

SMALL PLATES

✔ Zucchini Frites

parmesan / green goddess dip 15

✔ 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 18
add **prosciutto** 4

✔ Whipped Ricotta + Honeycomb

fig jam / marcona almond / grilled toast / evoo / maldon sea salt / micro greens 14

✔ Asiago Gnocchi

tomato / spinach / chili flakes / herb garlic brown butter / pecorino 14

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 11

gf Spicy Peppered Shrimp

creamy polenta / shrimp / lemon / roasted peppers / sweet corn / vino / black pepper cream 19

Maryland Style Crab Cake

jumbo lump crab / calabrian remoulade / house dried tomato / arugula 29

Fritto Misto

flash fried calamari / shrimp / shishito peppers / asparagus / jalapeno / peppers calabrian chili butter / lemon aioli 19

Crab Bisque

blue crab meat / crab + lobster cream / calabrian chilies / basil oil 15

Meatballs al Forno

house sugo / parmesan / polenta / toast 13

Chicken Wings "Diavolo"

charred jalapeño / ghost pepper marinade / herb garlic butter / creamy parmesan 19
add shrimp + 7

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 19

FRESH PASTAS

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

Short Rib + Rigatoni

blistered tomatoes / garlic / chili flakes / parmesan cream / arugula / parmesan 27

Pasta Bolognese

fresh rigatoni / bolo sauce / parmesan 24

Vodka

eight finger cavatelli / garlic / pecorino / tomato cream / **crispy prosciutto** / chili flakes 23

✔ 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 23

Four Cheese Ravioli

fresh ravioli / **smoked bacon** / garlic / blistered tomato / basil / vino / butter / arugula / tomato cream 23

Spicy Chicken Tortellacci

tomatoes / broccolini / garlic / jalapeño / 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 + 7

GREENS

gf ✔ House Salad

mixed greens / fennel / candied pecans / gorgonzola / tomato / herb vin 11

gf ✔ Organic Kale Salad

apple / strawberry / frisee / avocado pumpkin seeds / lemon feta vinaigrette 15

Grilled + Chopped Romaine

grape tomato / **crispy pancetta** / gorgonzola / creamy parmesan / fried leeks sm 11 / lg 17

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 11 / lg 17

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

✔ vegetarian

vg vegan

gf gluten free

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

NEAPOLITAN PIZZA

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

RED

✔ Margherita

fresh mozzarella / basil / evoo / oven roasted tomatoes / sea salt 19

✔ Four Cheese

mozzarella / parmesan / asiago / fontina 19

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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gf ✔ Pizza Crust Dips

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

WHITE

✔ 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

Grilled Chicken + Pesto

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

Cauliflower Gluten Free Crust + 7

BIGGER PLATES

gf Chilean Sea Bass

black rice risotto / **bacon** / baby peppers / corn / asparagus / tomatoes / parmesan / basil lemon butter 51

Pan Roasted Salmon*

roasted baby carrots / spinach / wild mushroom / garlic / chili flakes / linguine fini + parmesan cream / lemon butter / chimmichurri 31

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

Bacon Wrapped Ribeye Filet*

6oz cut / linz heritage reserve / wild mushrooms / spinach / baby peppers / herb risotto cake / cognac peppercorn demi 55

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 / roasted garlic / butter / evoo 41

Wood Grilled Hanger Steak*

8oz cut / whipped potatoes / charred corn / sun dried tomato / wilted spinach / agrodolce sauce / crispy garlic 41

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 / pailard style / broccolini / wild mushrooms / marsala / herbs / veal demi / spaghetti + parm cream 29

Chicken Parmesan

herb + panko breaded / pan fried / mozzarella / house sugo / rigatoni + parmesan cream / basil / arugula / evoo 27

Chicken Milan

herb + panko breaded / tomato bruschetta / fresh mozzarella / arugula / balsamic glaze / sea salt / spaghetti + parmesan cream 27

SIDES

✔ Parmesan Truffle Fries

fresh cut fries / truffle oil / parmesan 11

gf Johnny Vai's Hot Pepper Mix

garlic / balsamic / evoo 3

✔ Wood Grilled Broccolini

lemon / roasted garlic butter / parmesan 10

✔ Spaghetti (choice of sauce)

sugo / parmesan cream / butter / pesto 7

✔ Truffled Cream Corn

parmesan cream / garlic / truffle oil 10

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 11
add meatball +4

Cheese Pizza

marinara / mozzarella 10
add pepperoni 1.50

Salmon

wood grilled / pasta or broccolini 17

Filet Mignon*

wood grilled / pasta or broccolini 19

Cheeseburger + Fries*

cheddar / brioche bun 16

Crispy Chicken Tenders

honey mustard / fries 13
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
*consuming raw or undercooked meats / poultry / seafood / shellfish / eggs, may increase your risk of foodborne illness

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