Balla
ITALIAN SOUL

BREAD SERVICE

HOUSE-MADE FOCACCIA 10
rosemary crackers, balsamic, pecorino, evoo

whipped garlic butter +5
romesco sauce +5

WARM CASTELVETRANO OLIVES 8
citrus and spices

PIZZA

CALABRIA 24
spicy tomato, basil, parm

FORMAGGIO 26
green garlic, caciocavallo, ricotta, pecorino, mozz

SPAGNOLA 28
spanish chorizo, red onion, piparras, pecorino

Add-ons:
calabrian chili +4
cantabrian anchovies +8
shaved truffles mp

CHEF'S TASTING MENU

4-course menu
curated utilizing unique and seasonal ingredients

served family style

95 per person | 65 wine pairing

PASTA

SPAGHETTI AL RAGÚ 28
piedmontese beef, house-made sausage, stracciatella

TRUFFLE MACARONI 34
winter black truffles, caciocavallo cheese

TOMATO CASARECCE 25
garlic, calabrian chili, basil

LINGUINI FRA DIAVOLO 39
red shrimp, calamari, 'nduja sausage

CHICKEN CANNELONI 28
alfredo sauce, rosemary, parm

BRAISED LAMB PAPPARDELLE 32
baby kale, demi tomatoes

NONNA'S BRODO 24
prosciutto, black pepper, herbs

FOR THE TABLE

***CAESAR** 18
sweet baby gems, fresh herbs, anchovies

ROASTED EGGPLANT 21
roasted garlic, mint, pickled peppers, castelrosso

***WEST COAST OYSTERS** mp
fresh tomato mignonette, horseradish, agrumato

WILD ARUGULA 15
red onion, lemon, walnut, pecorino riserva

WHIPPED RICOTTA 21
roasted baby beets, basil, pistachio, balsamico bianco

ITALIAN HAM TRIO 26
parma, culatello, speck

***BLUE FIN TUNA CRUDO** 34
red onion, capers, lemon, evoo

MEATBALLS 23
beef, pork, veal, golden raisins

FRITTO MISTO 28
calamari, lemon, zucchini, peppers

STEAMED BLUE HILL BAY MUSSELS 34
pancetta, preserved lemon, green garlic

FROM OUR WOOD FIRE...LAND AND SEA

***OCEAN BEEF NZ 8OZ FILET** 56
toasted pepper, roasted bone marrow

***PIEDMONTESE 8OZ FLAT IRON** 46
roasted garlic, rosemary

***ALLEN BROTHERS 18OZ RIBEYE** 104
aged 21 days, roasted garlic, rosemary

***FLANNERY 14OZ NEW YORK** 98
dry aged 14 days, roasted garlic, rosemary

MARY'S CHICKEN DIAVOLA 46
'nduja sausage, preserved lemon, chili

CHICKEN PARM 42
red sauce, mozzarella, oregano, basil
side pasta +8

BEEF SHORT RIB FOR TWO 78
slow cooked with black garlic, pickled radicchio, barolo jus

RIVERENCE RAINBOW TROUT 42
cauliflower, almonds, golden raisins, prosecco butter

MEDITERRANEAN SEA BREAM 47
lemon butter, capers, wild greens

SKULL ISLAND PRAWNS 58
heirloom beans, fennel slaw

HERITAGE PORK CHOP 52
roasted peppers, tropea onion agrodolce

sauces 5 each *salsa verde | steak sauce | tomato conserva | aged balsamic*

SIDES 14

ROASTED CAULIFLOWER
bagna cauda, pickled chilies

POTATO PUREE
roasted garlic, parm crust

CRISPY BRUSSELS
pancetta vinaigrette

BROCCOLI DI CICCO
garlic, lemon, spicy crumbs

STUFFED MUSHROOMS
imported cheese, marsala

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

Balla
ITALIAN SOUL

COCKTAILS

CLASSIC INSPIRED

Coup de Soleil 17
Vodka, Blood Orange Liqueur, Blood Orange

Little Italy 18
Rye, Cynar Amaro, Vermouth

***Beets by Balla** 17
Gin, Elderflower, Egg White

Negroni Bianco 18
Gin, Luxardo, Americano

Negroni Sbagliato 17
Prosecco, Campari

***Fox and Hounds** 19
Maker's Mark, Pernod, Lemon, Egg White

Smoke and Mirrors 18
Mezcal, Lillet Rouge, Grapefruit

Dos Caras "Espresso Repo" Martini 18
Tequila Reposado, Mario's Hard Espresso

Spritz Citron 17
Acqua di Cedro, Prosecco, Fresh Basil

Raspberry Spritz 18
Raspicello, Prosecco, Mint

N/A COCKTAILS

Limone alla Menta 10
Mint, Lemon Juice, Club Soda

Italian Cream Soda 10
Strawberry, Cream, Club Soda

BEER

Birra Menabrea, Bionda Piedmont, Italy 16

Birra Baladin, Isaac Piozzo, Italy 18

Guinness Draught Dublin, Ireland 10

Peroni Azzurro Rome, Italy 10

Space Dust, IPA Seattle, Washington 14

Tre Fontane Trappist Ale Rome, Italy 24

Stella Artois Leuven, Belgium 28

Bud Light St. Louis, Missouri 8

Heineken NA Amsterdam, Netherlands 9

WINES

BY THE GLASS

SPARKLING

2023 Moscato Elio Perrone, Piedmont, Italy 17

2020 Brut Rosé Giuseppe and Luigi, Friuli, Italy 17

NV Prosecco Corazza Extra Dry, Friuli, Italy 15

NV Lambrusco Chiarli, Emilia-Romagna, Italy 17

WHITE

2021 Chardonnay Riley's Rows, North Coast, CA 19

2022 Grillo Gorghi Tondi Costa a Preola Sicily, Italy 16

2023 Pinot Grigio Mussio, Friuili, Italy 15

2022 Sauvignon Blanc Tiare, Collio, Italy 18

2022 Vermentino Castiadas Noterri Sardinia, Italy 17

ROSÉ

2023 Cora Cerasuolo d'Abruzzo, Italy 16

RED

2021 Pinot Noir Cordero Tiāmat Lombardy, Italy 19

2021 Chianti Classico Cultusboni RS, Tuscany, Italy 17

2022 Barbera Ercole, Piedmont, Italy 16

2018 Nebbiolo Mauro Veglio Angelo, Piedmont, Italy 22

2021 Cabernet Sauvignon Caymus, Napa Valley, CA 32

2020 Cabernet Sauvignon Flanagan, N. Coast, CA 25

2019 Montepulciano Spelt Riserva Abruzzo, Italy 19

2022 Super Tuscan I Greppi, Tuscany, Italy 22

DESSERT

2019 Ice Wine Inniskilin, Ontario, Canada 30

2017 Jurançon Clos Uroulat, Sud Ouest, France 15

NV Visciola Luigi Giusti, Marche, Italy 17

30yr Sherry Gonzalez 'PX' Jerez, Spain 30

10yr Tawny Port Grahams, Porto, Portugal 17

2007 Vin Santo Monsanto, Chianti, Italy 25

House-Made Meyer Limoncello
glass 14 / carafe 25

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