

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)

Scampi Nero	17.95
Blackened shrimp served on a bed of sautéed onions and peppers with a roasted garlic sauce	

Meatballs al Forno	16.95
Three homemade meatballs served over crispy polenta topped with tomato basil sauce and herbed ricotta cheese	



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	

Portabella Griglia	14.95
Grilled portabella mushroom, fresh basil, fresh diced tomato and Danish bleu cheese finished with EVOO	

Insalata Bruxelles	15.95
Brussels, red cabbage, arugula, fried prosciutto, port wine cherries, sliced almonds and goat cheese in a citrus 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 DiCapra	13.95
Mixed greens, bell peppers and sliced cherry tomatoes in a sun-dried cherry dressing topped with toasted almonds and goat cheese	

Add to any salad:	Chicken 7	Shrimp 9
	Calamari 11	Salmon 16

STEAKS & CHOPS

8oz Filet Mignon	57.95	Lamb Chops Oreganato	34.95
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	
Vitello alla Guinness	36.95	Pork Chop Marsala	25.95
Pan roasted thick veal medallions with shitake mushrooms, pearl onions, sun dried tomatoes and fresh herbs in a Guinness Stout reduction with a side of linguini		Center French-cut pork chop with sautéed wild mushrooms in a sweet marsala wine sauce served with a side of roasted potatoes	

ENTREES

Pesce Bianco alla Spinaci	23.95	Petto di Pollo Piccata	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 crimini mushrooms and baby capers in a white wine sauce served with a side of linguini	
Salmon Carciofo	27.95	Petto di Pollo DiCapra	22.95
Pan roasted Faroe Island salmon fillet served with artichoke hearts, diced tomatoes, spinach and rosemary in a garlic white wine sauce with a side of fire roasted spinach		Pan roasted chicken breast with zucchini, squash and herbed tomato sauce topped with crumbled goat cheese served with a side of linguini	
Pollo Arrosto Erba	30.95	Salsiccia Carnivale	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 roasted peppers, mushrooms and red onions in a red wine balsamic vinaigrette served with a side of linguini	

PASTAS

<p>Capellini Pomodoro 14.95 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</p> <p>Penne Abruzzese 18.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p>Linguini Genovese 28.95 Linguini pasta with sautéed scallops, shrimp, shitake mushrooms, diced potatoes, green beans, fresh diced tomatoes in a pesto white wine sauce</p>	<p>Fettuccine Norcina 29.95 Fresh tri-color fettuccine pasta with sliced homemade Italian sausage and pancetta in a three cheese cream sauce</p> <p>Rigatoni Ricotta 17.95 Rigatoni pasta with sautéed spinach in a tomato basil sauce topped with fresh ricotta cheese</p> <p>Penne Porcini con Pollo 23.95 Penne pasta with grilled chicken, sautéed porcini, crimini and portabella mushrooms in a brandy cream sauce</p>
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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
◇ Verdure: Roasted artichoke hearts and fire roasted spinach	18.95
◇ 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
Peroni Zero (N/A)	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