

Established 2011

BALLO

ITALIAN KITCHEN & BAR

{For the table}

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

BALLO antipasti, prosciutto, burrata, roasted tomatoes, crispy artichoke hearts, ricotta stuffed peppers
Additional \$10 per guest if selected for the table

{Appetizers}

Caesar Salad, croutons, parmigiano

Arugula, pine nuts, shaved parmigiano, lemon [GF]

Arancini, risotto, parmigiano, mozzarella

Optional course selection

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

{Entrees}

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

Berkshire pork chop Milanese, hot cherry peppers, fontina

Rigatoni, spicy sausage ragu, pecorino fonduta

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

Optional course selection

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

{Dessert}

Vanilla & dark chocolate cannoli, Tiramisu

{ \$60 }

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 \$35 per guest if selected for the table

{Appetizers}

Caesar Salad, croutons, parmigiano

Home made meatballs, pomodoro, parmigiano

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

Optional course selection

BALLO antipasti, prosciutto, burrata, roasted tomatoes, crispy artichoke hearts, ricotta stuffed peppers [GF]
Additional \$10 per guest per order

{Entrees}

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

Chicken parmigiana, mozzarella, basil, spaghetti pomodoro

Wild Swordfish Cioppino, shrimp, calamari, P.E.I mussels, san Marzano tomato, shellfish brodo [GF]

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

Campanelle a la vodka, prosciutto di parma, reggiano, burrata

Optional course selections

*16oz Veal chop parmigiano, spaghetti pomodoro
Additional \$15 per guest per order*

*Double R Ranch Prime New York Strip, potatoes, red onion, pancetta
Additional \$10 per guest per order*

{Dessert}

Dessert tasting,
tiramisu, zeppoli, cannoli

{ \$70 }

Established 2011

BALLO

ITALIAN KITCHEN & BAR

the High roller

{For the table}

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

{Appetizer}

BALLO antipasti, prosciutto, burrata, roasted tomatoes, crispy artichoke hearts, ricotta stuffed peppers

{Pasta}

Spaghetti cacio e pepe, reggiano, shaved fresh black truffle

{Entree}

8oz Filet Mignon, 7oz Lobster tail, brussel sprouts, pancetta & honey

{Dessert}

Zeppoli, grand mariner icing

Fudge brownie, espresso cream, caramel

{ \$175 }