

## ANTIPASTI

Calamari Fritti or Griglia	19.95
Mussels, Spicy Marinara Sauce	17.95
Bruschetta Romano	12.95
Bruschetta Spinaci	14.95

<b>Carpaccio al Avocado*</b>	18.95
Thinly sliced raw beef tenderloin, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado	

<b>Carciofo Bianco</b>	14.95
Fresh artichoke stuffed with seasoned breadcrumbs baked and topped with a lemon butter sauce	

<b>Vongole al Forno*</b>	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		

<b>Melanzane Parmigiano</b>	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)

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

<b>Scampi Scorza</b>	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

<b>Dinner Salad</b>	7.95
<b>Caesar Salad*</b>	8.95
<b>Insalata Caprese</b>	13.95
<b>Insalata alla ZaZa</b>	12.95
Romaine lettuce with mixed vegetables and Kalamata olives in our house balsamic vinaigrette topped with Danish bleu cheese	

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

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

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

<b>Insalata Rustica</b>	13.95
Mixed greens with oranges, port wine infused pears, and caramelized walnuts in a raspberry vinaigrette dressing topped with Danish bleu cheese	

<b>Add to any salad:</b>	Chicken 7	Shrimp 9
	Calamari 11	Salmon 16

## STEAKS & CHOPS

<b>8oz Filet Mignon</b>	57.95	<b>Lamb Chops Oreganato</b>	36.95
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	
<b>Pork Chop Milanese</b>	26.95	<b>Vitello Escarole</b>	36.95
Center French-cut pork chop 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

<b>Pesce Bianco alla Spinaci</b>	23.95	<b>Petto di Pollo Puttanesca</b>	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 kalamata olives and baby capers in a roasted cherry tomato sauce served with a side of linguini	
<b>Salmon al Fresco</b>	27.95	<b>Petto di Pollo Provencale</b>	22.95
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 breast with plum tomatoes, roasted peppers, spinach, pine nuts and thyme in a white wine sauce served with a side of linguini	
<b>Pollo Arrosto Erba</b>	30.95	<b>Salsiccia Funghi</b>	22.95
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><b>Capellini Pomodoro</b> <span style="float: right;">14.95</span>                  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><b>Tortellini Salsiccia E Rapini</b> <span style="float: right;">23.95</span>                  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><b>Penne Abruzzese</b> <span style="float: right;">18.95</span>                  Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p>	<p><b>Rigatoni Funghi DiCapra</b> <span style="float: right;">19.95</span>                  Rigatoni pasta with sautéed wild mushrooms, garlic, and shallots in a sun-dried tomato pesto sauce topped with fresh goat cheese</p>
<p><b>Linguini Arlecchino</b> <span style="float: right;">29.95</span>                  Linguini pasta with sautéed shrimp, scallops, manila clams and garlic in a spicy cherry tomato sauce</p>	<p><b>Penne Vecchia Napoli con Pollo</b> <span style="float: right;">23.95</span>                  Penne pasta with sautéed chicken, pancetta, zucchini, onions and garlic in a tomato basil cream sauce</p>

\*Gluten-free Penne pasta available + \$3\*

### 9" Hand Tossed Pizza—Great as an Appetizer!

◇ <b>Margherita:</b> Marinated crushed roma tomatoes, fresh basil, garlic, fresh mozzarella	18.95
◇ <b>Quattro Stagioni:</b> Prosciutto, artichokes, mushrooms and olives	18.95
◇ <b>Quattro Formaggio:</b> Four Cheese - Mozzarella, Cream Cheese, Bleu and Swiss	18.95
◇ <b>Bianco*:</b> Garlic, oregano, sliced sun-dried tomatoes and goat cheese	18.95
◇ <b>ZaZa Trio:</b> Homemade crumbled Italian sausage, mushroom and red onion	18.95
◇ <b>Any Two:</b> Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	18.95

Extra Ingredients \$3 / Prosciutto & Anchovies \$4

\*= NO SAUCE

<b>SIDES</b>	<b>BIRRA</b>
Fire Roasted Spinach <span style="float: right;">8.95</span>	Birra Moretti <span style="float: right;">7</span>
Roasted Potatoes <span style="float: right;">7.95</span>	Blue Moon <span style="float: right;">6</span>
Sautéed Broccoli <span style="float: right;">7.95</span>	Clausthaler (N/A) <span style="float: right;">6</span>
Penne with tomato basil <span style="float: right;">7.95</span>	Coors Light <span style="float: right;">5</span>
Grilled Asparagus <span style="float: right;">9.95</span>	Miller Lite <span style="float: right;">5</span>
Sautéed Wild Mushrooms <span style="float: right;">7.95</span>	Peroni <span style="float: right;">7</span>
<b>NA Cocktails/Italian Sodas</b>	Peroni Zero (N/A) <span style="float: right;">7</span>
Passionfruit Cherry Spritz <span style="float: right;">7.95</span>	Revolution Anti Hero <span style="float: right;">7</span>
Orange & Ginger Mule <span style="float: right;">7.95</span>	Sam Adams Boston Lager <span style="float: right;">6</span>
Limonata San Pellegrino <span style="float: right;">5.00</span>	Stella Artois <span style="float: right;">7</span>
Aranciata Rossa San Pellegrino <span style="float: right;">5.00</span>	

**(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