

ANTIPASTI

Calamari Fritti or Griglia	19.95
Mussels, Spicy Marinara Sauce	17.95
Bruschetta Romano	12.95
Bruschetta Spinaci	14.95

Carpaccio al Avocado*	18.95
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	18.95
Thin slices of eggplant breaded and layered with fresh mozzarella and parmesan cheese topped with a tomato basil sauce	
(*As an Entree +\$6)	

Formaggio DiCapra	14.95
Toasted Italian bread with a Kalamata olive spread, basil, Parmesan cheese and EVOO served with baked goat cheese in a light tomato sauce	

Risotto Paradiso	17.95
Arborio rice with crispy prosciutto, wild mushrooms, Spanish onions in a truffle pesto sauce topped with shaved parmesan	



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	

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	

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

Vitello De La Nona	36.95
Pan roasted thick veal medallions with sautéed artichoke hearts, red onions and capers in a brandy cream sauce with a side of linguini	

Lamb Chops Oreganato	52.95
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 Portabella	25.95
Center French-cut pork chop with sautéed portabella mushrooms and fresh herbs in a red wine reduction served with a side of roasted potatoes	

ENTREES

Pesce Bianco alla Spinaci	23.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Salmon Pignole	27.95
Pan roasted Faroe Island salmon fillet served with roasted peppers, diced tomatoes, green onions and toasted pine nuts in a balsamic wine sauce with a side of fire roasted spinach	

Pollo Arrosto Vesuvio	30.95
Half roasted chicken with fresh oregano, peas and red onion in a lemon white wine sauce with a side of roasted potatoes	

Petto di Pollo Milanese	22.95
Pan roasted chicken breast pounded breaded and topped with arugula, baby heirloom tomatoes and red onion relish & lemon olive oil served with a side of linguini	

Petto di Pollo Polenta	20.95
Pan roasted chicken breast with wild mushrooms and green onions in a light brandy sauce over creamy polenta served with a side of linguini	

Salsiccia e Peppers	21.95
Homemade Italian sausage topped with Tri-colored roasted peppers and red onions in a red wine 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	Gnocchi Alfredo con Pollo Fresh gnocchi pasta with sautéed chicken and mushrooms in our homemade alfredo cream sauce with Parmigiano	26.95
Penne Abruzzese Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano	18.95	Rigatoni Campagnolo Rigatoni pasta with sliced homemade sausage, red onion, roasted peppers and plum tomatoes in a garlic white wine sauce topped with goat cheese	25.95
Linguini Gamberi Linguini pasta with sautéed shrimp in our vodka cream sauce topped with fire roasted spinach	28.95	Penne Carciofo Penne pasta with roasted artichoke hearts and garlic in a tomato basil sauce topped with fresh mozzarella	18.95

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	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

Fire Roasted Spinach	8.95
Roasted Potatoes	7.95
Sautéed Broccoli	7.95
Penne with tomato basil	7.95
Grilled Asparagus	9.95
Sautéed Wild Mushrooms	7.95

NA Cocktails/Italian Sodas

Passionfruit Cherry Spritz	7.95
Orange & Ginger Mule	7.95
Limonata San Pellegrino	5.00
Aranciata Rossa San Pellegrino	5.00

BIRRA

Birra Moretti	7
Blue Moon	6
Clausthaler (N/A)	6
Coors Light	5
Miller Lite	5
Peroni	7
Revolution Anti Hero	7
Sam Adams Boston Lager	6
Stella Artois	7

(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