

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)	

Portabella Polenta	14.95
Creamy herbed polenta topped with a grilled portabella mushroom over tomato basil sauce	

Salsiccia alla ZaZa	18.95
Homemade Italian Sausage with sautéed wild mushrooms, fresh diced tomatoes, artichoke hearts and spinach in a balsamic wine sauce	



La

Za'Za'

TRATTORIA

Est. 1995

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	

Roasted Pepper Salad	15.95
Roasted bell peppers, fresh mozzarella, fresh basil and kalamata olives finished with a balsamic glaze and EVOO	

Summer Burrata	21.95
Baby arugula, grilled fresh peaches, cherry tomatoes, basil and crispy prosciutto with Burrata cheese finished in a sun-dried cherry dressing	

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

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	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 Artigliano	26.95	Vitello Sassi	36.95
Center French-cut pork chop with sautéed pancetta, sun-dried tomatoes and artichoke hearts in a garlic white wine sauce served with a side of roasted potatoes		Pan roasted thick veal medallions with sautéed mushrooms, artichoke hearts and garlic in a light brandy sauce with a side of linguini	

ENTREES

Pesce Bianco alla Spinaci	23.95	Petto di Pollo Di La Nonna	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 artichokes, red onions and baby capers in a brandy cream sauce served with a side of linguini	
Salmon Asparagini	28.95	Petto di Pollo DiCapra	22.95
Pan roasted Faroe Island salmon fillet served with asparagus, sun-dried tomatoes and mushrooms in a garlic white wine sauce served with a side of fire roasted spinach		Pan roasted chicken breast with zucchini, squash and herbed tomato sauce topped with crumbled goat cheese served with a side of linguini	
Pollo Arrosto Vesuvio	30.95	Salsiccia e Polenta	22.95
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 green onions in a light brandy sauce over creamy polenta 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	Ravioli Polpette Fresh cheese filled ravioli pasta with three homemade meatballs in a tomato basil sauce finished with shaved parmesan	25.95
Penne Abruzzese Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano	18.95	Rigatoni Monte Carlo Rigatoni pasta with sautéed shrimp and scallops in a vodka cream sauce topped with fire roasted spinach	28.95
Linguini Caprese Linguini pasta with a fresh crushed tomato sauce with garlic and basil topped with fresh mozzarella cheese	18.95	Penne Tartufo con Pollo Penne pasta with sliced sautéed chicken breast, asparagus and fresh diced tomatoes in a basil cream sauce with a touch of truffle oil and shaved parmigiano	24.95

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
◇ 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
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