



# ZaZa's Tavola Italiana

Restaurant and Lounge

## Catering Menu

### Appetizers

*Half pans serve 10-15, full pans serve 15-20, unless otherwise noted*

**Calamari Fritti** 51 / 102

Fried calamari served with marinara sauce

**Funghi Ripieni** 20 pc / 54 40 pc / 108

Mushrooms stuffed with Italian Sausage, Romano, & breadcrumbs in a lemon balsamic sauce

**Bruschetta alla Romana** 20 pc / 40 40 pc / 80

Crostini topped with tomato, basil and fresh mozzarella

**Arancini Siciliani** 10 pc / 39 20 pc / 78

Crispy balls of risotto filled with Bolognese, peas, and mozzarella

*\*\*Gluten Free option available\*\**

**Grilled Asparagus con Prosciutto** 42 / 84

**Eggplant Parmiggiana** 53 / 106

Baked tray of thinly sliced, breaded eggplant layered with tomato sauce and Parmiggiano, topped with mozzarella

*\*\*Gluten Free option available\*\**

**Baked Clams** 22/dz

Lightly breaded, drizzled with chef's lemon herb sauce

### Insalate

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**ZaZa Salad** 43/86

Mixed greens, carrots, cucumbers, tomatoes, olives, & artichoke hearts, tossed with evoo, lemon, & balsamic, topped with blue cheese

**Caesar Salad** 34/68

Classic Caesar with croutons and Parmiggiano

**Caprese** 15 pc / 36 30 pc / 72

Sliced tomatoes, fresh mozzarella, basil & evoo

**Asparagus Salad** 49/98

Asparagus spears, diced tomato, lemon, evoo, and blue cheese

### Pasta & Risotti

*Half pans serve 10-15, full pans serve 15-20 unless otherwise noted*

**Orrechiette Con Funghi** 57/114

Sautéed with wild mushrooms and chicken in a brandy cream sauce

**Rigatoni Pomodoro** 49/98

Light tomato basil sauce

**Penne Abbruzzese** 56/112

Sautéed with pancetta and ground Italian Sausage in a spicy tomato sauce with Parmiggiano

**Homemade Lasagna** 68/136

Layers of homemade pasta, béchamel and Bolognese sauce

**Fettuccini Mare Monti** 95/190

Pasta tossed in a pesto sauce with scallops, asparagus tips, and diced tomatoes

*\*\*Vegetarian option available\*\**

5047 Shoreline Road Lake Barrington, IL 847-381-1333 224-622-6416

[events@zazaslb.com](mailto:events@zazaslb.com)

<b>Rigatoni al Forno</b>	<b>56/112</b>
Baked rigatoni in a Bolognese sauce and peas topped with fresh mozzarella	
<b>Linguine Frutti di Mare</b>	<b>106/212</b>
With shrimp, scallops, clams, mussels, & calamari in a fresh tomato sauce	
<b>Penne al Sole</b>	<b>48/96</b>
Sauteed with broccoli, sun-dried tomatoes, peas in a white wine garlic sauce, topped with Parmiggiano	
<b>Fresh Rigatoni alla Vodka con Burrata</b>	<b>56/112</b>
Homemade pasta tossed with tomato vodka cream sauce topped with imported burrata & fresh basil <i>*add crumbled Italian sausage   10/17 add'l</i>	
<b>Risotto Gorgonzola</b>	<b>52/104</b>
Carnroli rice, pears, walnuts, Gorgonzola, topped with Grana cheese and fresh arugula	
<b>Risotto Manzo e Tartuffi</b>	<b>62/124</b>
Carnroli rice, sliced filet mignon, wild mushrooms, black truffles	

## **Entrees**

<b>Pollo</b>	<b>10 pc /73</b>	<b>20 pc /146</b>
<b>Al Limone</b> —Sauteed with capers in a lemon white wine sauce		
<b>Al Marsala</b> — Sauteed with mushrooms in a Marsala wine reduction		
<b>Al Vesuvio</b> — Sauteed with garlic & shallots in a white wine rosemary sauce		
<b>Parmiggiana</b> - Breaded with marinara sauce and topped with mozzarella		
<b>Vitello</b>	<b>10 pc /101</b>	<b>20 pc/202</b>
<b>Al Marsala</b> —Sauteed with mushrooms in a Marsala wine reduction		
<b>Al Limone</b> — Sauteed with capers in a lemon white wine sauce		
<b>Saltimbocca</b> — Sauteed and topped with Prosciutto & Provolone		
<b>Pesce Bianco Spinaci</b>	<b>10 pc /104</b>	<b>20 pc /208</b>
Roasted with capers and shallots in a lemon balsamic wine sauce		
<b>Pork Loin alla Rustica</b>	<b>10 pc /101</b>	<b>20 pc /202</b>
Wrapped with fresh rosemary, sage, & pancetta		
<b>Filetto al Marsala</b>		<b>market price</b>
Filet of beef sautéed with mushrooms in a Marsala wine reduction		
<b>Salsiccia con Peppers</b>	<b>10 pc /53</b>	<b>20 pc /106</b>
Italian Sausage sautéed with tri-color peppers in a plum tomato sauce		

## **Sides**

<b>Goat Cheese Mashed Potatoes</b>	<b>32/64</b>
<b>Roasted Red Potatoes</b>	<b>27/54</b>
<b>Vesuvio Potatoes</b>	<b>29/58</b>
<b>Grilled Vegetables</b>	<b>36/72</b>
Zucchini, mushroom, eggplant, yellow squash, onions	
<b>Fire Roasted Spinach</b>	<b>32/64</b>
<b>Rustic Italian Bread</b>	<b>3. per loaf</b>
<b>Homemade Sicilian Olives</b>	<b>9.9 lb</b>

## **Desserts & Service Items**

<b>Homemade Tiramisu</b>	<b>54/108</b>
<b>Italian Cannoli</b>	<b>3.5/ea</b>
<b>Delivery/Set-up</b>	<b>per estimate</b>

Orders must be reserved no less than 72 hrs from event and guaranteed with a credit card.  
Cancellations or changes will be charged accordingly. Prices and availability may change without notice at any time due to market conditions & product availability. 12/2022