

# Balla

ITALIAN SOUL

## ANTIPASTI

- Salumi** and Cheese, artisanal selections, olives, pickles 32
- Burrata**, roasted peppers, tomato conserva, pine nuts 23
- Brussels Sprouts**, pear, delicata squash, pancetta vinaigrette 21
- Beets** Agrodolce, grapefruit, toasted hazelnuts, mint, basil 20
- Caesar Salad**, romaine, chicories, anchovies, mortadella 16
- Marinated Octopus**, calabrian pepper, celery, heirloom beans 22
- \***Lamb Tartare**, pickled eggplant, preserved lemon, ricotta salata 25
- Arugula Salad**, shaved fennel, cara cara orange, toasted walnuts 16
- \***Tuna Crudo**, marinated olives, sunchoke, black truffle 29

## ROMAN-STYLE PIZZA

- Gotham**, cured meats, pomodoro, fennel pollen 22
- Margherita**, pomodoro, mozzarella, basil 21
- Tartufo**, truffle salami, confit potato, black truffle 35

## HOUSEMADE PASTA

- Spaghetti**, ragú bolognese, parm 27
- Linguini**, crab, chilies, squash blossoms, garlic 44
- Casarecce**, seasonal tomatoes, garlic, calabrian pepper 24
- Rigatoni**, red pepper, scampi, toasted garlic 35
- Raviolo**, honeynut squash, black truffle, amaretti 29
- Agnolotti**, formaggio, oyster mushrooms, guanciale 26

## FROM THE WOOD FIRE

- Sea Bream**, lemon, capers, wild greens 52
- Mary's **Half Chicken**, natural jus, aged balsamic 43
- \***Pork Delmonico**, black garlic, pickled radicchio, cipollini onions 51
- \*22oz Prime **Bone-In Ribeye**, roasted garlic 95
- Veal Milanese**, piccata, shaved turnips, wild greens 56

## FAMILY STYLE MENU

\$75 per person  
\$35 sommelier's select wine pairing

## ANTIPASTI

- Burrata**, roasted peppers, tomato conserva, pine nuts
- Caesar Salad**, romaine, chicories, anchovies, mortadella
- Marinated Octopus**, calabrian pepper, celery, heirloom beans

## HOUSEMADE PASTA

- Cavatelli**, braised lamb, toasted fennel, pecorino
- Casarecce**, seasonal tomatoes, garlic, calabrian pepper
- Lasagna**, ragú bolognese, formaggio
- +28 add on option, limited availability*

## FROM THE WOOD FIRE

- Sea Bream**, lemon, salsa verde, sicilian olive
- Veal Milanese**, piccata, shaved turnips, wild greens
- \***Piedmontese Flat Iron Steak**, bone marrow gremolata
- +\$42 add on option, for the table*

*Mains will come with Chef's selection of Contorni*

## DOLCE

- Gelato**, pistachio, luxardo cherry or nutella crunch

## CONTORNI

- Roasted **Potatoes**, spicy n'duja, garlic, onions 12
- Broccoli di Cicco**, lemon zest, garlic 14
- Baked Macaroni**, gorgonzola, fontina 10
- Stuffed **Mushrooms**, formaggio, marsala, olive oil 14
- Eggplant** al Forno, san marzano tomatoes, mozzarella 10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF Michael Vargas / SAHARA LAS VEGAS / 01.26.23