

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)	

Meatballs al Forno	17.95
Three homemade meatballs served over crispy polenta topped with tomato basil sauce and herbed ricotta cheese	

Risotto Paradiso	16.95
Arborio rice with crispy prosciutto, wild mushrooms, Spanish onions in a truffle pesto sauce topped with shaved parmesan	



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	

Romana Griglia	16.95
Grilled Romaine lettuce with cucumbers, cherry tomatoes, avocado, basil, shaved parmesan finished with lemon EVOO and balsamic glaze	

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

Insalata Analise	17.95
Baby arugula, thinly sliced fennel, oranges, avocado, feta cheese and crushed pistachios in a lemon vinaigrette	

Insalata Rustica	14.95
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	59.95	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 DeLaurentis	37.95	Pork Chop Portabella	26.95
Pan roasted thick veal medallions with sautéed artichoke hearts, caramelized onions, peas and oregano in a roasted plum tomato sauce served with a side of linguini		Center French-cut pork chop with portabella mushrooms and fresh herbs in a red wine reduction served with a side of roasted potatoes	

ENTREES

Pesce Bianco alla Spinaci	23.95	Petto di Pollo Marsala	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 topped with sautéed wild mushrooms and sweet marsala wine sauce served with a side of linguini	
Salmon Pignole	27.95	Petto di Pollo Puttanesca	20.95
Pan roasted Faroe Island salmon fillet served with roasted peppers, green onions, fresh diced tomatoes and pine nuts in a balsamic wine 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	
Pollo Arrosto Romano	32.95	Salsiccia Napolitano	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 wild mushrooms and red & yellow roasted peppers in a tomato basil 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	Fettuccine Carbonara Fresh tri-colored fettuccine pasta with shrimp, scallops, pancetta and Spanish onions in a garlic cream sauce	28.95
Penne Abruzzese Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano	18.95	Rigatoni Ricotta Rigatoni pasta with sautéed spinach in a tomato basil sauce topped with fresh ricotta cheese	17.95
Linguini Broccoli con Pollo Linguini pasta with sautéed chicken breast, broccoli and sliced cherry tomatoes in a garlic white wine sauce	22.95	Penne Paisano Penne pasta with homemade sliced sausage, wild mushrooms and peas in a basil cream sauce	25.95

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	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
Sautéed Wild Mushrooms	7.95	Miller Lite	5
		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