

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)

Risotto Tartufo	15.95
Arborio rice with asparagus and mushrooms in a light cream sauce with truffle oil topped with shaved parmigiano	

Scampi Fritti	18.95
Panko breaded and fried shrimp served with lemon and cocktail sauce	



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	

Burrata Salad	18.95
Imported Italian Burrata cheese over a bed of arugula topped with crispy prosciutto and heirloom tomatoes finished with lemon olive oil and a balsamic glaze	

Insalata Analise	16.95
Baby arugula, thinly sliced fennel, oranges, avocado, feta cheese and crushed pistachios in a lemon vinaigrette	

String Bean Salad	14.95
Fresh string beans, diced tomatoes, fresh basil, cucumbers and Danish bleu cheese finished with a lemon EVOO	

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	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 Portabella	48.95	Pork Chops Di La Nonna	38.95
Pan roasted thick veal medallions with portabella mushrooms and fresh herbs in a red wine reduction with a side of linguini		Two center French-cut pork chops with artichoke hearts, red onions and capers in a brandy cream sauce served with a side of roasted potatoes	

ENTREES

Pesce Bianco alla Spinaci	32.95	Petto di Pollo Marsala	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 wild mushrooms in a sweet marsala wine sauce served with a side of linguini	
Salmon Mediterranean	36.95	Petto di Pollo Melanzane	32.95
Pan roasted Faroe Island salmon fillet served with kalamata olives, roasted peppers, capers, and diced tomatoes in a garlic white wine sauce with a side of fire roasted spinach		Pan roasted chicken breasts topped with roasted eggplant in a spicy tomato sauce topped with mozzarella served with a side of linguini	
Pollo Arrosto Vesuvio	30.95	Salsiccia Napolitano	29.95
Half roasted chicken with garlic, shallots, fresh oregano, peas and red onion in a lemon white wine sauce with a side of roasted potatoes		Homemade Italian sausage topped with wild mushrooms and red & yellow roasted peppers in a tomato basil 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 Gamberetto 38.95 Linguini pasta with sautéed shrimp, manila clams, sun-dried tomatoes and arugula in a pinot grigio wine sauce</p>	<p>Cavatelli Vodka Speziata 26.95 Fresh cavatelli pasta with spicy vodka cream sauce topped with ricotta cheese and fresh basil</p> <p>Rigatoni Primavera com Pollo 28.95 Rigatoni pasta with sautéed chicken breast, zucchini, squash, broccoli and peppers, fresh diced tomatoes in a garlic white wine sauce</p> <p>Penne Pastore 32.95 Penne pasta with sliced sausage and sun dried tomatoes in a tomato basil sauce topped with goat cheese</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
◇ 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
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