

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?

V

FORMAGGI

A sampling of local and imported cheeses (for two) - 16

ZUPPA DEL GIORNO

soup of the day (ask your waiter)

GRILLED SQUASH

roasted beets, grilled squash, cipollini, goat cheese dressing - 10

BURRATA

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

BAKED FETA

baked feta, sambuca romana, pancetta, lentils, radicchio - 9

CAULIFLOWER

pan seared cauliflower steak, tomatoes, pinnoli, quinoa, balsamic glaze - 10

FETTUCCINE

spinach fettuccine (fresh pasta made in house), fresh tomato sauce, burrata cheese - 12

S

DI MARE

Spanish Octopus, little neck clams, blue mussels, gamberetti, cherry tomatoes, house marinated artichokes, celery, marinated cerignola olives, capers - served cold (for two) - 26

TUNA MOJAMA

filleted salt-cured tuna, organic arugula - 18

LINGUINE

Gulf coast prawns, Shetler's cream, curry, pepperoncino - 12

IMPEPATA DI COZZE

blue mussels, white wine, cherry tomatoes - 12

POLPO

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

ARROSTICINI

grilled shrimp skewers, speck del Valtellina, rosemary - 12

CAPESANTE

pan seared scallops, speck cream - 14

M

SALUMI E FORMAGGI

A sampling of authentic Italian salumi, cured meats, local and imported cheeses (for two) - 20, (for four) - 36

CHICKEN

Spring Farms organic chicken breast, herb seared, arugula, Marcona almonds, grapes, shaved Gran Padano, aged balsamic - 11

ARANCINO

safron risotto, bechamel sauce, meat ragu, Scamorza - 8

AGNOLOTTI

house-made pasta stuffed with mushrooms served with slow-cooked pork rib sauce, pulled baby back pork, Shetler's cream, house made tomato sauce, shaved Gran Padano - 16

GNOCCHI

scamorza, guanciale, fresh herbs, truffle infused olive oil, shaved Gran Padano - 12

GRIGLIATA MISTA

grilled sirloin roll stuffed with bread crumbs, tomatoes, raisins, pine nuts, Luganega sausage, lamb chops in toasted pistacchio crust - 18

FILLET MIGNON

all natural grass fed 4oz fillet mignon, gorgonzola sauce - 19

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.