

# Balla

ITALIAN SOUL

## FOR THE TABLE

Housemade **Focaccia**, taralli crackers, olive oil, balsamic, pecorino 7

**Prosciutto** San Daniele, genovese basil, apricots 28

**Burrata**, roasted peppers, tomato conserva, pine nuts 23

**Chopped Salad**, butter lettuce, peas, spicy salumi, ricotta salata 18

**Beets** Agrodolce, grapefruit, toasted hazelnuts, mint, basil 20

**\*Caesar Salad**, baby gems, fresh herbs, anchovies 16

Marinated **Octopus**, calabrian pepper, celery, white beans 22

**Meatballs**, pomodoro, fennel pollen, parm 23

Steamed **Mussels**, pancetta, preserved lemon, green garlic butter 27

**Margherita**, pomodoro, buffalo mozz, genovese basil 23

## PASTA

**Linguini**, crab, chilies, squash blossoms, garlic 44

**Rigatoni**, red pepper, scampi, toasted garlic 35

**Spaghetti**, ragú bolognese, parm 27

**Casarecce**, seasonal tomatoes, garlic, calabrian pepper 24

**Agnolotti**, formaggio, oyster mushrooms, guanciale 26

**Bucatini**, cacio e pepe 23

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

EXECUTIVE CHEF **MICHAEL VARGAS** / SAHARA / LAS VEGAS / 06.30.23

## **MAINS**

\*22oz **Bone-In Ribeye**, roasted garlic, rosemary 90

Mary's **Half Chicken**, natural jus, aged balsamic 43

**Sea Bream**, lemon, capers, wild greens 52

\***Pork Delmonico**, black garlic, pickled radicchio, cipollini onions 51

\*16oz **New York Strip**, dried tomato, salsa verde 64

## **SIDES**

Spicy **Broccoli di Cicco**, lemon zest, garlic 14

Stuffed **Mushrooms**, formaggio, marsala, olive oil 14

Garlic **Potatoes**, onions, lemon, parm 12

Baked **Macaroni**, gorgonzola, fontina 12

## **TASTING MENU**

\$60 per person | \$40 Sommelier's select wine pairing

### **ANTIPASTI**

\***Caesar** Salad, baby gems, fresh herbs, anchovies

### **HOUSEMADE PASTA**

**Casarecce**, seasonal tomatoes, garlic, calabrian pepper

### **FROM THE WOOD FIRE**

*choose one*

**Sea Bream**, lemon, capers, wild greens

\***New York Steak**, bone marrow gremolata

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

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