

Balla

ITALIAN SOUL

FOR THE TABLE

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

Prosciutto di Parma, sweet basil, toasted hazelnuts, figs 28

Burrata, roasted peppers, tomato conserva, pine nuts 23

Brussels Sprouts, pear, delicata squash, pancetta vinaigrette 21

Calamari Misto, lemon, red pepper, zucchini, roasted garlic aioli 24

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

Meatballs, fennel pollen, parm 23

Margherita Pizza, buffalo mozzarella, genovese basil 23

PASTA

Spaghetti alla Diavola, crab, clams, lobster, mint 48

Fazzoletti, fennel sausage ragú, stracciatella cheese 27

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

Canneloni Alfredo, rotisserie chicken, pecorino 28

Agnolotti, braised veal, pancetta, mushrooms 29

Rigatoni, scampi, roasted red pepper, toasted garlic 35

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

EXECUTIVE CHEF MICHAEL VARGAS / SAHARA / LAS VEGAS / 01.04.2024

MAINS

Steamed **Mussels**, pancetta, preserved lemon, garlic butter 32

Chicken Parm, buffalo mozzarella, red sauce 38

Sea Bream, lemon, capers, wild greens 52

Grilled Prawns, white bean ragú, fennel, 'nduja sausage 57

*16oz **New York Strip**, dried tomato, salsa verde 72

*20oz **Ribeye**, roasted garlic, rosemary, aged balsamic 86

SIDES

Broccoli di Cicco, lemon zest, garlic 14

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

Garlic Potato Puree, parmesan crust 14

Green Salad, spicy salami, red wine vinaigrette 14

TASTING MENU

SERVED FAMILY STYLE

\$75 per person

\$40 Sommelier's select wine pairing

Limited to groups of four or more

STARTERS

Housemade **Focaccia** and Taralli Crackers

Burrata, roasted peppers, tomato conserva, pine nuts

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

Beets Agrodolce, grapefruit, mint, basil, toasted hazelnuts

PASTA

Rigatoni, scampi, roasted red pepper, toasted garlic

Casarecce, seasonal tomatoes, basil, garlic, calabrian pepper

MAINS

Sea Bream, lemon, capers, wild greens

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

16oz ***New York Steak**, salsa verde

add on for \$52

Mains will come with Chef's side selection

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