

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)	

Prosciutto Carciofe	17.95
Thinly sliced prosciutto di parma topped with roasted artichoke hearts, basil, fresh diced tomatoes and fresh mozzarella topped with balsamic and EVOO	

Risotto di Barca	18.95
Arborio rice with sautéed calamari, clams and mussels in a saffron garlic white wine sauce with baby capers and fresh diced tomatoes	



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	

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

Special Caprese	14.95
Roma tomatoes, fresh mozzarella, red onions, Kalamata olives, cucumbers and fresh basil tossed in our homemade balsamic vinaigrette	

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 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	
Pork Chops Milanese	38.95	Vitello Marsala	48.95
Two Center French-cut pork chops pounded and breaded with fresh herbs and a demi glaze topped with a mixed green salad served with a side of roasted potatoes		Pan roasted thick veal medallions with sautéed wild mushrooms in a sweet marsala wine sauce with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	30.95	Petto di Pollo Puttanesca	30.95
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 black olives and baby capers in a roasted cherry tomato sauce served with a side of linguini	
Salmon Finocchio	36.95	Petto di Pollo Di La Nona	31.95
Pan roasted Faroe Island salmon fillet with roasted leeks, fennel and tomatoes over a bed of mashed sweet potatoes finished in a balsamic glaze served with a side of fire roasted spinach		Pan roasted chicken breasts with artichokes, red onions and baby capers in a brandy cream sauce served with a side of linguini	
Pollo Arrosto Romano	29.95	Salsiccia alla Polenta	28.95
Half roasted chicken with garlic, shallots, rosemary, lemon, olive oil and white wine with a side of roasted potatoes		Homemade Italian sausage topped with sautéed wild mushrooms and green onions in a light brandy sauce over creamy polenta 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	Tortellini alla Panna Fresh cheese filled tortellini pasta with sautéed prosciutto cotto, peas and wild mushrooms in a cream sauce with a touch of tomato topped with toasted pine nuts	27.95
Penne Abruzzese Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano	25.95	Rigatoni Salsiccia e Rapini Rigatoni pasta with crumbled homemade Italian sausage, rapini and cannellini beans in a garlic white wine sauce topped with Parmigiano	29.95
Linguini Genovese Linguini pasta with sautéed scallops, shrimp, shitake mushrooms, diced potatoes, green beans, fresh diced tomatoes in a pesto white wine sauce	38.95	Penne Siciliano Penne pasta with sautéed roasted eggplant, garlic and shallots in a spicy tomato basil sauce topped with Parmigiano	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
◇ Meatball: Homemade meatballs, hot giardiniera and mozzarella cheese	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	
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)

<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