

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)	

Scampi Franchise	17.95
Shrimp lightly floured and egg battered then sautéed with olive oil and lemon in a garlic white wine sauce	

Meatballs al Forno	15.95
Three homemade meatballs served over crispy polenta topped with tomato basil sauce and herbed ricotta cheese	



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	

Roasted Pepper Salad	14.95
Roasted bell peppers, fresh mozzarella, fresh basil and kalamata olives finished with a balsamic glaze and 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 Bruxelles	15.95
Brussels, red cabbage, arugula, fried prosciutto, port wine cherries, sliced almonds and goat cheese in a citrus vinaigrette	

Insalata Analise	13.95
Baby arugula, thinly sliced fennel, oranges, avocado, feta cheese and crushed pistachios in a lemon vinaigrette	

Add to any salad:	Chicken 8	Shrimp 9
	Calamari 11	Salmon 16

STEAKS & CHOPS

8oz Filet Mignon	57.95	Lamb Chops Oreganato	52.95
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 Piccata	48.95	Pork Chops Fagiolini	38.95
Pan roasted thick veal medallions with sautéed crimini mushrooms and baby capers in a garlic white wine sauce sauce with a side of linguini		Two Center French-cut pork chops with green beans, fresh diced tomatoes and pine nuts in a sun-dried tomato pesto served with a side of roasted potatoes	

ENTREES

Pesce Bianco alla Spinaci	30.95	Petto di Pollo Salvia	31.95
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 topped with sage, thinly sliced prosciutto di Parma and fresh mozzarella in a light tomato sauce served with a side of linguini	
Salmon Arugula	36.95	Petto di Pollo Florentine	28.95
Pan roasted Faroe Island salmon fillet served over mashed sweet potatoes and a side of fresh arugula and sliced cherry tomatoes and shaved parmigiano in a lemon olive oil		Pan roasted chicken breasts with spinach, diced tomatoes, garlic and shallots in a vermouth cream sauce served with a side of linguini	
Pollo Arrosto Vesuvio	29.95	Salsiccia Diavolo	28.95
Half roasted chicken with fresh oregano, peas and red onion in a lemon white wine sauce with a side of roasted potatoes		Homemade Italian sausage topped with sautéed kalamata olives, capers and garlic in a spicy tomato 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 Zucca con Salsiccia Fresh pumpkin filled ravioli pasta with homemade Italian sausage, sautéed butternut squash in a sage cream sauce topped with fresh diced tomatoes	32.95
Penne Abruzzese Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano	25.95	Lasagna Tre Formaggio Fresh sheets of pasta layered with ricotta cheese, fresh herbs, mozzarella, parmigiano and topped with a tomato basil sauce with a side of vegetables	28.95
Linguini Carbonara Linguini pasta with sautéed shrimp, scallops, pancetta and Spanish onions in a garlic cream sauce	38.95	Rigatoni Fattoria Rigatoni pasta with sautéed kalamata olives, sun dried tomatoes tossed in EVOO garlic white wine sauce topped with toasted pine nuts	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
◇ Il Due: Crumbled homemade Italian sausage 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
		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)

<u>*Please inform your server of any dietary restrictions or food allergies*</u> <u>All parties of 6 or more are subject to a 20% Service Fee</u> <u>To ensure equal service to every ZaZa's patron **WE DO NOT SPLIT CHECKS**</u> <u>\$5.00 Share Fee on all Entrees & Pastas. Prices subject to change without notice</u>

*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