linguini	
Salmon al Fresco	36.95	Petto di Pollo Diavolo	26.95
Pan roasted Faroe Island salmon fillet with avocado, red onions, tomatoes and fresh basil in a lemon olive oil with a balsamic glaze served over a bed of grilled asparagus		Pan roasted chicken breasts with kalamata olives, capers and garlic in a spicy tomato sauce served with a side of linguini	
Pollo Arrosto Erba	28.95	Salsiccia Piccante e Dolce	27.95
Half roasted chicken with fresh rosemary and thyme in a garlic white wine sauce with a side of roasted potatoes		Homemade Italian sausage topped with roasted peppers, cherry peppers and onions in a light brandy 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>Bucatini alla Panna 25.95 Fresh bucatini pasta with prosciutto cotto, mushrooms and peas in a basil cream sauce with a touch of tomato</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 Fattoria 21.95 Penne pasta with sautéed kalamata olives, sun dried tomatoes, garlic and shallots tossed in extra virgin olive oil topped with toasted pine nuts</p>
<p>Linguini Mare Monte 34.95 Linguini pasta with sautéed scallops, clams, wild mushrooms and artichoke hearts in a tomato basil sauce</p>	<p>Rigatoni Salmone 29.95 Rigatoni pasta with fresh salmon, wild mushrooms, garlic, shallots and a vodka cream sauce with a touch of tomato</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, sliced sundried tomatoes, garlic olive oil and goat cheese	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

* = NO SAUCE

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