

From your chef

Ballaró reinterprets the delightful Italian custom of *antipasto* (... *stuzichini* or *cichetti*) - small plate dishes designed for sharing - or eat alone with a drink, or two, or more. Dishes are brought to the table as they are prepared throughout your meal.

With few exceptions your menu has been crafted with a lot of love in our kitchen. The 'few' remaining products are mostly outsourced from Italy - like cheese or dry-cured charcuterie. Each season Ballaró launches a new crafted menu. While still retaining the favorites the new dishes will feature the freshest and best seasonal ingredients sourced from local farmers.

Now, who's hungry?

BOARDS (FOR 2 TO SHARE)

FORMAGGI

A sampling of local and imported cheeses - 16

OLIVE

assorted olives board: *cerignola*, *passoluna*, marinated mediterranean blend served with tear drop peppers and *marcona* almonds - 14

SALUMI E FORMAGGI

A sampling of authentic Italian salumi, cured meats, local and imported cheeses - 20

SAPORI DI MARE

oyster, *tuna mojama*, *octopus carpaccio*, *gamberi* with fennel & orange, *scallops ceviche*, *raw gremolata*, *lemon dressing* - 26

OYSTERS

OYSTERS

Daily selection (ask your waiter)

Shell - \$3.5

Half dozen - \$18

CICCHETTI (SMALL PLATES)

PRIMAVERA

mixed baby greens, *parsnip* & *rosemary crumbs*, *pea puree*, *fresh ricotta*, *asparagus* & *carrot ribbons*, *baby mint citron vinaigrette* -9

BURRATA

fresh burrata cheese, *tomato carpaccio*, *fresh basil*, *aged Balsamic di Modena*, *Partanna Olive Oil* - 11

CAPRICCIOSA

organic mixed greens, *stilton*, *fennel*, *radishes*, *heirloom grape tomatoes*, *fig balsamic vinaigrette* -9

PASTELLA

tempura style fried vegetables, *spicy tomato aioli* -12

ASPARAGUS

Norconk farm asparagus, *cream cheese*, *thyme*, *bigné* -11

INSALATA SPECK

Loma farms arugula, *speck*, *walnuts*, *radicchio*, *fresh local mixed mushrooms*, *meyer lemon vinaigrette*, *shaved caciocavallo* -11

TUNA TARTAR

ahi tuna, *chopped tomatoes*, *kalamata olives*, *capers*, *shallots* -18

ARANCINA

seafood risotto, *squid ink* -8

POLPO

spanish octopus, *cherry tomatoes*, *kalamata olives*, *garlic* -18

STRACCETTI DI MANZO

roast strip loin, *new potatoes*, *wild mushroom blend mushrooms* -21

PASTA

CASARECCE

gulf coast shrimp, *scallops*, *spinach*, *orange zest*, *saffron cream sauce* -14

PAPPARDELLE

large, flat pasta ribbons, *slow-cooked wild boar ragu* Shetler's *cream*, *house made tomato sauce*, *crimini mushrooms* *carpaccio*, *nutmeg shaved Gran Padano* -18

GNOCCHI

walnuts potato gnocchi, *gorgonzola cream*, *toasted walnuts*, *radicchio*, *Barlett pears*, *shaved Gran Padano* - 12

SECONDI

AGNELLO

leg of lamb, *fresh herbs crust*, *fregola sarda*, *eggplant*, *pickled raisin*, *toasted pine nuts*, *green olives* - 26

FILETTO BLACK ANGUS AL TARTUFO NERO

All Natural Black Angus Fillet (grass fed), *fresh black winter truffles (Umbria)*, *wild mushrooms blend*, *roasted organic potatoes* - 46

POLLO

Otto's organic chicken, *Manchego fondue*, *mango puree*, *slow roasted tomatoes*, *braised pistacchio*, *roasted seasonal vegetables* - 22

CAPELANTE

Pan seared U-12 fresh diver scallops, *orange*, *marcona almond*, *shaved fennel*, *white wine sauce* - 27

HALIBUT

safron crisp, *lemon safron sauce*, *seafood couscous* - 38

CHEF/OWNER : GIORGIO LO GRECO; EXECUTIVE CHEF: COBURN MACNAUGHTON; SOUS CHEF: ANDREW HERMANN

Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed in the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.