

# VAI'S

ITALIAN INSPIRED - KITCHEN + BAR

## SMALL PLATES

### 🍃 Zucchini Frites

parmesan / green goddess dip 14

### 🌿 Italian Bean Dip

garbanzo / tahini / evoo / roasted garlic / lemon / marinated olives / roasted pepper / blistered tomato / grilled flatbread 15

### 🍷 Arancini al Forno

risotto cake / fontina / mozzarella / parmesan / roasted garlic / house sugo / crispy onion 13

### 🍷 Campari Tomato + Burrata Caprese

wood grilled campari tomato / basil pesto / balsamic / maldon sea salt / evoo / garlic / grilled country italian bread 17  
add **prosciutto** 4

### 🍷 Whipped Ricotta + Honeycomb

fig jam / marcona almond / grilled toast / evoo / maldon sea salt / micro greens 13

### 🍷 Asiago Gnocchi

tomato / spinach / chili flakes / herb garlic brown butter / pecorino 13

### 🌿🍷 Mushroom Carpaccio

portobello / pickled onion / evoo / balsamic / goat cheese cream / chives / parmesan 16

### 🍷 Four Cheese Pizza Bread

parmesan / fontina / romano / mozzarella / garlic butter / sea salt / evoo / chives / sugo 9

### 🌿🍷 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 / arugula 25

### Fritto Misto

flash fried calamari / shrimp / shishito peppers / asparagus / jalapeno / peppers calabrian chili butter / lemon aioli 17

### Wood Roasted Mussels

**pancetta** / grilled corn / tomatoes / chilies / roasted garlic herb butter / vino / toast 19

### Chicken Wings "Diavolo"

charred jalapeno / ghost pepper marinade / herb garlic butter / creamy parmesan 16  
add shrimp + 6

### Wagyu Filet Sliders

two each / 2oz westholme wagyu / arugula / oven roasted / tomato / caramelized onion / basil pesto aioli / brioche bun 21

### Wagyu Beef Carpaccio

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

### New England Clam Chowder

chopped clams / cream / **pancetta** / vino 11

## FRESH PASTAS

shrimp 6 / chicken 6 / salmon 15 / scallop 12 / filet 11

### Short Rib + Rigatoni

blistered tomatoes / garlic / chili flakes / parmesan cream / arugula / parmesan 25

### Pasta Bolognese

fresh rigatoni / bolo sauce / parmesan 22

### Vodka

eight finger cavatelli / garlic / pecorino / tomato cream / **crispy prosciutto** / chili flakes 21

### 🍷 Zucchini + Linguine Aglio e Olio

zucchini "noodles" / tomato / lemon / garlic / vino / butter / evoo / fresh linguine / chili flakes / parmesan 21

### 🍷 Wild Mushroom Pappardelle

blistered tomatoes / garlic / herbs / vino / chili flakes / basil pesto / parmesan cream 21

### Four Cheese Ravioli

fresh ravioli / **smoked bacon** / garlic / blistered tomato / basil / vino / butter / arugula / tomato cream 21

### Spicy Chicken Tortellacci

tomatoes / broccolini / garlic / jalapeno / spinach / basil / lemon / parmesan cream 22

### Lobster + Shrimp Rigatoni

garlic / grape tomato / spinach / evoo / vino / lemon / parmesan cream 39

### Shrimp + Sausage Cavatelli

**pancetta** / roasted peppers / spinach / garlic / vino / mascarpone 24

Gluten Free Pasta + 4

## GREENS

### 🌿🍷 House Salad

mixed greens / fennel / candied pecans / gorgonzola / tomato / herb vin 9

### 🌿🍷 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 parmesan / fried leeks sm 9 / lg 14

### 🌿🍷 VAI's Chopped Salad

baby gem / mixed greens / fresh mozz / avocado / **spicy soppressata** / pepperoncini / artichokes / grilled corn / charred peppers / grape tomatoes / herb 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 27

### 🌿🍷 Wood Grilled Shrimp + Avocado

marinated shrimp / arugula / avocado / onion / charred corn / heirloom tomato / baby peppers / radish / evoo / maldon sea salt 19

🍷 vegetarian    🌿🍷 vegan    🌿🍷 gluten free

shrimp 6 / chicken 6 / salmon 15 / scallop 12 / filet 11

## NEAPOLITAN PIZZA

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

### RED

#### 🍷 Margherita

fresh mozzarella / basil / evoo / oven roasted tomatoes / sea salt 18

#### 🍷 Four Cheese

mozzarella / parmesan / asiago / fontina 17

#### Chicago

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

#### Pepperoni + Burrata

mozzarella / parmesan / oregano / whipped burrata / chili flakes 19

### WHITE

#### 🍷 Artichoke + Roasted Garlic

parmesan cream / herbs / fontina / parmesan / oven roasted tomato / chili flakes / 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 flakes / calabrese honey 18

#### Roasted Chicken + Pesto

marinated grilled chicken breast / basil pesto / garlic oil / mozz / fontina / oven roasted tomatoes / evoo / chili flakes 18

Cauliflower Gluten Free Crust + 5

### 🌿🍷 Pizza Crust Dips

house sugo / creamy parmesan / roasted garlic & herb butter +2

## BIGGER PLATES

### 🌿🍷 Chilean Sea Bass

black rice risotto / **bacon** / baby peppers / corn / asparagus / tomatoes / parmesan / basil lemon butter 43

### Pan Roasted Salmon

roasted baby carrots / spinach / wild mushroom / garlic / chili flakes / linguine fini + parmesan cream / lemon butter / chimmichurri 29

### Sesame Crusted Ahi Tuna

sushi grade / calabrese chili + sesame crust / wild mushrooms / sugar snap peas / mini sweet peppers / parmesan risotto / miso lemon butter / eel sauce / sea salt 33

### 🌿🍷 Day Boat Scallops + Risotto

asparagus / charred corn / baby peppers / **bacon** / tomatoes / calabrian chili + lemon butter 27 extra scallop 39

### Wagyu Baseball Cut Sirloin

6oz premium wagyu / porcini rubbed / french beans / baby peppers / crispy potatoes / herb roasted garlic butter / peppercorn demi 35

### 🌿🍷 Braised Pork Shank

braised low + slow / 16oz cut / asparagus / tomato chutney / cauliflower puree / garlic / natural birria jus 33

### Filet Medallions

two 3oz medallions / crispy potatoes / broccolini / peppers / balsamic / pesto / rst garlic / butter / evoo 29

### 🌿🍷 Wood Grilled Hanger Steak

8oz. premium angus / roasted garlic whipped potato / charred corn / wilted spinach / beech mushroom + herb demi glace 37

### 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 / spaghetti + parm cream 27

### 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 / basil / arugula / evoo 25

### Chicken Milan

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

## SIDES

### 🍷 Parmesan Truffle Fries

fresh cut fries / truffle oil / parmesan 11

### 🌿🍷 Johnny Vai's Hot Pepper Mix

garlic / balsamic / evoo 3

### 🍷 Wood Grilled Broccolini

lemon / roasted garlic butter / parmesan 10

### 🍷 Spaghetti (choice of sauce)

sugo / parmesan cream / butter / pesto 7

### 🍷 Truffled Cream Corn

parmesan cream / garlic / truffle oil 10

### 🍷 Meatballs al Forno

house sugo / parmesan / polenta / toast 12

## KID'S MENU

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

### Freestyle Pasta (choice of sauce)

sugo / butter / pesto / alfredo / mac + cheese / cavatappi pasta 9  
add meatball +4

### Cheese Pizza

marinara / mozzarella 9  
add pepperoni 1.50

### Salmon or Filet Mignon

wood grilled / pasta or broccolini 15

### Cheeseburger + Fries

cheddar / brioche bun 14

### Crispy Chicken Tenders

honey mustard / fries 11

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

"peep" our food



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