



ITALIAN INSPIRED - KITCHEN + BAR

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 / parmesan 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** **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 / jalapeño / 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 jalapeño / 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

- Pepperoni + Burrata**
mozzarella / parmesan / oregano /
whipped burrata / chili flakes 21
- V** **Margherita**
fresh mozzarella / oven roasted tomatoes /
basil / evoo / sea salt 18
- Chicago**
italian sausage / pepperoni / oregano /
giardiniera / mozzarella / parmesan 21
- V** **Four Cheese**
mozzarella / parmesan / asiago / fontina 18



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

Spicy Chicken Tortellacci
tomatoes / broccolini / garlic / jalapeño /
spinach / basil / lemon / parmesan cream 23

Lobster + Shrimp Rigatoni
garlic / grape tomato / spinach / 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 /
parmesan / 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

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

V vegetarian **vg** vegan **gf** gluten free

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

WHITE

- V** **Artichoke + Roasted Garlic**
parmesan cream / herbs / fontina / asiago /
oven roasted tomato / artichoke hearts /
chili flakes / evoo / sea salt 19
- Spicy Soppressata + Honey**
fresh mozzarella / basil /oregano /
roasted onions / chili flakes / calabrese honey 18
- Prosciutto + Wild Mushroom**
arugula / mozzarella / fontina / truffle oil /
herbs / sea salt 19
- Grilled Chicken + Pesto**
basil pesto / garlic oil / mozzarella /
fontina / oven dried tomatoes / evoo / 19

CAULIFLOWER GLUTEN FREE CRUST ADD + 5

we love large groups
private event space available

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

LUNCH SPECIALTIES

*sandwiches served with house cut fries
or side salad / truffle fries +4*

Chicken + Avocado Melt
oven roasted tomato / arugula / **smoked bacon** /
provolone / parmesan lemon aioli / sourdough 17

Crispy Fish Sandwich
wild caught / east coast cod / calabrian chili
tempura battered / marinated tomato /
arugula / spicy aioli / brioche bun 19

V **Veggie Burger**
vai’s custom veggie blend / mozzarella /
avocado / roasted tomatoes / arugula /
charred jalapeño / green goddess dressing /
toasted brioche bun 16

VAI’s Prime Burger
cheddar cheese / herb garlic aioli / lettuce /
onion / tomato / brioche bun 21

Short Rib + Grilled Cheese Panini
12 hour braised short rib / provolone /
caramelized onions / arugula /
oven roasted tomatoes / sour dough 19

Cheesesteak
shaved steak / mushrooms / fontina /
roasted tomatoes / arugula / garlic aioli
caramelized onion / hoagie roll 17

Northern Italian Grinder
prosciutto / **spicy soppressata** / **pepperoni** /
fontina / mozzarella / arugula / balsamic glaze /
hot pepper mix / house focaccia 16

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

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

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

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

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 /
cavatappi 9 add meatball +4

Salmon or Filet Mignon
wood grilled / pasta or broccolini 15

V **Cheese Pizza**
marinara / mozzarella 9
add pepperoni 1.50

Crispy Chicken Tenders
honey mustard / fries 11

Cheeseburger + Fries
cheddar / toasted brioche bun 15
*2% milk available \$4



take a peep...

vaismenu.com

18% gratuity added to parties of 7 or more
(we are not a flour free kitchen-all ingredients not listed on menu)