

# ZaZa's

## Tavola Italiana

### ANTIPASTI

<b>Prosciutto di Parma &amp; Mozzarella di Bufala **</b>	14.9
With, arugula & diced tomatoes, olive oil, toasted pesto crostini	
<b>Calamari</b>	12.9
Lightly fried or grilled east coast squid **	
<b>PEI Mussels **</b>	12.9
With spicy red tomato sauce or garlic white wine	
<b>Scallops Toscano</b>	
With caramelized fennel, fried leeks, lemon balsamic sauce	
<b>Shrimp Crab Cakes</b>	14.9
Shrimp filled with crab & wrapped with pancetta, citrus basil aioli	
<b>Arancine Siciliani</b>	7.9
Crispy saffron rice filled with Bolognese, peas, & mozzarella	
<b>Baked Artichoke</b>	9.9
Herbed breadcrumbs & Grana cheese with lemon balsamic sauce	
<b>Bruschetta</b>	8.9
Crostini, tomatoes, basil & fresh mozzarella with e.v.o.o.	
<b>Baked Clams</b>	11.9
Clams lightly breaded and drizzled with a lemon butter sauce	
<b>Baked Funghi Ripieni</b>	7.9
Mushrooms filled with Italian sausage, breadcrumbs, Grana cheese	

### INSALATE

	Includes soup	Add Chicken 4 or Shrimp 6
<b>Caesar Salad</b>	9.9	
<b>Insalata ZaZa **</b>	10.9	
Greens, vegetables, olives, artichoke, gorgonzola, balsamic vinaigrette		
<b>Mozzarella di Bufala Caprese **</b>	12.9	
Vine ripe tomatoes, Italian buffalo mozzarella, basil & olive oil		
<b>Carpaccio Avocado **</b>	11.9	
Thinly sliced sirloin, avocado, arugula, capers, lemon, olive oil & Grana		
<b>Barbabietole **</b>	12.9	
Arugula, tomato, burrata cheese, red & golden beets, lemon & olive oil		
<b>Insalata Pera **</b>	11.9	
Mixed greens, poached pears, gorgonzola, candied pecans, olive oil & balsamic glaze		
<b>Grigliata di Pescatore</b>	18.9	
Grilled shrimp, calamari, scallops, greens, fennel, lemon herb dressing		

### MARE E TERRA

	Includes soup or salad
<b>Pesce Bianco</b>	19.9
Roasted whitefish, lemon balsamic caper sauce, fire roasted spinach	
<b>Salmone all' Arancia Rossa **</b>	22.9
Pan roasted Faroe Island salmon with a blood orange reduction, served with spinach	
<b>Braciola **</b>	25.9
Rolled sirloin steak filled with prosciutto, cheese & herbs, braised in a red wine tomato sauce, served with cavatelli, Grana cheese	
<b>Bistecca con Gamberi &amp; Granchio **</b>	29.9
Marinated sirloin steak & shrimp crab cake, French beans, risotto with Grana cheese	
<b>Filetto Porcini **</b>	21.9
4oz Filet mignons, porcini reduction, roasted potatoes & asparagus	

### PASTA

	Includes soup or salad
<b>Lobster &amp; Shrimp fra Diavolo</b>	26.9
Imported spaghetti, cold water lobster, shrimp, spicy tomato sauce	
<b>Bucatini al Bosco</b>	14.9
Imported pasta, wild mushrooms, smoked prosciutto, peas & leeks in a tarragon cream sauce topped with grated Grana cheese	
<b>Linguine Frutti di Mare</b>	22.9
Sautéed with jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce or garlic white wine	
<b>Lobster Ravioli</b>	15.9
Filled with lobster in a tomato vodka cream sauce with spinach	
<b>Baked Eggplant Parmigiana</b>	14.9
Breaded eggplant layered with marinara, Grana & mozzarella cheese, served with fresh tagliatelle pasta	
<b>Penne Abbruzzese</b>	13.9
Imported pasta, spicy tomato ragu with pancetta, crumbled Italian sausage, Grana cheese	
<b>Paccheri Tartufi</b>	15.9
Imported large tube pasta, crumbled sausage tossed in a mushroom truffle cream sauce with Grana cheese	
<b>Pappardelle Polpette</b>	14.9
Fresh egg pasta, veal meatballs, marinara sauce, and Grana cheese	
<b>Salsiccia e Pasta</b>	13.9
Sliced Italian sausage, tri-color peppers, fresh cavatelli pasta in a tomato basil sauce with grated Grana cheese	
<b>Tagliatelle Bolognese</b>	14.9
Fresh egg pasta, veal, beef, pork tomato ragu with crimini mushrooms and peas with Grana cheese	

### RISOTTI

	Includes soup or salad
<b>Aragosta &amp; Gamberi **</b>	26.9
Camaroli rice, cold water lobster, shrimp, tomatoes, saffron, peas	
<b>Manzo &amp; Tartufi **</b>	23.9
Camaroli rice, sliced filet mignon, shiitake mushrooms & black truffles, shaved Grana cheese	
<b>Butternut Squash &amp; Sage**</b>	15.9
Camaroli rice, butternut squash, sage, hazelnuts, Prosciutto, Grana	

### POLLO E VITELLO

	Includes soup or salad
<b>Pollo Limone</b>	13.9
Chicken, lemon caper sauce, French beans & mashed potatoes	
<b>Pollo Parmigiana</b>	13.9
Breaded chicken, mozzarella & marinara sauce & side of linguine	
<b>Vitello con Funghi</b>	19.9
Veal cutlet, shiitake mushrooms & Marsala wine, spinach & roasted potatoes	

\*\*Gluten Free

\$4 split plate charge

Maximum of 3 checks per table

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a pre-existing medical condition.*

*ZaZa's Tavola Italiana is independently owned and not affiliated with any other ZaZa's restaurants.*

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