



ZaZa's Tavola Italiana

Restaurant and Lounge

Antipasti

Calamari	17.9
East Coast wild caught calamari, <i>fried or grilled</i>	
PEI Mussels	16.9
With spicy tomato sauce or garlic white wine	
Shrimp Crab Cakes	19.9
Shrimp filled with crab, wrapped with pancetta, drizzled with citrus basil aioli	
Scallops Toscano	22.9
With caramelized fennel, crispy leeks, lemon balsamic butter sauce	
Baked Clams	17.9
Lightly breaded with chef's lemon herb sauce	
Arancine Siciliani	13.9
Crispy saffron risotto filled with Bolognese, peas, & mozzarella	
Sausage & Peppers	13.9
Grilled sausage & roasted peppers, sautéed in a white wine demi-glaze	
Funghi Ripieni	13.9
Baked mushrooms filled with Italian sausage, breadcrumbs, topped with balsamic butter sauce & Grana cheese	
Bruschetta	13.9
Crostini, diced tomatoes, basil & fresh mozzarella cheese with evoo	
Baked Stuffed Artichoke	14.9
With cheese & herbed breadcrumbs with balsamic butter sauce	
Prosciutto di Parma & Mozzarella di Bufala	20.9
With arugula & diced tomatoes, evoo, basil pesto crostini	
Italian Charcuterie Board <i>serves 2-3 people</i>	25.9
Chef's choice of imported cheeses & meats served with fruit jam, crostini, marinated vegetables & nuts	

Insalate

Includes soup

Rustic Caesar Salad	13.9
Romaine, heirloom tomatoes, chickpeas, shaved Grana, croutons, Caesar dressing <i>Add Chicken 6.9/Shrimp 9.9</i>	
Bufala Mozzarella Caprese	15.9
Vine ripe tomato, imported mozzarella, basil, evoo	
Barbabietole & Burrata	16.9
Beets, arugula, diced tomato, imported burrata, evoo & balsamic glaze	
Insalata Pera	15.9
Mixed greens, Chianti poached pears, Gorgonzola, candied pecans, evoo & balsamic glaze	
Insalata ZaZa	15.9
Mixed greens, veggies, olives, artichokes, Gorgonzola, balsamic vinaigrette <i>Add Chicken 6.9/Shrimp 9.9</i>	
Carpaccio di Manzo	16.9
Sirloin, arugula, capers, artichokes, Grana, lemon & evoo	
Grigliata di Pesce	31.9
Fire-grilled shrimp, scallops, calamari, octopus, & fresh fennel in a lemon vinaigrette	

Mare e Terra

Includes soup or salad

Pesce Bianco	27.9
Roasted wild caught whitefish with lemon butter balsamic sauce & capers, served with spinach	
Blood Orange Glazed Salmon	30.9
Pan roasted Scottish salmon served with spinach & saffron farrotto	
Polpo e Gamberoni	33.9
Grilled Spanish octopus & jumbo prawns drizzled with citrus vinaigrette over potatoes & chef's vegetable	
Braciola	29.9
Prime sirloin rolled with prosciutto, cheese, & herbs, braised in a red wine tomato sauce, served with orecchiette & Grana cheese	
Filetto Di Manzo	27.9
Pan roasted 4oz Grana crusted filet mignon drizzled with Barolo sauce, over wild mushroom risotto	

Pasta

Includes soup or salad

Spaghetti Neri con Granchio	31.9
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	35.9
Imported linguine pasta, cold water lobster, shrimp, clams, spicy tomato sauce	
Linguine Frutti di Mare	31.9
Imported pasta, shrimp, scallops, mussels, clams, calamari in a spicy tomato sauce or garlic white wine	
Lobster Ravioli	26.9
Filled with lobster & ricotta in a tomato vodka sauce with spinach	
Tagliatelle al Bosco	22.9
Homemade egg pasta tossed with wild mushrooms, smoked prosciutto, peas & leeks in a Grana cheese cream sauce	
Eggplant Parmigiana	21.9
Oven baked layers of lightly breaded eggplant with marinara, Grana & mozzarella, served with imported linguine	
Rigatoni Abruzzese	21.9
Homemade pasta, spicy tomato sauce with pancetta & crumbled Italian sausage, Grana cheese	
Pasta e Polpette	21.9
Imported orecchiette pasta, grass-fed beef meatballs, marinara sauce, Grana cheese	
Paccheri Tartuffi	24.9
Imported pasta, sautéed crumbled sausage tossed in a wild mushroom truffle cream sauce with Grana cheese	
Pasta con Salsiccia	21.9
Italian sausage, tri color peppers, plum tomato basil sauce, homemade rigatoni, Grana cheese	
Tagliatelle Bolognese	21.9
Homemade tagliatelle in a traditional Bolognese meat sauce with mushrooms, peas & Grana cheese	
Rigatoni alla Vodka con Burrata	21.9
Homemade pasta tossed with tomato vodka cream sauce topped with imported burrata & fresh basil <i>Add crumbled sausage 4.9</i>	

Risotti

Includes soup or salad

Aragosta & Gamberi	34.9
Carnaroli rice, cold water lobster, shrimp, plum tomato saffron, peas	
Pescatore	31.9
Carnaroli rice with mussels, clams, calamari, shrimp, tuna medallions, scallops, cherry tomato & fresh basil, red pepper flakes	
Manzo & Tartuffi	28.9
Carnaroli rice, sliced filet mignon, shitake mushrooms, black truffles	
Gorgonzola	23.9
Carnaroli rice, pears, walnuts, Gorgonzola, topped with Grana cheese & radicchio <i>Add Chicken 6.9/Shrimp 9.9</i>	

Polo e Vitello

Includes soup or salad

Pollo Vesuvio	22.9
Oven roasted bone-in Amish chicken in a white wine herb sauce with peas, served with potatoes & spinach	
Pollo Cacciatore	22.9
Oven roasted bone-in Amish chicken in a plum tomato sauce with peppers, black olives, capers, mushrooms, red onion, & oregano, served over imported linguine	
Pollo Parmigiana	23.9
Vitello Parmigiana	32.9
Breaded chicken breast or veal tenderloin, marinara sauce, mozzarella, & linguine	
Pollo Milanese	23.9
Vitello Milanese	32.9
Crispy Panko crusted chicken breast or veal tenderloin served with arugula salad, baby heirloom tomatoes, red onion & shaved Parmigiano	
Pollo	22.9
Vitello	32.9
Breasts of chicken or veal tenderloin prepared <i>limone</i> or <i>Marsala</i> style, served with potatoes & chef's vegetable	

Table time limits & minimums apply. No outside food/beverage allowed. Corkage fee for wines not offered by ZaZa's is \$25 per bottle

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. Not responsible for lost/damaged personal items.

ZaZa's Tavola Italiana is independently owned.

Lunch 2/2025 v1



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Restaurant and Lounge

Lunch Served Weekdays until 3pm

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