

Lunch / Summer  
2017

BALLARÓ  
WINE LOUNGE

MON -SAT  
11.30-2.30  
SUNDAY  
12-2.30

## From your chef

Ballaró reinterprets the delightful Italian custom of *antipasto* (... *stuzzichini* or *cichetti*) - small plate dishes designed for sharing - or eat alone with a drink, or two, or more. Dishes are brought to the table as they are prepared throughout your meal.

With few exceptions your menu has been crafted with a lot of love in our kitchen. The 'few' remaining products are mostly outsourced from Italy - like cheese or dry-cured charcuterie. Each season Ballaró launches a new crafted menu. While still retaining the favorites the new dishes will feature the freshest and best seasonal ingredients sourced from local farmers.

Now, who's hungry?

### BOARDS (FOR 2 TO SHARE)

#### FORMAGGI

A sampling of local and imported cheeses - 16

#### OLIVE

assorted olives board: cerignola, passoluna, marinated mediterranean blend served with tear drop peppers and marcona almonds - 14

#### SALUMI E FORMAGGI

A sampling of authentic Italian salumi, cured meats, local and imported cheeses - 20

#### SAPORI DI MARE

oyster, tuna mojama, octopus carpaccio, gamberi with fennel & orange, scallops ceviche, raw gremolata, lemon dressing - 26

### OYSTERS

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Daily selection (ask your waiter)  
Shell - \$3.5  
Half dozen - \$18

### INSALATE

#### Arugula

Loma farms arugula, walnuts, radicchio, fresh local mixed mushrooms, shaved radishes, meyer lemon vinaigrette, shaved caciocavallo - 9  
(add chicken - 4)

#### Capricciosa

organic mixed greens, stilton, radishes, heirloom grape tomatoes, fig balsamic vinaigrette -9  
(add chicken - 4)

### STUZZICHINI (SMALL PLATES)

#### BURRATA

fresh burrata cheese, tomato carpaccio, fresh basil, aged Balsamic di Modena, Partanna Olive Oil - 11

#### BRESAOLA

Bresaola Di Valtellina carpaccio, shaved Grand Padana, organic arugula, lemon dressing - 11

#### PASTELLA

tempura style fried vegetables, spicy tomato aioli - 12

#### BABY SHRIMP

baby shrimps, cannellini beans, celery, shaved radishes, lemon truffle oil - 9

#### TUNA TARTAR

ahi tuna, chopped tomatoes, kalamata olives, capers, garlic - 18

#### ARANCINA

seafood risotto, squid ink - 8

#### POLPO

spanish octopus, cherry tomatoes, kalamata olives, garlic - 18

#### FILETTO

All Natural Black Angus Fillet (grass fed) - 4oz, fresh shaved truffles, wild mushrooms blend, truffle infused polenta - 22

#### ZUPPA

soup of the day (ask your waiter)

### PASTA

#### CASARECCE

wild caught gulf coast shrimp, fresh scallops, spinach, orange zest, saffron cream sauce - 14

#### PAPPARDELLE

large, flat pasta ribbons, slow-cooked baby back pork ribs ragu Shetler's cream, house made tomato sauce, crimini mushrooms carpaccio, nutmeg shaved Gran Padano - 12

#### FIOCCHETTI

fresh stuffed pasta with pears and gorgonzola, gorgonzola cream, toasted walnuts, radicchio, Barlett pears, shaved Gran Padano - 14

#### LINGUINE

thick, spaghetti like pasta, chopped fresh tomatoes, olives, capers, acciughe, Gran Padana shaved - 12

### PANINI

#### VEGETALI

Rustic panino, mozzarella, roasted seasonal vegetables, Partanna Olive Oil, balsamic vinegrette, side salad - 11

#### SFIZIOSO

Rustic panino, mortadella, olive tapenade, Genoa salami, caciocavallo, tomato carpaccio, Partanna Olive Oil, side salad - 12

### SECONDI

#### POLLO

organic chicken breast, artichoke hearts, capers, lemon juice, Partanna Olive Oil, roasted vegetables - 16

#### CAULIFLOWER

pan seared cauliflower steak, tomatoes, pinnoli, quinoa, balsamic glaze - 12

CHEF/OWNER : GIORGIO LO GRECO; EXECUTIVE CHEF: COBURN MACNAUGHTON; SOUS CHEF: ANDREW HERMANN

Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed in the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.