

SMALL PLATES

- V

Zucchini Frites

parmesan / green goddess dip 14

vg

Italian Bean Dip

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

V

Arancini al Forno

risotto cake / fontina / mozzarella / parmesan / roasted 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

Whipped Ricotta + Honeycomb

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

V

Asiago Gnocchi

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

gf

V

Mushroom Carpaccio

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

V

Four Cheese Pizza Bread

parmesan/ fontina / romano/ mozzarella / garlic butter / sea salt / evoo / chives /sugo 10

gf

Spicy Peppered Shrimp

creamy polenta / shrimp / lemon / roasted peppers / sweet corn /vino / black pepper cream 17

V

Maryland Style Crab Cake

jumbo lump crab / lemon beurre blanc / house dried tomato / arugula 27

V

Fritto Misto

flash fried calamari / shrimp / shishito peppers / asparagus / jalapeno / peppers calabrian chili butter / lemon aioli 18

V

Wood Roasted Mussels

pancetta / grilled corn / tomatoes / chilies / roasted garlic herb butter / vino / toast 21

V

Chicken Wings “Diavolo”

charred jalapeño / ghost pepper marinade / herb garlic butter / creamy parmesan 17
add shrimp + 6

V

Filet Sliders

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

Wagyu Beef Carpaccio

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

V

New England Clam Chowder

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

FRESH PASTAS

- shrimp 6 / chicken 6 / salmon 15 / scallop 13 / filet 15
- V

Short Rib + Rigatoni

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

V

Pasta Bolognese

fresh rigatoni / bolo sauce / parmesan 23

V

Vodka

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

V

Zucchini + Linguine Aglio e Olio

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

V

Wild Mushroom Pappardelle

blistered tomatoes / garlic / herbs / vino / chili flakes / basil pesto / parmesan cream 22

V

Four Cheese Ravioli

fresh ravioli / **smoked bacon** / garlic/ blistered tomato / basil / vino / butter / arugula / tomato cream 22

V

Spicy Chicken Tortellacci

tomatoes / broccolini / garlic / jalapeño / spinach / basil / lemon / parmesan cream 23

V

Lobster + Shrimp Rigatoni

garlic / grape tomato / spinach / chili flakes / evoo / vino / lemon / parmesan cream 39
- V

Shrimp + Sausage Cavatelli

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

Gluten Free Pasta + 5

GREENS

- gf

V

House Salad

mixed greens/ fennel / candied pecans / gorgonzola / tomato / herb vin 10

gf

V

Braised Pear Salad

white wine + cinnamon braised d'anjou pears / mixed greens / dried cherries / shaved fennel / goat cheese / pistachio / balsamic vinaigrette 15

V

Wood Grilled Romaine

grape tomato / **crispy pancetta** / gorgonzola / creamy parmesan /fried leeks sm 10 /lg 16

gf

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

V

Salmon + Harvest Salad

wood grilled salmon / romaine / tomato / organic kale / dried cranberries / farro / butternut squash / almonds / radish / apple / lemon vinaigrette / goat cheese 27

gf

Wood Grilled Shrimp + Avocado

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

V

vegetarian

vg

vegan

gf

gluten free

shrimp 6 / chicken 6 / salmon 15 / scallop 13 / filet 15

NEAPOLITAN PIZZA

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

V

Margherita

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

V

Four Cheese

mozzarella / parmesan / asiago/ fontina 18

V

Chicago

italian sausage / pepperoni / oregano / giardiniera / mozzarella / parmesan 21

V

Pepperoni + Burrata

mozzarella / parmesan / oregano / whipped burrata / chili flakes 21

V

“peep” our food



vaismenu.com

V

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WHITE

V

Artichoke + Roasted Garlic

parmesan cream / herbs / fontina / parmesan / oven roasted tomato / chili flakes / artichoke hearts / evoo / sea salt 19

V

Prosciutto + Wild Mushroom

fontina / arugula / mozzarella / truffle oil / herbs / sea salt 19

V

Spicy Soppressata + Honey

fresh mozzarella / basil / oregano / rst onions / chili flakes / calabrese honey 19

V

Roasted Chicken + Pesto

marinated grilled chicken breast / basil pesto / garlic oil / mozz / fontina / oven roasted tomatoes / evoo / chili flakes 19

Cauliflower Gluten Free Crust + 5

gf

V

Pizza Crust Dips

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

BIGGER PLATES

gf

Chilean Sea Bass

black rice risotto / **bacon** / baby peppers / corn / asparagus / tomatoes / parmesan / basil lemon butter 45

V

Pan Roasted Salmon

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

V

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

gf

Day Boat Scallops + Risotto

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

V

Wagyu Baseball Cut Sirloin

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

gf

Braised Pork Shank

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

V

Filet Medallions

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

gf

Wood Grilled Hanger Steak

8oz. premium angus / roasted garlic whipped potato / charred corn / wilted spinach / beech mushroom + herb demi glace 39

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 21

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

V

Parmesan Truffle Fries

fresh cut fries / truffle oil / parmesan 11

gf

Johnny Vai’s Hot Pepper Mix

garlic / balsamic / evoo 3

V

Wood Grilled Broccolini

lemon / roasted garlic butter / parmesan 10

V

Spaghetti (choice of sauce)

sugo / parmesan cream / butter / pesto 7

V

Truffled Cream Corn

parmesan cream / garlic / truffle oil 10

V

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 15

Crispy Chicken Tenders

honey mustard / fries 11

*2% Milk available \$4

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

