

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	17.95
Thin slices of eggplant breaded and layered with fresh mozzarella and parmesan cheese topped with a tomato basil sauce	
(*As an Entree +\$6)	

Risotto Sardi	16.95
Arborio rice with sliced homemade Italian sausage, wild mushrooms, zucchini and sage in a garlic white wine sauce	

Scampi Fritti	17.95
Panko breaded and butterflied fried shrimp served with cocktail sauce	



La

Za' Za'

TRATTORIA

Est. 1995

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	

Asparagus Salad	14.95
Asparagus, fresh diced tomatoes and Danish bleu cheese in a lemon olive oil	

Wedge Salad	15.95
Iceberg lettuce with sliced cherry tomatoes, crispy bacon and crumbled blue cheese with our homemade bleu cheese dressing	

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	

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

STEAKS & CHOPS

8oz Filet Mignon	54.95
Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables	

Pork Chops Rustica	38.95
Two Center French-cut pork chops with pancetta, diced potatoes, sun-dried tomatoes, onions and fresh rosemary in a garlic white wine sauce served with a side of linguini	

Lamb Chops Oreganato	48.95
French cut lamb chops with fresh oregano and garlic in a lemon white wine sauce with a side of roasted potatoes and vegetables	

Vitello Porto	46.95
Pan roasted thick veal medallions with sautéed wild mushrooms in a port wine sauce with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	30.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Salmon Aqua Pazza	36.95
Pan roasted Faroe Island salmon fillet with baby capers in a roasted cheery tomatoes sauce served with a side of fire roasted spinach	

Pollo Arrosto Romano	29.95
Half roasted chicken with fresh garlic, shallots, rosemary in a lemon white wine sauce with a side of roasted potatoes	

Petto di Pollo Aqua Vita	28.95
Pan roasted chicken breasts with artichoke hearts, roasted peppers, red onions diced tomatoes and baby capers in a garlic white wine sauce served with a side of linguini	

Petto di Pollo Melanzane	29.95
Pan roasted chicken breasts with roasted eggplant in a spicy tomato sauce topped with fresh mozzarella served with a side of linguini	

Salsiccia Desperata	28.95
Homemade Italian sausage topped with wild mushrooms, red onions and roasted peppers in a light brandy sauce served with a side of linguini	

PASTAS

Capellini Pomodoro Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano Add: Chicken 25.95 / Meatballs 27.95 Sausage 27.95 / Shrimp 30.95	18.95	Ravioli Babossa Fresh cheese filled ravioli pasta with our tomato basil sauce topped with fresh mozzarella and finished with parmigiano	25.95
Penne Abruzzese Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano	25.95	Penne Vodka con Pollo Penne pasta with sautéed chicken breast in our signature vodka sauce topped with fire roasted spinach	28.95
Linguini Gamberi Rosso di Granchio Linguini pasta with sautéed shrimp and fresh cherry tomatoes in a crabmeat cream sauce	38.95	Rigatoni Mediterranean Rigatoni pasta with green beans, artichoke hearts, sun-dried tomatoes, capers and kalamata olives in a garlic white wine sauce	22.95

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
◇ Verdure: Artichoke hearts and fire roasted spinach	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	Stella Artois 7
Limonata San Pellegrino 5.00	
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