

Restaurant Week

Menu



La Za'Za'
TRATTORIA
NORTHERN ITALIAN CUISINE

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

Melanzane Parmigiano 18.95
Made to order, 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

INSALATE

Dinner Salad 7.95
Caesar Salad* 8.95
Insalata Caprese 13.95

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

Rustica Salad 14.95
Mixed greens with oranges, port wine infused pears, and caramelized walnuts in a raspberry vinaigrette dressing topped with Danish bleu cheese

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

Insalata alla ZaZa 12.95
Romaine lettuce with mixed vegetables and Kalamata olives in our house balsamic vinaigrette topped with Danish bleu cheese

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

ENTREES

Pesce Bianco alla Spinaci 32.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach

Salmon Pignole 36.95
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

Pork Chops Portabella 38.95
Two center French-cut pork chops with sautéed portabella mushrooms and fresh herbs in a red wine reduction served with a side of roasted potatoes

Filet Mignon Duo 46.95
(2) 4oz Filet Mignon Medallions grilled to perfection topped with choice of Bleu cheese, Parmigiano or Horseradish crusts served with a side of roasted potatoes

Petto di Pollo Milanese 32.95
Pan roasted chicken breasts 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 30.95
Pan roasted chicken breasts with wild mushrooms and green onions in a light brandy sauce over creamy polenta served with a side of linguini

Salsiccia e Peppers 29.95
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	18.95	Gnocchi Alfredo con Pollo	32.95
Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano		Fresh gnocchi pasta with sautéed chicken and mushrooms in our homemade alfredo cream sauce with Parmigiano	
Add: Chicken 25.95 / Meatballs 27.95			
Sausage 27.95 / Shrimp 30.95		Rigatoni Campagnolo	30.95
		Rigatoni pasta with sliced homemade sausage, red onion, roasted peppers and plum tomatoes in a garlic white wine sauce topped with goat cheese	
Penne Abruzzese	25.95	Penne Carciofo	25.95
Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano		Penne pasta with roasted artichoke hearts and garlic in a tomato basil sauce topped with fresh mozzarella	
Linguini Gamberi	34.95		
Linguini pasta with sautéed shrimp in our vodka cream sauce topped with fire roasted spinach			

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		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	7.95	Revolution Anti Hero	7
Orange & Ginger Mule	7.95	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)

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