

# 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 parme-  
san 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

## 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

**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

**Filet Mignon Duo** 46.95  
(2) 4oz Filet Mignon Medallions grilled to perfection  
topped with choice of Bleu cheese, Parmigiano or Horse-  
radish crusts served 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

14.95

Add: Chicken 20.95 / Meatballs 22.95

Sausage 22.95 / Shrimp 24.95

### Penne Abruzzese

Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano

18.95

### Linguini Gamberi

Linguini pasta with sautéed shrimp in our vodka cream sauce topped with fire roasted spinach

28.95

### Gnocchi Alfredo con Pollo

Fresh gnocchi pasta with sautéed chicken and mushrooms in our homemade alfredo cream sauce with Parmigiano

26.95

### 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

### 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
- ◊ **II 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

## BIRRA

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

## 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

## (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