

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)	

Formaggio DiCapra	14.95
Toasted Italian bread with a Kalamata olive spread, basil, Parmesan cheese and EVOO served with baked goat cheese in a light tomato sauce	

Scampi Mediterranean	18.95
Pan seared shrimp tossed with kalamata olives, roasted peppers, capers, and diced tomatoes in a garlic white wine 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	

Caprese con Pesto	15.95
Oven roasted tomatoes topped with a homemade pesto spread, fresh mozzarella, and toasted pine nuts finished with EVOO and a balsamic glaze	

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

Portabella Griglia	14.95
Grilled portabella mushroom, fresh basil, fresh diced tomatoes and Danish bleu cheese finished with 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	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	
Pork Chop Blackened	26.95	Vitello Marsala	36.95
Center French-cut pork chop with sautéed wild mushrooms in a garlic red wine demi glaze topped with shaved parmesan served with a side of roasted potatoes		Pan roasted thick veal medallions with wild mushrooms in a sweet marsala wine sauce with a side of linguini	

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 garlic white wine sauce served with a side of linguini	
Salmon Carciofe Fresco	28.95	Petto di Pollo Florentine	22.95
Pan roasted Faroe Island salmon fillet served with artichoke hearts, garlic, fresh basil and cherry tomatoes finished with a balsamic glaze served with a side of fire roasted spinach		Pan roasted chicken breast with spinach, diced tomatoes, garlic and shallots in a vermouth cream sauce served with a side of linguini	
Pollo Arrosto Romano	30.95	Salsiccia & Peppers	22.95
Half roasted chicken with garlic, shallots, rosemary, lemon, olive oil and white wine with a side of roasted potatoes		Homemade Italian sausage topped with tri-colored roasted peppers and red onions in a red wine sauce served with a side of linguini	

PASTAS

Capellini Pomodoro 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	14.95	Gnocchi Anco Maccia Fresh gnocchi pasta with sliced Italian sausage, wild mushrooms, garlic and shallots in a pesto cream sauce topped with toasted pine nuts	27.95
Penne Abruzzese Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano	18.95	Rigatoni Broccoli con Pollo Rigatoni pasta with sautéed chicken breast, broccoli and sliced cherry tomatoes in a garlic white wine sauce	22.95
Linguini Pescatore Linguini pasta with sautéed mussels, calamari and scallops in a garlic white wine sauce	28.95	Penne Giardino Penne pasta with roasted eggplant, zucchini and squash in an herbed tomato sauce topped with fresh mozzarella cheese	17.95

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	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		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
Watermelon Mint Refresher	7.95	Revolution Anti Hero	7
Passionfruit Cherry Spritz	7.95	Sam Adams Boston Lager	6
Orange & Ginger Mule	7.95	Stella Artois	7
Limonata San Pellegrino	5.00		
Aranciata Rossa San Pellegrino	5.00		

(DO NOT BE MISTAKEN!!!)

ZaZa's Has Only ONE Location
The Original in St. Charles (Est. 1995)

<u>*Please inform your server of any dietary restrictions or food allergies*</u> <u>All parties of 6 or more are subject to a 20% Service Fee</u> <u>To ensure equal service to every ZaZa's patron **WE DO NOT SPLIT CHECKS**</u> <u>\$5.00 Share Fee on all Entrees & Pastas. Prices subject to change without notice</u>

*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