



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 / parmesan 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 10
- Spicy Peppered Shrimp**
creamy polenta / shrimp / lemon / roasted peppers /sweet corn /vino / black pepper cream 17

Maryland Style Crab Cake
jumbo lump crab / lemon beurre blanc / 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

Chicken Wings “Diavolo”
charred jalapeño / ghost pepper marinade / herb garlic butter / creamy parmesan 17
add shrimp + 6

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

NEAPOLITAN PIZZA

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

RED

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

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

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

Four Cheese
mozzarella / parmesan / asiago / fontina 18

FRESH PASTAS

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

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

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 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

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

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

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

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

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

vegetarian vegan gluten free

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

WHITE

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

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*

LUNCH SPECIALTIES

sandwiches served withhouse 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

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

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)

Freestyte 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

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)

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