

Established 2011

BALLO

ITALIAN KITCHEN & BAR

{For the table}

House bread, herb butter, olive oil

*****Optional course selections for the entire table to share*****
Ricotta, honey, toasted walnut, black truffle, herb focaccia
Additional \$6 per guest if selected for the table

BALLO antipasti, prosciutto, burrata, crispy artichoke hearts, roasted tomatoes, grana, aged balsamic
Additional \$10 per guest if selected for the table

{Appetizers}

Caesar Salad, focaccia croutons, parmigiano

Arugula, walnuts, pecorino, lemon vinaigrette [GF]

Eggplant, mozzarella, pomodoro, basil

*****Optional course selection*****
Meatballs, mozzarella, pecorino, pomodoro, basil
Additional \$5 per guest per order

{Entrees}

Chicken Piccata, grilled, artichoke, broccolini, fried capers [GF]

Flat Iron Steak, dry rubbed, sherry roasted mushrooms, crispy shallots

Rigatoni, fennel sausage, spinach, hot peppers, pomodoro rossa

Salmon, fava beans, summer squash, sweet drop peppers, Calabrian citrus honey [GF]

*****Optional course selection*****
Tagliolini al Nero, shrimp, sea scallops, cherry tomato, Calabrian chili, lobster brodo
Additional \$10 per guest per order

{Dessert}

Vanilla & dark chocolate cannoli, Tiramisu

{ \$70 }

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House bread, herb butter, olive oil

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

Ricotta, honey, toasted walnut, black truffle, herb focaccia
Additional \$6 per guest if selected for the table

Flaming Grana Padana Cheese wheel, pipette pasta, shaved black truffle
Additional \$35 per guest if selected for the table

{Appetizers}

Caesar Salad, focaccia croutons, parmigiano

Meatballs, mozzarella, pecorino, pomodoro, basil

Caprese, mozzarella, tomato, basil, aged balsamic

Frito Misto, east coast calamari, sea scallops, artichoke, pepperoncino, Calabrian chili aioli

{Entrees}

Chicken Parmigiana, pomodoro, mozzarella, basil

Tagliolini al nero, shrimp, sea scallops, cherry tomato. Calabrian chili, lobster brodo

Pork Chop, 28 day dry aged, hot cherry pepper pesto, fingerlings, watercress GF]

Campanelle a la vodka, prosciutto di parma, stracciatella

Veal Milanese, arugula, tomato, reggiano, herbs, lemon

*****Optional course selections*****

Double R Ranch Prime New York Strip, saba char, cherry bombs, cippolini onions
Additional \$10 per guest per order

{Dessert}

Dessert tasting,
tiramisu, zeppoli, cannoli

{ \$80 }

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The VIP Menu

{For the table}

House bread, herb butter, olive oil
Parmigiano reggiano, Castelvetro olives

{Appetizer}

Burrata, cherry bombs, basil, aged balsamic, crostini
Frito misto, east coast calamari, sea scallops, pepperoncino, Calabrian chili aioli
Caesar, focaccia crouton, reggiano

{Pasta}

Flaming wheel of Grana Padana, shaved black truffle, pipette

{Entrees}

Tagliolini al nero, shrimp, sea scallops, cherry tomato. Calabrian chili, lobster brodo
Pork Chop, 28 day dry aged, hot cherry pepper pesto, fingerlings, watercress GF
Local Market fish, pistachio pesto, charred lemon [GF]
Double R Ranch Prime New York Strip, saba char, cherry bombs, cipolini onions

{Dessert}

Zeppoli, grand mariner icing
Flourless chocolate cake

{ \$125 }