

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)

Prosciutto Carciofe	17.95
Thinly sliced prosciutto di parma topped with roasted artichoke hearts, basil, fresh diced tomatoes and fresh mozzarella topped with a balsamic glaze	

Scampi Scorza	18.95
Pan seared shrimp tossed with roasted peppers, spinach and baby capers in a tomato pesto sauce	



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	

Meatball Salad	15.95
Romaine lettuce with red onion and tomatoes in a red wine vinaigrette beside a homemade meatball, tomato basil sauce and shaved Parmigiano	

Special Caprese	15.95
Roma tomatoes, fresh mozzarella, red onions, Kalamata olives, cucumbers and fresh basil tossed in our homemade balsamic vinaigrette	

Beet Salad	14.95
Roasted beets and red onions marinated in a red wine vinaigrette with fresh oregano topped with fresh goat cheese	

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	54.95
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	
Pork Chops Milanese	38.95	Vitello Escarole	50.95
Two Center French-cut pork chops pounded and breaded with fresh herbs and a demi glaze topped with a mixed green salad served with a side of roasted potatoes		Pan roasted thick veal medallions with escarole, artichoke hearts, diced tomatoes and baby capers in a garlic white wine sauce with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	32.95	Petto di Pollo Puttanesca	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 kalamata olives and baby capers in a roasted cherry tomato sauce served with a side of linguini	
Salmon al Fresco	36.95	Petto di Pollo Provencale	32.95
Pan roasted Faroe Island salmon fillet served with avocado, red onions, tomatoes, cilantro in a lemon olive oil and balsamic glaze over a bed of asparagus		Pan roasted chicken breasts with plum tomatoes, roasted peppers, spinach, pine nuts and thyme in a white wine sauce served with a side of linguini	
Pollo Arrosto Erba	30.95	Salsiccia Funghi	29.95
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 porcini, crimini, and portabella mushrooms 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 Arlecchino 38.95 Linguini pasta with sautéed shrimp, scallops, manila clams and garlic in a spicy cherry tomato sauce</p>	<p>Tortellini Salsiccia E Rapini 32.95 Fresh cheese filled tortellini pasta with crumbled homemade Italian sausage, rapini and cannellini beans in a garlic white wine sauce topped with Parmigiano</p> <p>Rigatoni Funghi DiCapra 24.95 Rigatoni pasta with sautéed wild mushrooms, garlic, and shallots in a sun-dried tomato pesto sauce topped with fresh goat cheese</p> <p>Penne Vecchia Napoli con Pollo 29.95 Penne pasta with sautéed chicken, pancetta, zucchini, onions and garlic in a tomato basil 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
◇ Bianco*: Garlic, oregano, sliced sun-dried tomatoes and goat cheese	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

*= NO SAUCE

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