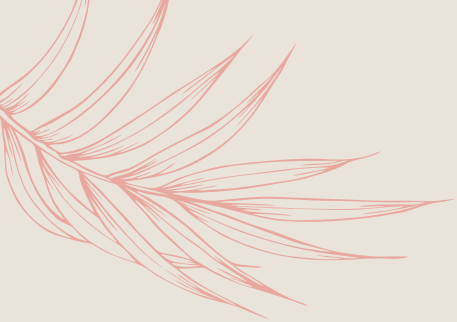




Balla

ITALIAN SOUL

BREAD SERVICE

HOUSE-MADE FOCACCIA 10
rosemary crackers, balsamic, pecorino, evoo
whipped garlic butter +3 | romesco sauce +3 | vodka sauce +3 | warm olives +5

STARTERS

- PROSCIUTTO & FIGS 20**
basil, burrata +4
- BEEF CARPACCIO* 25**
crispy artichokes, black truffle, pecorino
- MEATBALLS 19**
like grandma used to make
- SICILIAN CRUDO 25**
amberjack, citrus, capers
- CALAMARI 24**
lemon, garlic aioli
- FRIED MOZZARELLA 15**
red sauce

SALADS

- GORGONZOLA WEDGE 19**
crispy smoked ham, walnuts, rose apple
- CAESAR* 18**
baby gems, fresh herbs, parmesan
- BEETS & RICOTTA 21**
basil, pistachio, citrus
- CRISPY BRUSSELS SPROUTS 23**
pear, squash, pomegranate, pancetta

PASTA

- SPAGHETTI BOLOGNESE 22**
italian sausage, beef
burrata +4
- STUFFED SHELLS 24**
vodka sauce, ricotta
- FUSILLI PESTO 23**
basil, pine nuts, pecorino
- TOMATO CASARECCE 25**
garlic, calabrian chili, basil
- SPICY SCAMPI LINGUINE 32**
shrimp, peppers, 'nduja sausage
- CHICKEN CANNELONI 28**
alfredo sauce, rosemary, parmesan

PIZZA

- THE CORNERSTONE 23**
italian sausage, roasted peppers
- MARGHERITA 21**
fresh mozzarella, basil
- HOT MAMMA 25**
pepperoni, hot honey, jalapeños
- THE NONNA 22**
meatball, red onions, ricotta
- THE ITALIAN FLAG 21**
pesto, fresh mozzarella, vodka sauce

ENTREES

- CHICKEN PARMESAN 39**
red sauce, mozzarella, basil, spaghetti
- EGGPLANT PARMESAN 31**
mozzarella, basil
- CHICKEN MARSALA 42**
wild mushrooms, herbs
- BRANZINO 54**
piccata, wild greens
- SALMON PUTTANESCA 42**
cherry tomatoes, olives, capers

CHEF'S FALL TASTING MENU

3-course menu
curated utilizing unique and seasonal ingredients

served family style

65 per person | 38 wine pairings

SIGNATURE STEAKS

- | | |
|---------------------------------------|--------------------------------|
| 12 OZ PRIME NEW YORK STRIP* 84 | 8 OZ FILET* 59 |
| 32 OZ RIBEYE FOR TWO* 148 | 10 OZ WAGYU SIRLOIN* 58 |
| 8 OZ WAGYU EYE OF RIB* 64 | |

SIDES

- | | |
|--|---|
| ROASTED CAULIFLOWER 12
garlic, chilies | STUFFED MUSHROOMS 12
cheese, marsala |
| POTATO PUREE 12
roasted garlic, parmesan | MAC AND CHEESE 12
black truffle cream |



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

COCKTAILS



MARTINI

Coup de Soleil 17

Wheatley Vodka, Blood Orange Liqueur, Blood Orange

Bare Bottom Espresso Martini 19

Pantalones Reposado, Agave, Fresh Espresso, Coffee Liqueur



NICK & NORA

Little Italy 17

Rye, Cynar Amaro, Vermouth

Foggy Conflict 19

Dady'O Mezcal, Faccia Brutto Centerbe, Maraschino

El Roncito 19

Appleton Rum, Barrel Smoked Maple Syrup, Lime

Dolce Pressato 16

Buffalo Trace Bourbon Cream, Flor de Cana Rum, Espresso



HIGH BALL

Dusk till Dawn 21

Grey Whale Gin, Sarti Rosa, Ramazzotti Amaro, Rosemary Ginger Syrup



ROCKS

La Madrina 22

Wild Turkey 8 year, Amaretto, Rucolino Amaro

Smoke and Mirrors 18

Dady'O Mezcal, Lillet Rouge, Grapefruit



COUPE

Prickle Me Pink 18

Tequila Ocho Plata, Prickly Pear, Elderflower
Upgrade to Clase Azul Plata +12



SPRITZ

Meloncello Spritz 18

Meloncello, Prosecco, Meyer Lemon Juice

Balsamico Spritz 18

Prosecco, Vermouth with Balsamic, Orange

Paloma Spritz 18

Rosé Vermouth, El Mexicano Tequila, Grapefruit Soda



BEER

Birra Menabrea, Bionda Piedmont, Italy 16

Birra Baladin, Isaac Piozzo, Italy 16

Baladin Cider, Sidro Piedmont, Italy 15

Guinness Draught Dublin, Ireland 10

Birra Moretti, Lager Udine, Italy 8

Peroni Azzurro Rome, Italy 10

Birra Baladin, IPA Italy 15

Stella Artois Leuven, Belgium 10

Bud Light St. Louis, Missouri 8



WINES

SPARKLING

NV Moscato Pizzolato, Treviso, Italy 16 / 60

2021 Brut Rosé Gerard Bertrand, Languedoc, France 17 / 64

NV Prosecco Ruffino, Lumina, Italy 15 / 56

NV Lambrusco Otello Ceci, Emilia-Romagna, Italy 16 / 60

WHITE

2022 Riesling Herman J. Wiemer, Finger Lakes, NY 17 / 64

2024 Chardonnay Jax Y3, Napa Valley, CA 18 / 68

2023 Pinot Grigio Mussio, Friuli, Italy 15 / 56

2023 Sauvignon Blanc Jabber, Casablanca Valley, Chile 16 / 60

2023 White Blend Tenuta Regaleali Nozze D'Oro, Etna, Italy 17 / 64

ROSÉ

2024 Henri Gaillard Côtes de Provence, France 16 / 60

RED

2024 Pinot Noir White Walnut Estate, Dundee, Oregon 22 / 84

2021 Barbera D'Alba Adriana Marco e Vittorio, Alba, Italy 18 / 68

2024 Chianti Classico Querceto, Tuscany, Italy 17 / 64

2022 Cabernet Sauvignon Titus, Napa Valley, CA 25 / 96

2021 Montepulciano Ilico Riserva Abruzzo, Italy 19 / 72

2021 Super Tuscan Avignonesi Grifi Tuscany, Italy 24 / 92

N/A

N/A BEER

Bero, Double Tasty IPA 8

Bero, Noon Wheat 8

Heineken NA 9

Peroni Azzurro 0.0 10

N/A WINE

Sparkling, Töst 10 / 38

Sangria, Töst 10 / 38

Rosé, Töst 10 / 38

N/A COCKTAILS

Blueberry Spritz 12

Blueberry Syrup, Meyer Lemon Juice, Club Soda

Limone alla Menta 10

Mint, Lemon Juice, Club Soda

Italian Cream Soda 10

Strawberry, Cream, Club Soda

Mule de Café 10

Espresso, Ginger Beer, Mint Syrup

House-Made Meyer Limoncello
glass 12 / carafe 20