

## SMALL PLATES

- V Zucchini Frites**  
parmesan / green goddess dip 14
- vg Modern Dips**  
grilled artichoke hummus / calabrian pimento / whipped feta / baby vegetables / grilled flatbread 17
- 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
- Crispy Berkshire Pork Belly**  
apple + butternut squash chutney / dried cherries vegetable slaw / apple vinaigrette 17
- V Four Cheese Pizza Bread**  
parmesan / fontina / romano / mozzarella / garlic butter / sea salt / evoo / chives / sugo 10

- gf V Spicy Peppered Shrimp**  
creamy polenta / shrimp / lemon / roasted peppers / sweet corn / vino / black pepper cream 17

- Maryland Style Crab Cake**  
jumbo lump crab / calabrian remoulade / house dried tomato / arugula 27

- Fritto Misto**  
flash fried calamari / shrimp / shishito peppers / asparagus / jalapeno / peppers calabrian chili butter / lemon aioli 18

- Wood Roasted Oysters**  
5ea / **spicy soppressata** / oven dried tomatoes / calabrian chili butter / toasted panko 23

- Wood Grilled Octopus Spiedini**  
braised white beans / **italian sausage** / arugula / pickled cherry peppers / smoked jalapeno aioli 27

- Chicken Wings "Diavolo"**  
charred jalapeno / ghost pepper marinade / herb garlic butter / creamy parmesan 17  
add shrimp + 6

- Filet Sliders**  
two each / 2oz linz heritage angus / 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

## NEAPOLITAN PIZZA

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

### RED

- V Margherita**  
fresh mozzarella / basil / evoo / oven roasted tomatoes / sea salt 18
- V Four Cheese**  
mozzarella / parmesan / asiago / fontina 18

- Chicago**  
italian sausage / pepperoni / oregano / giardiniera / mozzarella / parmesan 21

- Pepperoni + Burrata**  
mozzarella / parmesan / oregano / whipped burrata / chili flakes 21

"peep" our food



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916 S. Rt. 59, Naperville IL  
www.vaisnaperville.com / 630-453-5200

## FRESH PASTAS

shrimp 7 / chicken 7 / salmon 15 / scallop 13 / filet 19

- Short Rib + Rigatoni**  
blistered tomatoes / garlic / chili flakes / parmesan cream / arugula / parmesan 25

- Pasta Bolognese**  
fresh rigatoni / bolo sauce / parmesan 23

- 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

- Four Cheese Ravioli**  
fresh ravioli / **smoked bacon** / garlic / blistered tomato / basil / vino / butter / arugula / tomato cream 22

- Spicy Chicken Tortellacci**  
tomatoes / broccolini / garlic / jalapeno / spinach / basil / lemon / parmesan cream 23

- Lobster + Shrimp Rigatoni**  
garlic / grape tomato / spinach / chili flakes / evoo / vino / lemon / parmesan cream 39

- Shrimp + Andouille Linguine**  
creole spices / **smoked andouille** / broccolini / fire roasted tomato / spinach / creole cream 27

Gluten Free Pasta + 5

## GREENS

- gf V House Salad**  
mixed greens / fennel / candied pecans / gorgonzola / tomato / herb vin 10

- gf V Organic Kale Salad**  
apple / strawberry / frisee / avocado / pumpkin seeds / lemon feta vinaigrette 15

- 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

- 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 7 / chicken 7 / salmon 15 / scallop 13 / filet 19

- gf V Pizza Crust Dips**  
house sugo / creamy parmesan / roasted garlic & herb butter +2

### WHITE

- V Artichoke + Roasted Garlic**  
parmesan cream / herbs / fontina / parmesan / oven roasted tomato / chili flakes / artichoke hearts / evoo / sea salt 19

- Prosciutto + Wild Mushroom**  
fontina / arugula / mozzarella / truffle oil / herbs / sea salt 19

- Spicy Soppressata + Honey**  
fresh mozzarella / basil / oregano / rst onions / chili flakes / calabrese honey 19

- 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

## BIGGER PLATES

- gf Chilean Sea Bass**  
black rice risotto / **bacon** / baby peppers / corn / asparagus / tomatoes / parmesan / basil lemon butter 47

- Pan Roasted Salmon**  
roasted baby carrots / spinach / wild mushroom / garlic / chili flakes / linguine fini + parmesan cream / lemon butter / chimmichurri 29

- Hawaiian Bigeye Tuna**  
sushi grade / togarashi rubbed / wild mushrooms / shishito peppers / mini sweet peppers / parmesan risotto / pesto lemon butter / eel sauce / sea salt 39

- gf Day Boat Scallops + Risotto**  
three each / asparagus / charred corn / **bacon** / tomatoes / baby peppers / calabrian chili + lemon butter 39

- Stone Axe Wagyu Au Poivre**  
6oz baseball cut sirloin / 9+ heavily marbled / true japanese black wagyu / french beans / baby peppers / parmesan sticky potatoes / peppercorn demi 45

- Wood Fired KC Strip Steak**  
45 days dry aged / 14oz cut LHA reserve / smoked gouda potatoes gratin / garlic / charred tomatoes / calabrian chili butter 55

- Filet Medallions**  
two 4oz medallions / crispy potatoes / broccolini / peppers / balsamic / pesto / rst garlic / butter / evoo 39

- Wood Grilled Hanger Steak**  
8oz cut / whipped potatoes / charred corn / sun dried tomato / wilted spinach / agrodolce sauce / crispy garlic 39

### STEAK CRUSTS

- wild mushroom + truffle / horseradish / gorgonzola / parmesan 3

### VAI'S Prime Burger

- cheddar cheese / herb garlic aioli / lettuce / onion / tomato / brioche bun / fries 21

### Roasted Chicken Marsala

- pan roasted chicken breast / paillard style / broccolini / wild mushrooms / marsala / herbs / veal demi / spaghetti + parm cream 27

### 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

- 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