La Za'Za' TRATTORIA

NORTHERN ITALIAN CUISINE

Est. 1995

ANTIPASTI

Calamari Fritti or Griglia 20.95
Mussels, Spicy Marinara Sauce 18.95
Bruschetta Romano 13.95
Bruschetta Spinaci 15.95

Carpaccio al Avocado* 19.95
Thinly sliced raw beef tenderloin, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado

Carciofo Bianco 16.95
Fresh artichoke stuffed with seasoned breadcrumbs baked and topped with a lemon butter sauce

Vongole al Forno* **1/2 doz** /12.95 **doz.** /21.95
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)

Scallops Toscano 25.95
Pan seared sea scallops with caramelized fennel and leeks and fresh diced tomatoes in a lemon butter sauce finished with a balsamic glaze

Risotto Paisano 18.95
Arborio rice with sliced homemade Italian sausage, wild mushrooms and peas in a garlic white wine sauce

INSALATE

Dinner Salad 8.95
Caesar Salad* 9.95
Insalata Caprese 14.95

Insalata alla ZaZa 13.95
Romaine lettuce with mixed vegetables and Kalamata olives in our house balsamic vinaigrette topped with Danish bleu cheese

Meatball Salad 16.95
Romaine lettuce with red onion and tomatoes in a red wine vinaigrette beside a homemade meatball, tomato basil sauce and shaved Parmigiano

Insalata Cavolo 17.95
Kale, brussels sprouts, bacon, cherry tomatoes and red onion topped with fresh goat cheese in a sweet red wine vinaigrette

Portabella Griglia 14.95
Grilled portabella mushroom, fresh basil, fresh diced tomatoes and Danish bleu cheese finished with EVOO

Insalata DiCapra 14.95
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 8 Shrimp 10 Calamari 12 Salmon 16

STEAKS & CHOPS

8oz Filet Mignon 59.95
Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables

Pork Chops Blackened 39.95
Two Center French-cut pork chops with sautéed wild mushrooms in a garlic red wine demi glaze topped with shaved parmesan served with a side of roasted potatoes

Lamb Chops Oreganato 54.95
French cut lamb chops with fresh oregano and garlic in a lemon white wine sauce with a side of roasted potatoes and vegetables

Vitello Escarole 57.95
Pan roasted thick veal medallions with sautéed escarole, artichoke hearts, fresh diced tomato and baby capers in a garlic white wine sauce served with a side of linguini

ENTREES

Pesce Bianco alla Spinaci 32.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach

Salmon Finocchio 37.95
Pan roasted Faroe Island salmon fillet served with roasted leeks, fennel and tomatoes over a bed of mashed sweet potatoes finished in a balsamic glaze with a side of fire roasted spinach

Pollo Arrosto Vesuvio 30.95
Half roasted chicken with garlic, shallots, fresh oregano, peas and red onion in a lemon white wine sauce with a side of roasted potatoes

Petto di Pollo Desperata 30.95
Pan roasted chicken breasts topped with sautéed wild mushrooms, red onions and roasted peppers in a light brandy sauce served with a side of linguini

Petto di Pollo Florentine 32.95
Pan roasted chicken breasts with spinach, diced tomatoes, garlic and shallots in a vermouth cream sauce served with a side of linguini

Salsiccia Diavolo 30.95
Homemade Italian sausage topped with kalamata olives, capers and garlic in a spicy tomato sauce served with a side of linguini

PASTAS

Capellini Pomodoro 20.95
Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano
Add: Chicken 26.95 / Meatballs 28.95
Sausage 28.95 / Shrimp 32.95

Penne Abruzzese 26.95
Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano

Linguini Arlecchino 38.95
Linguini pasta with sautéed shrimp, scallops, manila clams and white wine in a spicy cherry tomato sauce

Ravioli Zucca alla Salsiccia 35.95
Fresh pumpkin filled ravioli pasta with homemade Italian sausage, sautéed butternut squash in a pumpkin seed pesto topped with fresh diced tomatoes

Rigatoni Gorgonzola con Pollo 30.95
Rigatoni pasta with sautéed chicken breast in a gorgonzola cream sauce with a touch of tomato

Penne Escarole 25.95
Penne pasta with fire roasted escarole and roasted cherry tomatoes in a garlic white wine sauce

Gluten-free Penne pasta available + $4

9" Hand Tossed Pizza—Great as an Appetizer!

◊ **Margherita**: Marinated crushed roma tomatoes, fresh basil, garlic, fresh mozzarella 19.95

◊ **Quattro Stagioni**: Prosciutto, artichokes, mushrooms and olives 19.95

◊ **Quattro Formaggio**: Four Cheese - Mozzarella, Cream Cheese, Bleu and Swiss 19.95

◊ **Meatball**: Homemade meatballs, HOT giardiniera and mozzarella cheese 19.95

◊ **ZaZa Trio**: Homemade crumbled Italian sausage, mushroom and red onion 19.95

◊ **Any Two**: Sausage, olives, mushrooms, artichoke hearts, spinach, and onions 19.95

Extra Ingredients $3 / Prosciutto & Anchovies $5

SIDES

Fire Roasted Spinach	9.95
Roasted Potatoes	8.95
Sautéed Broccoli	8.95
Penne with tomato basil	8.95
Sautéed Wild Mushrooms	8.95

NA Cocktails/Italian Sodas

Cran-Rosemary Limeade	7.95
Passionfruit Cherry Spritz	7.95
Orange & Ginger Mule	7.95
Limonata San Pellegrino	5.00
Aranciata Rossa San Pellegrino	5.00

BIRRA

Birra Moretti	7
Blue Moon	6
Clausthaler (N/A)	6
Coors Light	5
Miller Lite	5
Peroni	7
Peroni Zero (N/A)	7
Revolution Anti Hero	7
Sam Adams Boston Lager	6
Stella Artois	7

(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