



ZaZa's Tavola Ita

Restaurant and Lounge

Antipasti

Calamari	15.9
East Coast wild caught calamari, <i>fried or grilled</i>	
PEI Mussels	15.9
With spicy tomato sauce or garlic white wine	
Shrimp Crab Cakes	18.9
Shrimp filled with crab, wrapped with pancetta, drizzled with citrus basil aioli	
Scallops Toscano	19.9
With caramelized fennel, crispy leeks, lemon balsamic butter sauce	
Baked Clams	16.9
Lightly breaded with chef's lemon herb sauce	
Arancine Siciliani	11.9
Crispy saffron risotto filled with Bolognese, peas, & mozzarella	
Sausage & Peppers	12.9
Grilled sausage & roasted peppers, sautéed in a white wine demi-glaze	
Funghi Ripieni	11.9
Baked mushrooms filled with Italian sausage, breadcrumbs, topped with balsamic butter sauce & Grana cheese	
Bruschetta	11.9
Crostini, diced tomatoes, basil & fresh mozzarella cheese with evoo	
Baked Stuffed Artichoke	13.9
With cheese & herbed breadcrumbs with balsamic butter sauce	
Prosciutto di Parma & Mozzarella di Bufala	19.9
With arugula & diced tomatoes, evoo, basil pesto crostini	
Italian Charcuterie Board <i>serves 2-3 people</i>	24.9
Chef's choice of imported cheeses & meats served with fruit jam, crostini, marinated vegetables & nuts	

Insalate

Add Chicken 6.9/Shrimp 9.9

Rustic Caesar Salad	12.9
Romaine, heirloom tomatoes, chickpeas, shaved Grana cheese, garlic croutons, Caesar dressing	
Bufala Mozzarella Caprese	14.9
Vine ripe tomato, imported mozzarella, basil, evoo	
Barbabietole & Burrata	15.9
Beets, arugula, diced tomato, imported burrata, evoo & balsamic glaze	
Insalata Pera	14.9
Mixed greens, Chianti poached pears, Gorgonzola, candied pecans, evoo & balsamic glaze	
Insalata ZaZa	14.9
Mixed greens, veggies, olives, artichokes, Gorgonzola, balsamic vinaigrette	
Carpaccio di Manzo	15.9
Sirloin, arugula, capers, artichokes, Grana, lemon & evoo	
Grigliata di Pesce	29.9
Fire-grilled shrimp, scallops, calamari, octopus, & fresh fennel in a lemon vinaigrette	

Mare e Terra

Add soup or salad 5.9

Pesce Bianco	28.9
Roasted wild caught whitefish with lemon butter balsamic sauce & capers, served with spinach	
Blood Orange Glazed Salmon	32.9
Pan roasted Scottish salmon served with spinach & saffron farrotto	
Polpo e Gamberoni	34.9
Grilled Spanish octopus & jumbo prawns drizzled with citrus vinaigrette over potato puree & chef's vegetable	
Braciola	28.9
Rolled prime sirloin rolled with prosciutto, cheese, & herbs, braised in a red wine tomato sauce & served with orecchiette & Grana cheese	
Filettini Di Manzo	37.9
Pan roasted twin 4oz Grana crusted filet drizzled with Barolo sauce, over wild mushroom truffle risotto	

Pasta

Add soup or salad 5.9

Spaghetti Neri con Granchio	32.9
Homemade squid ink pasta with crab, shrimp, & calamari tossed in a light San Marzano cherry tomato sauce with red pepper flakes	
Lobster & Shrimp fra Diavolo	36.9
Imported linguine, cold water lobster, shrimp, clams, spicy tomato sauce	
Linguine Frutti di Mare	32.9
Imported pasta, shrimp, scallops, mussels, clams, calamari in a spicy tomato sauce or garlic white wine	
Lobster Ravioli	27.9
Filled with lobster & ricotta in a tomato vodka sauce with spinach	
Tagliatelle al Bosco	23.9
Homemade egg pasta tossed with wild mushrooms, smoked prosciutto, peas & leeks in a Grana cheese cream sauce	
Eggplant Parmigiana	22.9
Oven baked layers of lightly breaded eggplant with marinara, Grana & mozzarella, served with imported linguine	
Rigatoni Abruzzese	22.9
Homemade pasta, spicy tomato sauce with pancetta & crumbled Italian sausage, Grana cheese	
Pasta e Polpette	22.9
Imported orecchiette pasta, grass-fed beef meatballs, marinara sauce, Grana cheese	
Paccheri Tartuffi	25.9
Imported pasta, sautéed crumbled sausage tossed in a truffle cream sauce with wild mushrooms & Grana	
Pasta con Salsiccia	22.9
Italian sausage, tri-color peppers, plum tomato basil sauce, homemade rigatoni, Grana cheese	
Tagliatelle Bolognese	22.9
Homemade tagliatelle in a traditional Bolognese meat sauce with mushrooms, peas & Grana cheese	
Rigatoni alla Vodka con Burrata	22.9
Homemade pasta tossed with tomato vodka cream sauce topped with imported burrata & fresh basil	
<i>Add crumbled sausage 4.9</i>	

Risotti

Add soup or salad 5.9

Aragosta & Gamberi	35.9
Carnaroli rice, cold water lobster, shrimp, plum tomato saffron, peas	
Pescatore	32.9
Carnaroli rice with mussels, clams, calamari, shrimp, Scottish salmon medallions, scallops, cherry tomato & fresh basil, red pepper flakes	
Manzo & Tartuffi	29.9
Carnaroli rice, sliced filet mignon, wild mushrooms, black truffles	
Gorgonzola	24.9
Carnaroli rice, pears, walnuts, Gorgonzola, topped with Grana cheese & radicchio	
<i>Add Chicken 6.9/Shrimp 9.9</i>	

Pollo e Vitello

Add soup or salad 5.9

Pollo Vesuvio	23.9
Oven roasted bone-in Amish chicken in a white wine herb sauce with peas, served with potatoes & spinach	
Pollo Parmigiana	24.9
Vitello Parmigiana	33.9
Breaded chicken breast or veal tenderloin, marinara sauce, mozzarella, & linguine	
Pollo Milanese	24.9
Vitello Milanese	33.9
Crispy Panko crusted chicken breast or veal tenderloin served with arugula salad, baby heirloom tomatoes, red onion & shaved Parmigiano	
Pollo	23.9
Vitello	33.9
Breasts of chicken or veal tenderloin prepared limone or marsala style, served with potatoes & chef's vegetable	
Pollo Cacciatore	23.9
Oven roasted bone-in Amish chicken in a plum tomato sauce with peppers, black olives, capers, mushrooms, red onion, & oregano, served over imported linguine	

Table time limits & minimums apply. No outside food/beverage allowed. We follow all local, federal and CDC guidelines in stopping the transmission of COVID-19. We cannot guarantee a completely allergy-free meal due to the potential of allergens in the working environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu items may contain naturally occurring bones or pits, please use caution. ZaZa's Tavola Italiana is independently owned. Dinner 3/2023 v2

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