

VAI'S

ITALIAN INSPIRED - KITCHEN + BAR

SMALL PLATES

- V** Zucchini Frites
parmesan / green goddess dip 15
- V** Modern Dip Trio
grilled artichoke hummus / calabrian pimento / whipped feta / baby vegetables / grilled flatbread 17
- V** Crispy Arancini
risotto cake / fontina / mozzarella / parmesan / roasted garlic / house sugo / 13
- V** Campari Tomato + Burrata Caprese
wood grilled campari tomato / basil pesto / balsamic glaze / sea salt / evoo / garlic / grilled country italian bread 18
add prosciutto +4
- V** Whipped Ricotta + Honeycomb
fig jam / marcona almond / grilled toast / evoo / maldon sea salt / micro greens 14
- V** Asiago Gnocchi
tomato / spinach / chili flakes / herb garlic brown butter / parmesan 14
- Meatball Sliders
two each / burrata / basil pesto / arugula / JV's Hot Pepper Mix / bricohe bun 18
add slider +9
- V** Four Cheese Pizza Bread
parmesan / fontina / asiago / 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 / asparagus / shishito peppers / jalapeno peppers / calabrian chili butter / lemon aioli 19

- gf** Crab Bisque
blue crab meat / sherry / lobster cream / calabrian chilies / basil oil 15

- Meatballs al Forno
house sugo / parmesan / polenta / JV's Hot Pepper Mix / toast 15
- Chicken Wings "Diavolo"
wood grilled / ghost pepper marinade / herb garlic butter / charred jalapeño / creamy parmesan 19 add shrimp + 7

- Filet Sliders*
two each / roasted tomato / arugula / caramelized onion / basil pesto aioli / brioche bun 21 add slider +10

- Stone AxeWagyu Beef Carpaccio*
heavily marbled premium wagyu / fried capers / pickled onions / baby tomatoes / arugula / parmesan / house vinaigrette / green goddess aioli / crostini 19

NEAPOLITAN PIZZA

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

- V** Margherita
fresh mozzarella / basil / evoo / roasted tomatoes / sea salt 19
- V** Four Cheese
mozzarella / parmesan / asiago / fontina 19
- Chicago Style
italian sausage / pepperoni / oregano / giardiniera / mozzarella / parmesan 21
- Pepperoni + Burrata
mozzarella / parmesan / oregano / whipped burrata / chili flakes 21
- vg** Rossa
baby tomatoes / roasted garlic / arugula / evoo 17

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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 27
- Pasta Bolognese
rigatoni / bolo sauce / chili flakes / parmesan 24

- Vodka
eight finger cavatelli / garlic / parmesan / tomato cream / **crispy prosciutto** / chili flakes 23

- 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 23

- V** Four Cheese Ravioli
fresh ravioli / blistered tomato / basil / garlic / arugula / vino / butter / 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
broccolini / spinach / fire roasted tomato / creole cream 27

Gluten Free Pasta + 7

GREENS

- gf** **V** House Salad
mixed greens / fennel / candied pecans / gorgonzola / tomato / herb vinaigrette 11

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

- Grilled + Chopped Romaine
grape tomato / **crispy pancetta** / gorgonzola / creamy parmesan / fried leeks sm 12 / 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 12 / lg 17

- Salmon + Harvest Salad*
wood grilled salmon / romaine / tomato / organic kale / dried cranberries / farro / butternut squash / almonds / radish / apple / lemon vinaigrette / goat cheese 29

- 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 + Black Garlic
parmesan cream / herbs / fontina / 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 / oregano / chili flakes / roasted onions / basil / calabrese honey 19
- Grilled Chicken + Pesto
chili flakes / garlic oil / fontina / mozzarella / roasted tomatoes 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

- Glen Cairn Reserve Salmon*
baby carrots / spinach / wild mushroom / garlic / chili flakes / lemon butter / spaghetti + parmesan cream / chimmichurri 39

- Hawaiian Bigeye Tuna*
sushi grade / togarashi rubbed / wild mushrooms / shishito peppers / roasted 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

- gf** Bacon Wrapped Ribeye Filet*
6oz cut / linz heritage reserve / spinach / wild mushrooms / baby peppers / risotto cake / cognac peppercorn demi 55

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

- Filet Medallions*
two 4oz medallions / crispy potatoes / broccolini / peppers / balsamic glaze / basil pesto / roasted garlic butter 41

- gf** Wood Grilled Hanger Steak*
8oz cut / garlic whipped potatoes / corn / sun dried tomato / wilted spinach / agrodolce sauce / crispy garlic 43

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
bell & evans chicken / broccolini / herbs / wild mushrooms / roasted peppers / marsala / veal demi / spaghetti + parm cream 29

- Chicken Parmesan
herb + panko breaded / bell & evans chicken / house sugo / rigatoni + parmesan cream / mozzarella / arugula / evoo 27

- Chicken Milan
herb + panko breaded / bell & evans chicken / mozzarella / tomato bruschetta / balsamic glaze / arugula / spaghetti + parmesan cream 27

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 11

- V** Spaghetti (choice of sauce)
sugo / parmesan cream / butter / pesto 7

- V** Truffled Cream Corn
parmesan cream / garlic / truffle oil 11

KID'S MENU

10 year's old or under only (over 10 +5)
2% Milk Available \$4

- Freestyle Pasta (choice of sauce)
sugo / butter / pesto / alfredo / mac + cheese / cavatappi pasta 11 add meatball +4

- Cheese Pizza
marinara / mozzarella 10
add pepperoni or sausage 2

- Salmon*
wood grilled / pasta or broccolini 19

- Filet Mignon*
wood grilled / pasta or broccolini 19

- Cheeseburger + Fries*
cheddar / brioche bun 16

- Crispy Chicken Tenders
honey mustard / fries 13

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