

Established 2011

BALLO

ITALIAN KITCHEN & BAR

{Antipasti}

Assagi, prosciutto di parma, sopressata, prosciutto roasted tomato,
stuffed peppers, fig jam
paired with Valdo Prosecco Veneto NV

{Pasta}

Tagliatele shrimp scampi, cherry tomato, spinach
paired with Alois Lageder Chardonnay Alto Adige 2016

{Carne}

Skirt Steak arugula, radicchio, shaved parmigiano & grilled lemon
paired with Scaia Cabernet Sauvignon Veneto 2015

{Dolce}

Cannoli homemade cannoli & dark chocolate
with Villa Pozzi Moscato Sicily 2017

Wine tasting menus are for parties of 6 or more and must
be requested ahead of time

{ \$95 }



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{Antipasti}

Prosciutto & Parmigiano roasted tomato, stuffed peppers, fig jam
paired with Adriano Adami Garbel Prosecco NV

{Pesce}

Lobster, Scallops & Shrimp grilled corn, sopressata, tomato
paired with Antinori Bramito Chardonnay Umbria 2017

{Pasta}

Lune, sweet potato & bacon filled pasta, sage, crushed biscotti, brown butter
paired with Sartori Amarone DOCG 2014

{Carne}

Sliced Ribeye, brussels sprouts, pancetta, crispy pecorino potatoes
paired with Le Sughere "Super Tuscan" IGT 2016

{Dolce}

*Dessert Tasting homemade cannoli, tiramisu, chocolate budino
paired with Nivole Moscato*

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requested ahead of time

{\$125}



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{Per la tavola}

Home made mozzarella, prosciutto do parma, oven roasted tomato
paired with Flor Rose Prosecco Veneto NV

{Antipasti}

Marinated Jumbo Shrimp castelveltrano olives, celery pepperoncino
paired with Brandini Arneis Peidmonte 2016

{Pesce}

*Seared Day Boat Scallop butternut squash, charred broccolini with
paired with Antinori Cervaro Chardonnay Umbria 2017*

{Pasta}

*Ricotta Gnocchi pork belly, shaved black truffle
with Castello di Ama Chianti Gran Selezione 2010*

{Carne}

*Roasted Veal Loin fingerling potatoes, marsala, wild mushrooms
paired with Carpazo Brunello di Montalcino 2013*

{Dolce}

*Chocolate Budino baked to order, caramel sea salt gelato
paired with Banfi Rosa Regale Bracchetto Nv*

{ \$195 }

