

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 alla Panna	15.95
Arborio rice with prosciutto cotto, mushrooms and peas in a basil cream sauce	

Portabella Polenta	15.95
Creamy polenta and a grilled portabella mushroom over tomato basil sauce topped with fresh mozzarella	



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	

Piselli Salad	14.95
Sugar snap peas, fresh diced tomatoes, fresh basil, cucumbers and Danish bleu cheese finished with a lemon EVOO	

Insalata Cavolo	15.95
Kale, brussel sprouts, bacon, cherry tomatoes and red onion topped with fresh goat cheese in a sweet red wine vinaigrette	

Caprese con Pesto	15.95
Oven roasted tomatoes topped with a homemade pesto spread, fresh mozzarella, and toasted pine nuts finished with EVOO and a balsamic glaze	

Insalata Rustica	13.95
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	57.95	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	
Vitello Umbianco	36.95	Pork Chop Vesuvio	25.95
Pan roasted thick veal medallions with sautéed wild mushrooms, sage topped with prosciutto di parma in a light brandy sauce with a side of linguini		Center French-cut pork chop with garlic, fresh oregano, peas and red onion in a lemon white wine sauce served with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	21.95	Petto di Pollo Napolitano	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 roasted peppers and sautéed wild mushrooms in a herb tomato sauce served with a side of linguini	
Salmon alla Messe	27.95	Petto di Pollo Porri	20.95
Pan roasted Faroe Island salmon fillet with zucchini, squash and sun-dried tomatoes in a herbed tomato white wine sauce over creamy herbed polenta served with a side of fire roasted spinach		Pan roasted chicken breast with shitake mushrooms and asparagus in a roasted potato and leek sauce served with a side of linguini	
Pollo Arrosto Erba	29.95	Salsiccia alla Sassi	21.95
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 sautéed wild mushrooms, artichoke hearts and garlic 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 20.95 / Meatballs 22.95 Sausage 22.95 / Shrimp 24.95	14.95	Creste Di Gallo Maiale Fresh crest of the rooster shape pasta with crumbled Italian sausage and crispy prosciutto in a vodka cream sauce topped with shaved parmesan	25.95
Penne Abruzzese Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano	18.95	Penne Affumicate Penne pasta with sautéed portabella mushrooms, crushed spinach, plum tomatoes and cannellini beans in an herbed broth topped with smoked mozzarella	18.95
Linguini Mare Monte Linguini pasta with sautéed scallops, clams, wild mushrooms and artichoke hearts in a tomato basil sauce	26.95	Rigatoni Vecchia Napoli con Pollo Rigatoni pasta with sautéed chicken, pancetta, zucchini, onions and garlic in a tomato basil cream 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
◇ Bianco*: Garlic, oregano, sun-dried tomatoes, 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
		Revolution Anti Hero	7
		Sam Adams Boston Lager	6
		Stella Artois	7
NA Cocktails/Italian Sodas			
Passionfruit Cherry Spritz	6.95		
Orange & Ginger Mule	6.95		
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