

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	15.95
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)

Arancini Rossa Verde	15.95
Arborio rice mixed with herbs, peas and provolone cheese breaded and fried with half basil pesto, half tomato basil sauce finished with parmigiano	

Scampi Vesuvio	18.95
Pan seared shrimp tossed in fresh garlic, fresh oregano, peas and red onion in a lemon 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	

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

Spinach Salad	14.95
Fresh baby spinach, sliced cherry tomatoes, bacon, oranges and feta cheese in a red wine vinaigrette	

Insalata Bruxelles	15.95
Brussels, red cabbage, arugula, fried prosciutto, port wine cherries, sliced almonds and goat cheese in a citrus vinaigrette	

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	
Vitello Saltimbocca	36.95	Pork Chop Digiorno	26.95
Pan roasted thick veal medallions with sautéed wild mushrooms, garlic and shallots in a light brandy sauce topped with thinly sliced prosciutto di Parma served with a side of linguini		Center French-cut pork chop with diced potatoes, peas, green beans and carrots in a roasted red pepper cream sauce served with a side of roasted potatoes	

ENTREES

Pesce Bianco alla Spinaci	23.95	Petto di Pollo Babossa	22.95
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 topped with fresh mozzarella in a tomato basil sauce served with a side of linguini	
Salmon Mango Fresco	28.95	Petto di Pollo Polenta	20.95
Pan roasted Faroe Island salmon fillet served with mango, avocado, red onion, roasted peppers and basil in a lemon olive oil with balsamic glaze on a bed of grilled asparagus		Pan roasted chicken breast with wild mushrooms and green onions in a light brandy sauce over creamy polenta served with a side of linguini	
Pollo Arrosto Erba	30.95	Salsiccia Carnivale	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 roasted peppers, mushrooms and red onions in a red wine balsamic vinaigrette 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	Cavatelli alla Fiamma Fresh cavatelli pasta with sautéed chicken, sun-dried tomatoes and peas in a vodka cream sauce topped with fire roasted spinach	27.95
Penne Abruzzese Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano	18.95	Rigatoni Campagnolo Rigatoni pasta with sliced homemade sausage, red onion, roasted peppers, plum tomatoes, garlic white wine and goat cheese	25.95
Linguini Genovese Linguini pasta with sautéed scallops, shrimp, shitake mushrooms, diced potatoes, green beans, fresh diced tomatoes in a pesto white wine sauce	26.95	Penne Carciofo Penne pasta with roasted artichoke hearts and garlic in a tomato basil sauce topped with fresh mozzarella	18.95

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
◇ *Arugula: Fresh arugula, prosciutto di parma, shaved parmigiano, balsamic glaze	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 *** - 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
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)

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