

Established 2011

# BALLO

ITALIAN KITCHEN & BAR

## {For the table}

**\*\*Optional course selections for the entire table to share\*\***

Garlic bread, slow roasted garlic confit, parmigiano, fresh herbs, house pomodoro  
Additional \$5 per guest if selected for the table

Assaggi, prosciutto, salumi, farmstead cheese, roasted tomatoes, ricotta stuffed peppers, fig jam  
Additional \$8 per guest if selected for the table

## {Appetizers}

Caesar Salad, croutons, parmigiano

Arugula, pine nuts, shaved parmigiano, lemon

Home made meatballs, pomodoro, ricotta

**\*\*Optional course selection\*\***

Home made mozzarella & tomato, basil, aged balsamico  
Additional \$8 per guest per order

## {Entrees}

Chicken Francese, fingerling potatoes, roasted red pepper, broccolini, grilled lemon, white wine

Skirt Steak, moretti la rosa marinade, orzo, caramelized shallots,  
roasted butternut squash, aged balsamic

Rigatoni, spicy sausage ragu, pecorino fonduta

**\*\*Optional course selection\*\***

Tagliatelle, shrimp scampi, cherry tomatoes, spinach & roasted garlic  
Additional \$8 per guest per order

## {Dessert}

Espresso & dark chocolate cannoli

Tiramisu

{ \$55 }



—♦— *Established 2011* —♦—  
**BALLO**  
ITALIAN KITCHEN & BAR

{For the table}

**\*\*Optional course selections for the entire table to share\*\***

Garlic bread, slow roasted garlic confit, parmigiano, fresh herbs, house pomodoro  
Additional \$5 per guest if selected for the table

Flaming Grana Padana Cheese wheel, pipette pasta, shaved black truffle  
Additional \$15 per guest if selected for the table

{Appetizers}

Caesar Salad, croutons, parmigiano

Arugula, pine nuts, shaved parmigiano, lemon

Arancini, corn, prosciutto, spicy pomodoro

**\*\*Optional course selection\*\***

Signature Ballo antipasti, home made mozzarella, crispy artichokes, slow roasted tomatoes,  
prosciutto di parma, parmigiano, aged balsamico  
Additional \$8 per guest per order

{Entrees}

Double R Ranch Prime New York Strip, burnt broccoli, crispy potatoes, cipollini onion, garlic confit

Tagliatelle, shrimp scampi, cherry tomatoes, lemon, roasted garlic

**\*\*Optional course selection\*\***

Lobster Fra Diavolo, spaghetti, cherry tomatoes, roasted red pepper, Calabrian chili, 6oz lobster tail  
Additional \$10 per guest per order

Veal marsala, fingerling potatoes, wild mushrooms

Wild Swordfish picatta, grilled asparagus, lemon, capers

{Dessert}

Dessert tasting,  
tiramisu, zeppoli, cannoli

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{ \$65 }

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# BALLO

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## *the High roller*

{For the table}

Garlic bread, slow roasted garlic confit, parmigiano, fresh herbs, house pomodoro

{Appetizer}

Signature Ballo antipasti, home made mozzarella, crispy artichokes, slow roasted tomatoes, prosciutto di parma, parmigiano, aged balsamico

{Pasta}

Home made portobello mushroom ravioli, asparagus, radicchio, marsala

{Entree}

Surf & Turf, 8oz filet mignon mushroom & bone marrow marsala, roasted root vegetables, 6oz butter poached lobster tail with grilled lemon

Served with sides of our famous  
Brussel sprouts, pancetta & honey

{Dessert}

Zeppoli, grand mariner icing  
Home made chocolates for the table

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{ \$90 }