

ZAZA CUCINA

—** 608 W. TOUHY AVE C2 PARK RIDGE, IL 60068 PH-224-585-6155 **—

STARTERS

ZUCCHINI FRITTI	CRISP ZUCCHINI + CREAMY PARMIGIANO + LEMON	8
BRUSCHETTA	TOMATO + FRESH MOZZARELLA + SPINACH + BASIL + PARMA + CROSTINI	10
MEATBALL POLENTA	BEEF + PORK + TOMATO SAUCE + PARMA + CREAMY POLENTA	12
HOUSE SAUSAGE	SWEET PEPPERS + ONION + OLIVES + CAPERS + TOMATO SAUCE	12
CALAMARI FRITTI	CRISP CALAMARI + PARSLEY + LEMON + MARINARA	14
OYSTERS TUTTI	DELAWARE OYSTERS + CREAMY SPINACH + SAMBUCA HOLLANDAISE + BACON	16
STUFFED MUSHROOMS	CRAB + SHRIMP + BUTTERY PANKO + LEMON + HERBS	16
SCALLOPS DI LUNA	FENNEL+ MELTED LEEKS + LEMON HOLLANDAISE + MICRO GREENS	18
SPANISH OCTOPUS	CHORIZO + POTATO + PEPPERS + CAPERS + JALAPEÑO CREAM	18

FROM THE GARDEN

CHICKEN BREAST 6 ~ SHRIMP 9 ~ SALMON 14		
HOUSE	ROMAINE + SPRING MIX + TOMATO + RED ONION + CUCUMBER + PEPPERS + OLIVE + VINAIGRETTE + CROUTONS	9
CAESAR MAGGIONE	GRILLED ROMAINE + ANCHOVY + TOMATO + CREAMY PARMIGIANO + SHAVED PARMIGIANO + CROUTONS	10
RED PEPPER CAPRESE	FIRE ROASTED SWEET PEPPERS + FRESH MOZZARELLA + BASIL PESTO + BALSALMIC REDUCTION	10
BURRATTA EGGPLANT	CRISPY EGGPLANT + TRUFFLE BURATTA + TOMATO COMPOTE + BASIL + CREAMY PARMIGIANO + CROUTONS	12
ZAZA WEDGE	ICEBERG SLICE + BACON + AVOCADO + TOMATO + CUCUMBER + CREAMY DANISH BLUE + CROUTONS	12
CARPACCIO	RARE BEEF TENDERLOIN + TOMATO + MUSHROOMS + ARUGULA + LEMON + TRUFFLE CREAM + PARMIGIANO REGGIANO	16

SIDES

IMPORTED OLIVES	SAUTÉED IN A LIGHT TOMATO SAUCE + CAPERS + CHILIS	5
SCALLOPED POTATO	CREAM + BUTTER + TRUFFLE + PARMA + PANKO	6
CREAMY SPINACH	CREAM + FOUR CHEESE + SHALLOTS + GARLIC + PANKO	6
LINGUINE	SPINACH + TOMATO + BASIL + CHILIS + EVOO + PARMAGIANO	7
RIGATONI	CRUMBLED ITALIAN SAUSAGE + PANCETTA + SPICY TOMATO SAUCE	8
ASPARAGUS	HOUSE MADE BEARNAISE SAUCE + LEMON	8
WILD MUSHROOMS	TRUFFLE CREAM SAUCE + CRUSHED SPINACH	8

KIDS MENU

SPAGHETTI AND MEATBALL	TOMATO SAUCE + HOUSE MADE MEATBALL	7
CHEESE RAVIOLI	TOMATO SAUCE + CHEESE FILLED RAVIOLI	7
CHICKEN PLANKS AND FRIES	HOUSE MADE FRIED CHICKEN PLANKS + FRIES	9
PETITE BEEF TENDERLOIN	COOKED TO TEMPERATURE + VEGETABLES + WHIPPED POTATO	14

GLUTEN FREE DISCLAIMER: WE ARE NOT A GLUTEN FREE EVIRONMENT. WHILE WE OFFER MANY GLUTEN FREE OPTIONS AND TAKE GREAT CARE OR PREVENT CROSS CONTAMINATION, FOOD IS PREPARED IN A COMMON KITCHEN WITH THE RISK OF GLUTEN EXPOSURE. PATRONS ARE ENCOURAGED TO CONSIDER THIS IN LIGHT OF THEIR INDIVIDUAL DIETARY NEEDS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

STONE FIRE PIZZA

MARGHERITA	SAN MARZANO BLEND + MOZZARELLA + FRESH BASIL + EVOO	14
PUTTANESCA	MOZZARELLA + KALAMATA OLIVE + ARTICHOKE + CAPERS + ANCHOVIES + SAN MARZANO BLEND	16
MARINARA	SAN MARZANO BLEND + EVOO + GARLIC + HERBS + PECORINO	14
FORMAGGI	MOZZARELLA + DANISH BLUE + CAVELLO + PECORINO + RICOTTA + SAN MARZANO BLEND	16
SALSICCIA RAPINI	FENNEL SAUSAGE + GARLIC + RAPINI + FONTINA + SAN MARZANO BLEND + PECORINO	16
FUNGI	WILD MUSHROOM + MOZZARELLA + SAN MARZANO BLEND + PECORINO + BASIL	16
QUATTRO STAGIONI	MOZZARELLA + ARTICHOKE + WILD MUSHROOM + OLIVE + PROSCIUTTO + SAN MARZANO BLEND	18
BUILD YOUR OWN	+ MUSHROOM - ARTICHOKE - OLIVE - SPINACH - HOT PEPPER - TOMATOES - ARUGULA - BASIL - SWEET PEPPER (3) IMPORTED PEPPERONI - FENNEL SAUSAGE - CHICKEN - MEATBALL (4) PROSCIUTTO (5)	10

PASTA

GLUTEN FREE 5 ~ CHICKEN 6 ~ SHRIMP 9		
GNOCCHI POMODORO	HOUSE RICOTTA DUMPLING + TOMATO BASIL SAUCE + FRESH MOZZARELLA + PARMIGIANO	16
SPAGHETTI-MEATBALLS	HOUSEMADE BRAISED MEATBALLS + TOMATO BASIL SAUCE + PECORINO	17
PACCHERI	FRESH RIGATONI + SLICED ITALIAN SAUSAGE + GARLIC + PLUM TOMATO + PANCETTA + ONION + VODKA SAUCE	17
BUCATINI CARBONARA	PANCETTA + APPLEWOOD + CREAM + EGG	17
LASAGNA	FRESH LASAGNA SHEETS + BAKED WITH MOZZARELLA AND PARMIGIANO + TOMATO BASIL SAUCE OR TRADITIONAL BOLOGNESE	16/18
RIGATONI ABBRUZZI	HOUSEMADE RIGATONI + FENNEL SAUSAGE + PANCETTA + SPICY TOMATO SAUCE + PECORINO	18
CHEESE-SPINACH RAVIOLI	HOUSEMADE CHEESE RAVIOLI + TRUFFLE PARMIGIANO CREAM SAUCE + SPINACH + CHANTRELLE MUSHROOM	18
TAGLIATELLE BOLOGNESE	BEEF RAGU + CARROT + CELERY + PARMIGIANO REGGIANO	18
RISOTTO SCAMPI	CREAMY ITALIAN RICE + SHRIMP + WILD MUSHROOM + CHERRY TOMATOES + SPINACH IN CREAM SAUCE	24
PAPARDELLE SCAMPI	GULF SHRIMP + ASPARAGUS + MUSHROOMS + GARLIC + PARMIGANO TRUFFLE CREAM	26
LINGUINE PESCE DI MARE	SHRIMP + CALAMARI + MUSSELS + SCALLOP + MANILA CLAMS + FRIED FISH OF THE DAY + SPICY MARINARA SAUCE	34

CHEF SPECIALTIES

HOUSE SAUSAGE	GRILLED HOUSE SAUSAGE + SAUTÉED PEPPERS + POTATO + ONION + MUSHROOM + SPICY TOMATO + SIDE LINGUINE	19
PORK CHOP 200Z	RIB CHOP + OLIVES + CAPERS + CALABRIA CHILI + LIGHT TOMATO BASIL + SIDE LINGUINE	24
LAMB CHOPS	GRILLED RACK + FRESH HERBS + GARLIC + LEMON + OLIVE OIL + ZUCCHINI + CHERRY TOMATO + WILD MUSHROOM + WHIPPED POTATO	24
VEAL TENDERLOIN	ROASTED EGGPLANT + ZUCCHINI + WILD MUSHROOMS + CHERRY TOMATO + BASIL + LIGHT BRANDY SAUCE + WHIPPED POTATO	38
ROASTED WHITEFISH	OLIVE + CAPERS + GRAPE TOMATO + GARLIC + EVOO + LEMON + SIDE LINGUINE	24
SCOTTISH SALMON	ROASTED SWEET PEPPERS + SPINACH + CAPERS + BASIL + LEMON BUTTER	26
HALIBUT	PANCETTA + CELERY ROOT + MUSHROOMS + ROASTED LEEKS + TRUFFLE POTATO + ROASTED CHERRY TOMATO	28
FILET 8-0Z	COOKED TO TEMPERATURE + DEMI GLAZE + WHIPPED POTATO + BROCCOLI RABE + Choice of Blue Cheese Crust - Parmigian Crust - Black Peppercorn crust	34
RIBEYE 20-0Z	COOKED TO TEMPERATURE + WILD MUSHROOMS + TRUFFLE BUTTER + BROCCOLI RABE + SCALLOPED POTATO	38

*** ZAZA CUCINA IS NOT AFFILIATE WITH ANY OF ZAZA'S IN ILLINOIS

SPARKLING

VAL D'OCA, PROSECCO | VENETO, ITALY BT OR SPLIT CRISP AND AROMAS OF MELON TANGERINE 9- SPLIT 28

DIBON CAVA BRUT RESERVE | SPAIN CRISP, AROMAS OF APPLES, PEARS, STONE FRUIT FLAVOR 9 36

PINOT GRIGIO

KRIS | VENEZIE, ITALY AROMAS OF ACACIA FLOWERS, CITRUS, TANGERINE 8 32

ZENATO | VENETO, ITALY FRUITY AROMAS OF APPLE AND PEAR, HINT OF GREEN MELON 10 40

RIESLING

CHATAEU ST MICHELLE RIESLING | OREGON VIBRANT APPLE, SWEET AND TART PINEAPPLE NOTES 8 32

ROSE

MEZZACORONA, ROSE | TRENTINO, ITALY STRAWBERRY, FRESH AND CRISP RASPBERRY 8 32

TINCHITE | SICILY, ITALY BRIGHT, STRAWBERRY, CRISP RASPBERRY 10 40

SAUVIGNON BLANC

PONGA | NEW ZEALAND VIBRANT AROMAS OF RIPE CITRUS, WHITE PEACH AND GRAPEFRUIT 9 36

WAIRAU RIVER | MARLBOROUGH MOUTH WATERING GRAPEFRUIT-CRISP-FULL 12 48

CHARDONNAY

MEZZACORONA | TRENTINO, ITALY CRISP, GREEN APPLE, PEACH NOTES 8 32

LA CREMA | MONTEREY JUICY, BALANCED VANILLA, YELLOW PLUM, APPLE AND SWEET SPICE 13 52

WHITE BLEND

PLANETA SEGRETA | SICILY, ITALY FLOWERY NOTES BALANCED HINTS OF PEACH AND PAPAYA 10 40

TRAMINETTE, WHITE BLEND | OSWEGO, ILLINOIS FLORAL AROMAS, FRUIT, SPICE, SWEET FINISH 13 52

CABERNET SAUVIGNON

DI MAJO NORANTE | ITALY AROMAS OF PLUMS, BLACK FRUITS, CASSIS, LEATHER, SWEET SPICE 9 36

JOEL GOTT CABERNET SAUVIGION| NAPA, CALIFORNIA RICH AND DARK, AROMAS OF FRESH GROUND COFFEE, LEATHER AND DARK FRUIT, SILKY FINISH 12 48

PRIMITIVO + SANGIOVESE

FANTINI SANGIOVESE | ABRUZZI, ITALY 8 32

MOTTURA PRIMITIVO | PUGLIA, ITALY 10 40

MALBEC + MERLOT

CATENA VISTA FLORES MALBEC | MENDOZA SPICY, DARK FRUIT AND CHOCOLATE 11 44

DECOY MERLOT SONOMA AVA | CALIFORNIA BLACK CHERRY, DARK AND FULL BODY 12 48

CHIANTI

BIAGIO | TUSCANY, ITALY YOUNG, MEDIUM TANNINS AND FRUITY HINTS OF CHERRY AND PLUM 8 32

COLLI SENESI, ORGANIC | ITALY AROMAS CRUSHED BERRY, CHERRY AND VIOLET PETALS, SILKY 11 44

PINOT NOIR

MEZZACARONA | ITALY VANILLA BLACK CHERRY, ELEGANT RASPBERRY FINISH 8 32

MEIOMI, PINOT NOIR | CALIFORNIA AROMAS OF BRIGHT STRAWBERRY AND JAMMY FRUIT, MOCHA, VANILLA, TOASTY OAK NOTES, EXPRESSIVE BOYSENBERRY 13 52

PRIVATE RESERVE LIST

RUFFINO RISERVA DUCALE ORO | ITALY AGED 36 MONTHS, VIOLET, CHERRY, PLUM AROMAS GENEROUS FINISH 109

FLOWERS PINOT NOIR | SONOMA SCENTS OF KIRSCH, VIOLETS, ROSE HIP, CHOCOLATE CHERRIES 110

GROTH CABERNET | OAKVILLE, NAPA VALLEY BLACK STONE FRUIT, ELEGANT TANNIN STRUCTURE 115

GAJA CA'MARCANDA PROMIS | TUSCANY FRESH AND JUICY, NOTES BLACK FRUITS AND RASPBERRY, WILD STRAWBERRY, CREAMY, SAPID FINISH 130

CHIMNEY ROCK CABERNET | NAPA VALLEY AROMAS OF BLACKBERRY, CASSIS, MOCHA, HINTS OF DRIE HERBS, RICH AND FULL BODIES 175

2017 NICKEL + NICKEL SULLENGER CABERNET | OAKVILLE, NAPA VALLEY BEAUTIFUL PLUM, BLACK CHERRY, DELICATE NOTES OF HERBS AND EARTH, SOFT LAYERS, AND SILKY TANNIS 215

DOMESTIC + IMPORT BEERS

MILLER LT COORS LT BUDLIGHT BUDWEISER BECKS
PERONI AMSTEL LIGHT 2BROS-PRAIRIE PATH 2BROS- EBEL WEISS

SPECIALTY COCKTAILS

DANIELA'S HORCHATA

JOSE CUERVO TRADITIONAL, APPELS STEALCUT OAT HORCHATA, APPELS HIBISCUS GRANADINE, FRESH LIME CITRUS

SOPHIA LORENE

HENDRICKS GIN- ANGO AND RUBARB BITTERS, APPELS HIBISCUS GRENADINE- LEMON

THE CAPONE

BULLEIT BOURBON, AMARETTO DISARONNO, ORANGE BITTERS, ORANGE PEEL, LUXARDO CHERRY. ROCKS

ZAZA MULE

TITOS, LIME JUICE, GINGER BEER, MINT, APPELS RASPBERRY LEMON CORDIAL RASPBERRY PUREE

PALOMA

JOSE CUERVO TRADICIONAL, GRAPEFRUIT JUICE, AGAVE NECTAR, LIME JUICE, SODA

APEROL SPRITZ

CAVA BRUT, APEROL, SODA AND ORANGE WHEEL

MARTINI

ARGENTINIAN

JOSE CUEVO TRADICIONAL, TRIPLE SEC, SIMPLE SYRUP, LIME JUICE, TOPPED WITH MALBEC WINE

ITALIAN LEMON DROP

ABSOLUTE CITRON, LEMON CHELLO, COINTREAU, LEMON JUICE,SIMPLE SYRUP

ZAZA RAZ

TITOS, COINTREAU, APPELS RASPERBERRY LEMON , FRESH LIME + SYMPLE SYRUP

COSMOPOLITAN

ABSOLUTE VODKA, COINTREAU, FRESH LEMON CITRUS, CRANBERRY

POMEGRANATE COSMO

ABSOLUTE VODKA, COINTREAU, FRESH LIME CITRUS, POMEGRANATE JUICE