



ITALIAN INSPIRED - KITCHEN + BAR

## SMALL PLATES

- Zucchini Frites**  
parmesan / green goddess dip 14
- Modern Dips**  
grilled artichoke hummus /  
calabrian pimento / whipped feta /  
baby vegetables / grilled flatbread 17
- 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
- Crispy Berkshire Pork Belly**  
apple + butternut squash chutney / dried cherries  
vegetable slaw / apple vinaigrette 17
- 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 / 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

**Crispy Fried Polenta Cakes**  
corn succotash / charred jalapenos /  
mixed greens / lemon vinaigrette / chili oil 16

**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

**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



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## 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

**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 7 / chicken 7 / salmon\* 15 / scallop\* 13 / filet\* 19

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 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

**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  
carmelized 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)

**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

**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)