

Balla

ITALIAN SOUL

FOR THE TABLE

- Housemade **Focaccia**, taralli crackers, olive oil, balsamic, pecorino 7
- Speck Ham**, summer melons, balsamico bianco, olive oil 28
- *Caesar Salad**, baby gems, fresh herbs, anchovies 16
- Beets Agrodolce**, grapefruit, mint, basil, toasted hazelnuts 21
- Heirloom Tomatoes**, stracciatella, sweet peppers, basil, pine nuts 24
- Calamari Misto**, lemon, peppers, zucchini, roasted garlic aioli 25
- Margherita Pizza**, buffalo mozzarella, genovese basil 23
- Meatballs**, fennel pollen, parm 23

PASTA

- Garganelli**, fennel sausage ragú, stracciatella cheese 27
- Spaghetti**, dungeness crab, zucchini, squash blossoms, lemon 48
- Cavatelli**, basil pesto, pistachio, ricotta salata 26
- Casarecce**, early girl tomatoes, basil, garlic, calabrian pepper 25
- Trottole**, shrimp fra diavolo, roasted peppers, 'nduja sausage, mint 37
- Canneloni Alfredo**, rotisserie chicken, rosemary 28

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

EXECUTIVE CHEF MICHAEL VARGAS / SAHARA / LAS VEGAS / 06.28.2024

MAINS

Grilled Prawns, white bean ragú, kale, fennel 57

Steamed **Mussels**, pancetta, preserved lemon, green garlic 33

Sea Bream, lemon, capers, wild greens 53

Chicken Parm, buffalo mozzarella, red sauce 42

*16oz **New York Strip**, dried tomato, salsa verde 74

*20oz **Ribeye**, roasted garlic, rosemary, aged balsamic 88

SIDES

Broccoli di Cicco, lemon zest, garlic 14

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

Garlic Potato Puree, parmesan crust 14

Tricolore Salad, spicy salami, mustard vinaigrette 14

TASTING MENU

SERVED FAMILY STYLE

\$75 per person

\$45 Sommelier's select wine pairing

Limited to groups of four or more

STARTERS

Housemade **Focaccia** and Taralli Crackers

Heirloom Tomatoes, stracciatella, sweet peppers, basil, pine nuts

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

Speck Ham, summer melons, balsamico bianco, olive oil

PASTA

Rigatoni, fennel sausage ragú, stracciatella cheese

Casarecce, early girl tomatoes, basil, garlic, calabrian pepper

MAINS

Sea Bream, lemon, capers, wild greens

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

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

add on for \$64

Mains will come with Chef's side selection

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