

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 Diavolo	17.95
Sautéed shrimp served with olives, capers and garlic in a spicy tomato sauce	

Arancini Rossa e Verde	15.95
Arborio rice mixed with herbs, peas and provolone cheese breaded and fried with half basil pesto half tomato basil sauce finished with parmigiano	



Est. 1995

La
Za'Za'
TRATTORIA
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	

Melanzane Tower	14.95
Thin slices of lightly pan fried eggplant stacked with fresh mozzarella, tomatoes, roasted peppers and arugula finished with a balsamic glaze	

Wedge Salad	15.95
Iceberg lettuce with sliced cherry tomatoes, crispy bacon and crumbled blue cheese with our homemade bleu cheese dressing	

Roasted Pepper Salad	14.95
Roasted bell peppers, fresh mozzarella, fresh basil and kalamata olives finished with EVOO	

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	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	
Vitello alla Vesuvio	48.95	Pork Chops Digiorno	38.95
Pan roasted thick veal medallions with garlic, fresh oregano, peas and red onion in a lemon white wine sauce with a side of linguini		Two center French-cut pork chops with diced potatoes, peas, green beans and carrots in a roasted red pepper cream sauce served with a side of roasted potatoes	

ENTREES

Pesce Bianco alla Spinaci	32.95	Petto di Pollo Limone	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 baby capers in a lemon white wine sauce served with a side of linguini	
Salmon Mustasa	36.95	Petto di Pollo Salvia	32.95
Pan roasted Faroe Island salmon fillet served with sautéed portabella mushrooms and fresh diced tomatoes in a light brandy mustard sauce with a side of fire roasted spinach		Pan roasted chicken breasts topped with sage, thinly sliced prosciutto di Parma and fresh mozzarella in a light tomato sauce served with a side of linguini	
Pollo Arrosto Romano	30.95	Salsiccia Sassi	29.95
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, artichoke hearts and garlic in a light brandy sauce served with a side of linguini	

PASTAS

<p>Capellini Pomodoro 18.95 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</p> <p>Penne Abruzzese 25.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p>Linguini Mare Monte 38.95 Linguini pasta with sautéed scallops, clams, wild mushrooms and artichoke hearts in a tomato basil sauce</p>	<p>Creste de Gallo Maiale 37.95 Fresh crest of the rooster pasta with crumbled Italian sausage and crispy prosciutto in a vodka cream sauce topped with shaved parmesan</p> <p>Rigatoni Broccoli 21.95 Rigatoni pasta with sautéed broccoli and sliced cherry tomatoes in a garlic white wine sauce</p> <p>Penne Arrabiata con Pollo 28.95 Penne pasta with sautéed chicken breast, garlic and shallots in a spicy tomato sauce with parmigiano</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
◇ 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 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