

ANTIPASTI

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| Calamari Fritti or Griglia | 18.95 |
| Mussels, Spicy Marinara Sauce | 16.95 |
| Bruschetta Romano | 12.95 |
| Bruschetta Spinaci | 14.95 |

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| Carpaccio al Avocado* | 17.95 |
| Thinly sliced raw beef tenderloin, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado | |

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| Carciofo Bianco | 14.95 |
| Fresh artichoke stuffed with seasoned breadcrumbs baked and topped with a lemon butter sauce | |

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| 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 | | |

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| 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) | |

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| Capesante Toscano | 24.95 |
| Pan seared sea scallops with caramelized fennel and leeks and fresh diced tomatoes in a lemon butter sauce finished with a balsamic glaze | |

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| Salsiccia Alla ZaZa | 18.95 |
| Homemade Italian Sausage with sautéed wild mushrooms, fresh diced tomatoes, artichoke hearts and spinach in a balsamic wine sauce | |



La
Za'Za'
TRATTORIA

NORTHERN ITALIAN CUISINE

Est. 1995

INSALATE

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| 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 | |

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

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| Meatball Salad | 14.95 |
| Romaine lettuce with red onion and tomatoes in a red wine vinaigrette beside a homemade meatball, tomato basil sauce and shaved Parmigiano | |

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| Insalata Burrata | 17.95 |
| Imported Italian Burrata cheese over a bed of arugula topped with crispy prosciutto and heirloom tomatoes finished with lemon olive oil and a balsamic glaze | |

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| 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 | |

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

STEAKS & CHOPS

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| 8oz Filet Mignon | 57.95 | Lamb Chops Oreganato | 35.95 |
| 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 Blackened | 25.95 | Vitello De La Casa | 36.95 |
| Center French-cut pork chop with sautéed wild mushrooms in a garlic red wine demi glaze topped with shaved parmesan sauce served with a side of roasted potatoes | | Pan roasted thick veal medallions with caramelized onions in a veal demi glaze infused with fresh oregano with a side of linguini | |

ENTREES

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| Pesce Bianco alla Spinaci | 22.95 | Petto di Pollo Saltimbocca | 20.95 |
| 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 wild mushrooms, garlic and shallots in a light brandy sauce topped with thinly sliced prosciutto di Parma served with a side of linguini | |
| Salmon Vesuvio | 27.95 | Petto di Pollo Parmigiano | 20.95 |
| Pan roasted Faroe Island salmon fillet with fresh oregano, peas and red onion in a lemon white wine sauce served with a side of fire roasted spinach | | Pan roasted chicken breast lightly pounded and breaded topped with mozzarella and a tomato basil sauce served with a side of linguini | |
| Pollo Arrosto Erba | 29.95 | Salsiccia 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 and artichoke hearts in a light brandy sauce served with a side of linguini | |

PASTAS

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| Capellini Pomodoro Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano | 14.95 | Cavatelli Vodka Speziata Fresh cavatelli pasta with spicy vodka cream sauce topped with ricotta cheese and fresh basil | 20.95 |
| Add: Chicken 20.95 / Meatballs 22.95 Sausage 22.95 / Shrimp 24.95 | | Rigatoni Bosciaola Rigatoni pasta with filet tips and wild mushrooms in an herbed tomato sauce topped with fresh mozzarella | 29.95 |
| Penne Abruzzese Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano | 18.95 | Penne con Pollo Penne pasta with sautéed wild mushrooms and sliced grilled chicken breast in a basil cream sauce topped with toasted pine nuts | 25.95 |
| Linguini Gamberetto Linguini pasta with sautéed shrimp, manila clams, sun-dried tomatoes and arugula in a pinot grigio wine sauce | 26.95 | | |

Gluten-free Penne pasta available + \$3

9” Hand Tossed Pizza—Great as an Appetizer!

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| ◇ 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 |
| ◇ Arugula*: Arugula, Prosciutto di Parma, shaved parmigiano, balsamic glaze | 19.95 |
| ◇ 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 |
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| 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 | Peroni Zero (N/A) 7 |
| Passionfruit Cherry Spritz 6.95 | Revolution Anti Hero 7 |
| Orange & Ginger Mule 6.95 | Sam Adams Boston Lager 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)

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