

APPETIZERS

Za Za's
Tavola Italiana

Calamari, Fritti or alla griglia* 7.5
Mussels*, Spicy tomato or garlic white wine sauce 7.5
Vongole*, Little neck clams in garlic white wine sauce 7.5

Gamberi Con Prosciutto*

Jumbo shrimp wrapped with Prosciutto, sautéed with a white wine garlic sauce 8.5

Scallops Toscano

Sautéed in a lemon butter sauce with caramelized fennel topped with flash fried leeks 9.

Baked Artichoke

Baked with light breading, garlic, Parmigiano, olive oil, and herbs in a balsamic lemon sauce 8.5

Funghi Ripieni

Oven-baked mushrooms filled with Italian sausage, breadcrumbs and Parmigiano, topped with a balsamic lemon butter sauce 7.

Portabella alla Griglia*

Marinated and grilled over fire roasted spinach, topped with Gorgonzola 6.

Polenta alla Rustica*

Grilled polenta topped with sautéed mushrooms, Parmigiano and drizzled with white truffle oil 6.

Baked Goat Cheese*

Baked and served in our homemade Marinara sauce and served with pesto crostini 6.

Carpaccio Avocado*

Thinly sliced, seasoned and seared sirloin with avocado, arugula, capers, basil, olive oil and shaved Parmigiano 9.

INSALATE

Add chicken 2. Add shrimp 4. Add soup 2.

Asparagus Salad 7.5

Tomato, Onion & Blue Cheese 6.5

Bruschetta alla Romana 6.5

Insalata Caprese 7.5

Cesar Salad

Chopped Romaine lettuce tossed in our homemade Cesar dressing, topped with shaved Parmigiano and croutons 7.

Insalata alla ZaZa

Mixed field greens, romaine, red leaf, and endive with fresh vegetables, olives, artichoke hearts, olive oil, lemon, balsamic and blue cheese 7.5

Grilled Seafood Salad

Grilled shrimp, scallops & calamari over mixed field greens, tossed with fresh lemon & extra virgin olive oil 11.5

Steak Salad

Steak sliced and served over a bed of mixed field greens, grilled peppers and blue cheese with a honey balsamic vinaigrette 10.5

Smoked Salmon Salad

Smoked salmon with mixed greens, asparagus, sun-dried tomatoes and avocado in a raspberry vinaigrette 9.

Cobb Salad

Fresh romaine lettuce, crispy pancetta, wild mushrooms, hard boiled egg, and avocado with a honey Dijon dressing 7.5

PANINI

All sandwiches served with French fries and soup *or* side salad

Portabella on Herb Focaccia

Grilled portabella mushroom topped with caramelized onions, spinach, and goat cheese 8.5

Pollo Focaccia

Grilled chicken breast topped with lettuce, tomato, and red onion with a pesto mayo dressing 9.

Steak Focaccia

Steak with grilled peppers, red onions and melted provolone served in an herb focaccia 11.

Sausage & Pepper Panini

Homemade Italian sausage & peppers in a tomato basil sauce served in a fresh baked Italian loaf 8.5

Caprese Panini

Italian bread layered with Prosciutto, tomato, fresh mozzarella, and basil drizzled with olive oil 9.

Chicken Parmigiana Panini

Lightly breaded chicken breast topped with tomato basil sauce and melted mozzarella served in a fresh baked Italian loaf 9.

STEAKS

Char grilled with roasted potatoes & broccoli. Includes choice of soup *or* side salad.

Filet of Beef

6 oz cut served in it's natural juices or Vesuvio style 18.5

Ribeye Steak

8 oz cut served in it's natural juices or Vesuvio style 18.5

New York Strip

8 oz. cut served in it's natural juices or Vesuvio style 18.5

BRICK OVEN PIZZA

Individual 10 inch thin crust
Add soup *or* side salad 2.

Quattro Stagioni Prosciutto, artichoke, mushrooms, olives 11.5

Margherita Grilled sliced tomato, fresh mozzarella and fresh basil 10.

Any Two Toppings (Sausage, olives, artichoke, spinach, mushrooms, anchovy) 10.
(Prosciutto 2./Extra Ingredients 1.75)

PASTAS

Includes choice of soup *or* side salad. Substitute gluten-free pasta 1.5

Penne con Pollo

Sautéed with grilled chicken, broccoli, sun-dried tomato, and peas in a white-wine garlic sauce with extra virgin olive oil, topped with shaved Parmigiano 11.5

Capellini Arrabiata con Gamberi

Sautéed with gulf shrimp tossed with a plum tomato sauce with garlic, crushed red pepper and extra virgin olive oil 12.5

Penne Abbruzzese

Pasta with sautéed pancetta and ground Italian sausage in a spicy tomato sauce with Parmigiano 10.5

Rigatoni Melanzane

Pasta sautéed in a plum tomato sauce topped with roasted eggplant and Ricotta salata 10.5

Rigatoni Bosciaola

Pasta sautéed with beef tenderloin tips and Crimini mushrooms in a tomato cream sauce, topped with fresh mozzarella 11.5

Lobster Ravioli

Filled with North Atlantic lobster and Besciamella, sautéed with spinach in a tomato vodka cream sauce 13.

Orechiette con Funghi

Pasta sautéed with mushrooms and roasted chicken in a rosemary brandy cream sauce 10.5

Fettuccine Capesante con Pomodorini

Sautéed with jumbo scallops, grape tomatoes and fresh spinach in a light garlic cream sauce 13.

Linguine Frutti di Mare

Sautéed with jumbo shrimp, calamari, scallops, little neck clams and mussels in a plum tomato sauce 15.5

Pasta al Modo Mio

Choice of pasta with tomato vodka, marinara, tomato basil, pesto, or creamy alfredo sauce 8.5
Add chicken *or* Italian sausage 3. Add shrimp 4. Add Bolognese sauce 3.

ENTREES

Includes choice of soup *or* side salad.

Vitello alla Parmigiana

Breaded, pounded veal topped with fresh mozzarella, marinara sauce and Parmigiano, served with a side of fettuccine 13.

Vitello alla Griglia*

Fire grilled veal lightly breaded in polenta served with an arugula salad with diced tomatoes 13.

Eggplant Parmigiana

Thinly sliced breaded eggplant layered with tomato and Parmigiano, topped with mozzarella and baked to perfection. Served with linguine alla Marinara 11.5

Verdure alla Griglia*

Grilled platter of eggplant, tomato, yellow squash, and asparagus drizzled with extra virgin olive oil, served with grilled polenta 11.5

Salsiccia con Peppers*

Italian sausage sautéed with tri-color peppers, extra virgin olive oil, and garlic served on a bed of fettuccine in a plum tomato sauce 9.

Pork Loin alla Rustica*

Roasted pork tenderloin wrapped with fresh rosemary, sage and pancetta, served with fire roasted spinach and grilled polenta 12.5

Pesce Bianco Spinaci

Roasted whitefish with baby capers and shallots in our famous lemon balsamic wine sauce with a side of fire roasted spinach 12.

Risotto con Manzo*

Creamy Arborio rice sautéed with Crimini mushrooms topped with beef tenderloin tips and shaved Parmigiano, drizzled with white truffle oil 12.5

Meatless option with asparagus tips 11.5

Pollo Limone

Breasts of chicken sautéed with capers in a white wine lemon sauce, served with steamed broccoli and roasted red potatoes 12.

18% gratuity added to parties of 6 or more.

Minimum service charge applies. \$4 split plate charge.

5047 Shoreline Rd Lake Barrington, IL 847-381-1333

Maximum of 3 checks per table. Gift Certificates available.

*Available as gluten free.