

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
Point Judith Calamari, spicy pomodoro, pepperoncini, basil
Additional \$5 per guest per order

{Entrees}

Chicken Francese, sautéed spinach, roasted garlic, grilled lemon, white wine

Pork Chop, provolone, hot cherry peppers, pesto rosso, broccolini, fingerlings

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

Salmon, roasted brussels, butternut squash, almonds, calabrian honey [GF]

Optional course selection
Tagliatelle, fresh chopped clams, oreganata butter, spinach, bread crumb, fresno chile
Additional \$8 per guest per order

{Dessert}

Vanilla & dark chocolate cannoli, Tiramisu

{ \$65 }

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Optional course selections for the entire table to share

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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

Mista salad, salami, provolone, pepperoncini, artichoke, radicchio, tomato, arugula, champagne basil vinaigrette

Optional course selection

BALLO antipasti, prosciutto, burrata, crispy artichoke hearts, roasted tomatoes, grana, aged balsamic
Additional \$10 per guest per order

{Entrees}

Chicken Parmigiana, pomodoro, mozzarella, basil

Shrimp, pan seared, fava beans, charred radicchio, salsa verde [GF]

Skirt steak, aged balsamic marinated, peperonata, watercress [GF]

Campanelle a la vodka, 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

{ \$75 }

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BALLO

ITALIAN KITCHEN & BAR

the High roller

{For the table}

Ricotta, honey, toasted walnut, black truffle, herb focaccia

{Appetizer}

BALLO antipasti, prosciutto, burrata, crispy artichoke hearts, roasted tomato, grana, aged balsamic

{Pasta}

Spaghetti cacio e pepe, reggiano, shaved fresh black truffle

{Entree}

8oz Filet Mignon, 3 Jumbo Shrimp, brussel sprouts, pancetta & honey

{Dessert}

Zeppoli, grand mariner icing

Fudge brownie, espresso cream, caramel

{\$175}