

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, parmigiano, basil

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

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

## {Entrees}

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

Skirt Steak, slow roasted tomato basil marinade, spicy broccoli rabe

Rigatoni, spicy sausage ragu, pecorino fonduta

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

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

Organic Salmon, spinach, grilled corn, cherry tomato, burnt honey agro dolce

## {Dessert}

Espresso & dark chocolate cannoli

Tiramisu

{ \$55 }



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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, 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}

Prime New York Strip, spinach, pine nuts, pancetta, cranberry

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 piccata, lemon, capers, grilled asparagus, sun choke purée

## {Dessert}

Dessert tasting,  
tiramisu, zeppoli, cannoli

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{ \$65 }

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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}

Tortellini Verde, grilled corn, charred scallions, parmigiano cream, table side shave black truffle

{Entree}

Surf & Turf, 8oz filet mignon with pistachio butter,  
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 }