VAI'S

ITALIAN INSPIRED - KITCHEN + BAR

SMALL PLATES

(V) Zucchini Frittes
parmesan / green goddess dip 13

(vg) Italian Bean Dip
garbanzo / tahini / evoo / roasted garlic / lemon / marinated olives / roasted red pepper / blistered tomato / grilled flatbread 16

(V) Arancini al Forno
risotto cake / fontina / mozzarella / parmesan / rst garlic / house sugo / crispy onion 13

(V) Campari Tomato + Burrata Caprese
wood grilled / campari tomato / basil pesto / balsamic / maldon sea salt / evoo / garlic / grilled country italian bread 17
add prosciutto 4

(V) Crispy Eggplant Fritti
herb + panko breaded / fresh mozz / charred peppers / basil / grilled tomatoes / arugula / lemon vin / evoo / balsamic glaze 15

(V) Asiago Gnocchi
tomato / spinach / chili flake / shallots / herb garlic brown butter / pecorino 12

(gf) (V) Mushroom Carpaccio
portobello / pickled onion / evoo / goat cheese cream / balsamic / parmesan 16

(V) Parmesan Pizza Bread
parmesan / herb garlic butter / sea salt / sugo 7

(gf) Spicy Peppered Shrimp
creamy polenta / shrimp / lemon / roasted peppers /sweet corn /vino / black pepper cream 16

Maryland Style Crab Cake
jumbo lump crab / lemon beurre blanc / house dried tomato / frisée 23

Fritto Misto
flash fried calamari / shrimp / shishito peppers / asparagus / jalapeño / peppers / lemon aioli 17

Wood Roasted Mussels
pancetta / grilled corn / tomatoes / roasted garlic herb butter / chilies / vino / lemon/ toast 17

Chicken Wings "Diavolo"
charred jalapeño / ghost pepper marinade / herb garlic butter / creamy asiago 16
add shrimp + 6

(gf) Wood Fired Lamb Ribs
domestic colorado lamb / slow braised / calabrian chili pan sauce / blistered tomato / arugula / creamy polenta 23

Wagyu Beef Carpaccio
premium all natural wagyu / fried capers / pickled onions / baby tomatoes / arugula / parmesan / house vinaigrette / green goddess aioli / ciabatta crostini 17

Meatballs al Forno
house sugo / parmesan / polenta / toast 12

PASTA PASTA

Gluten Free Pasta +3

Short Rib + Rigatoni
blistered tomatoes / garlic / chili flake / parmesan cream / arugula / pecorino 25

Pasta Bolognese
fresh rigatoni / bolo sauce / pecorino 22
add meatball + 4 / chicken + 6 / shrimp + 6

Vodka
eight finger cavatelli / garlic / pecorino / tomato cream / crispy prosciutto / chili flake 19
add chicken + 6 / shrimp + 6

(V) Zucchini Aglio Olio
zucchini spaghetti / tomato / lemon / shallots / garlic / vino / butter / evoo / chili flake / pecorino 17
***add touch of spaghetti +3

(V) Wild Mushroom Pappardelle
blistered tomatoes / garlic / herbs / vino / chili flake / basil pesto / parmesan cream 21

Four Cheese Ravioli Rossa
fresh ravioli / smoked bacon / garlic / blistered tomato / basil / vino / butter / arugula / tomato cream 21

Spicy Chicken Tortellacci
tomatoes / broccolini / garlic / jalapeño / spinach / basil / lemon / parmesan cream 22

Lobster + Shrimp Rigatoni
garlic / shallots /tomato / spinach / evoo / vino / lemon / parmesan cream 37

Shrimp + Sausage Cavatelli
pancetta / roasted peppers / spinach / garlic / shallots / vino / mascarpone 24

GREENS + MORE

(gf) (V) House Salad
mixed greens/ fennel / candied pecans / gorgonzola / tomato / herb vin 9

(gf) (V) Braised Pear Salad
white wine + cinnamon braised d'anjou pears / mixed greens / dried cherries / shaved fennel / goat cheese / pistachio / balsamic vinaigrette 15

Wood Grilled Romaine
grape tomato / crispy pancetta / gorgonzola / creamy asiago / fried leeks sm 9 / lg 14

(gf) VAI's Chopped Salad
baby gem / mixed greens / fresh mozz / avocado / spicy soppressata / pepperoncinis / artichokes / grilled corn / charred peppers / grape tomatoes / parmesan / red wine vinaigrette sm 10 / lg 16

Salmon + Harvest Salad
wood grilled salmon / romaine / tomato / organic kale / dried cranberries / farro / butternut squash / almonds / radish / apple / lemon vinaigrette / goat cheese 25

(gf) Wood Grilled Shrimp + Avocado
marinated shrimp / arugula / avocado / onion / charred corn / heirloom tomato / baby peppers / radish / charred lemon / evoo / maldon sea salt 19

(V) vegetarian (vg) vegan (gf) gluten free

+ shrimp 6 / + chicken 6 / + salmon 12 / + scallop 11 / + filet 9

BIGGER PLATES

(gf) Chilean Sea Bass
black rice risotto / bacon / baby peppers / corn / asparagus / tomatoes / parmesan / basil lemon butter 43

(gf) Salmon Tuscano
grilled artichokes / sundried tomatoes / vino / garlic /spinach / oregano / chili flakes / butter/ lemon / parmesan risotto / evoo 29

(gf) Ahi Tuna Calabrese
sushi grade / calabrese chili crusted / wild mushrooms / shishito peppers / mini sweet peppers / parmesan risotto / basil lemon butter / evoo / sea salt 35

(gf) Day Boat Scallops + Risotto
asparagus / charred corn / baby peppers / bacon / tomatoes / calabrian chili + lemon / butter 25 extra scallop 37

Blackened New York Strip
10oz. LHA Reserve / french beans / charred baby peppers / crispy potatoes / herb roasted garlic butter 33

Parmesan Crusted Bone-In Filet Medallions
two 7oz. USDA Prime / wild mushrooms / charred sweet peppers / broccolini / garlic / basil + parmesan risotto / veal demi 41

Filet Medallions
two 3oz. medallions / crispy potatoes / broccolini / peppers / balsamic / pesto / rst garlic / shallots / evoo 29

Linz Heritage Reserve Ribeye
12oz. premium angus / spinach / blistered / tomatoes / gorgonzola butter / roasted bone / marrow butter sauce + spaghetti 49

STEAK CRUSTS
wild mushroom + truffle / horseradish / gorgonzola / parmesan 3

Roasted Chicken Marsala
pan roasted chicken breast / paillard style / broccolini / wild mushrooms / marsala / herbs / veal demi / galletti + parm cream 25

VAI'S Prime Burger
cheddar cheese / herb garlic aioli / lettuce / onion / tomato / brioche bun / fries 19

Chicken Parmesan
herb + panko breaded / pan fried / mozzarella / house sugo / rigatoni + parmesan cream / arugula + frisee/ evoo 25

Chicken Milan
herb + panko breaded / tomato bruschetta / fresh mozzarella / arugula / balsamic glaze / sea salt / spaghetti + parmesan cream 25

SIDES

(V) Parmesan Truffle Fries
fresh cut fries / truffle oil / parmesan 10

(gf) (vg) Johnny Vai's Hot Pepper Mix
jalapeno / jabanero / fresno chilis / garlic / balsamic / evoo 3

(gf) (V) Wood Grilled Broccolini
lemon / roasted garlic butter / parmesan 10

(V) Spaghetti
sugo / parmesan cream / butter / pesto 7

(gf) (V) Truffled Cream Corn
parmesan cream / garlic / truffle oil 10

Crispy Yukon Potatoes
guanciale / calabrian chili butter / parmesan / chives 8

NEAPOLITAN PIZZA

double zero flour / soft center / wood-fired & blistered

(gf) (V) Pizza Crust Dips
house sugo / creamy asiago / roasted garlic & herb butter +1

RED

(V) Margherita
fresh mozzarella / rst tomatoes / basil / evoo / sea salt 18

(V) Four Cheese
mozzarella / parmesan / pecorino / fontina 17

Chicago
italian sausage / pepperoni / oregano / giardiniera / mozzarella / parmesan 19

Pepperoni + Burrata
mozzarella / parmesan / oregano / whipped burrata / chili flakes 19

WHITE

(V) Artichoke + Roasted Garlic
parmesan cream / herbs/ fontina / pecorino / oven roasted tomato / chili flake / artichoke hearts / evoo/ sea salt 18

Prosciutto + Wild Mushroom
fontina /rucola / mozzarella / truffle oil / herbs / sea salt 18

Spicy Soppressata + Honey
fresh mozzarella / basil / oregano / rst onions / chili flake / calabrese honey 18

Roasted Chicken + Pesto
marinated grilled chicken breast / basil pesto / garlic oil / mozz / fontina / oven dried tomatoes / evoo / 18

Cauliflower Gluten Free Crust + 5

KID'S MENU

10 year's old or under only (over 10, +5)

(V) Freestyle Pasta (choice of sauce)
sugo / butter / pesto / alfredo / mac+cheese / orecchiette pasta 9
add meatball +4

(V) Cheese Pizza
marinara / mozzarella 9
add pepperoni 1.50

Salmon or Filet Mignon
wood grilled / pasta or broccolini 14

Burger + Fries
toasted brioche bun 13 add cheese +1

"peep" our food

vaismenu.com

follow us @ vaisnaperville

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18% gratuity added to parties of 7 or more

(we are NOT a flour free kitchen / all ingredients NOT listed on menu)

nuts / tree-nuts / wheat / soy / dairy are used in our kitchen and may have come in contact with other products

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