BALSAMICO
ITALIAN KITCHEN

Passione e Tradizione

Antipasti

Fresh Baked Focaccia $8
With Italian Extra Vergin Olive Oil and Mixed Garden Erbs

Antipasto Emiliano $21
Italian Cold Cuts and Cheeses, Serves 2

Arancini Due Sapori $16
Golden Crispy Risotto Balls served your way: Bolognese, Truffle, or a taste of both.

Fried Calamari $19
Fried Calamari with side of Marinara Sauce

Gf **Formaggi Board** $16
Italian Cheeses with Honey, Spicy and Truffle Balsamic.

V **Bruschetta (V)** $12
Fresh Tomatoes, Garlic, Fresh Basil, Extra Virgin Olive Oil.

Fried Artichokes alla Romana $15
Fried Artichokes, Parmesan Cheese and Spicy Sauce

Soup of the Day $14
Chef Selection of Italian Soup

Insalate

Burrata Caprese $15
Burrata Cheese, Cherry Tomatoes, Fresh Basil
+ add Prosciutto di Parma 6

Balsamico Salad $16
Romaine, Shaved Parmesan, Croutons, Balsamic Dressing
+ add Chicken 5 or Shrimp 6

Mediterranean Salad $16
Mixed green, Feta, Oranges, Olives, Almonds, Lemon Dressing
+ add Chicken 5 or Shrimp 6

Pasta

Lasagna Bolognese Classica $23
Ragu' Bolognese, béchamel, and Parmesan Cheese

Fettuccine Ragu' $23
Fettuccine Pasta with home-made meat Ragu Bolognese

Spaghetti Marinara $22
Pasta with homemade Marinara Sauce and fresh Basil.

Gnocchi Nonna Rosa $24
Handcrafted Potato Gnocchi Light Pink sauce, Parmesan

Spaghetti Carbonara $25
Egg Yolk, Crispy Pancetta, Black Pepper and Parmesan Cheese.

Risotto ai Funghi $28
Italian Porcini and Portobello Mushroom Risotto

Chef Michele's Favorites

Vecchia Modena $28
Stuffed pasta with ricotta and spinach, in a light cream sauce, crispy bacon with Aged Balsamic and shaved Parmesan.

Mushroom Ravioli $26
Mushroom Ravioli in a Truffle Porcini Mushroom sauce
+ Add Black Truffle $8
Pair with: Langhe Nebbiolo- Aromatic and Elegant

Tortellini Crema di Parmigiano $26
Pasta filled with meat in a 24-month aged Parmesan Sauce.
+ add Bolognese Sauce $4

Pappardelle Braised Beef $30
Egg Pasta in Braised Beef Creamy Sauce
+ Pair with: Supertuscan - Velvety and spiced

Gnocchi Pesto Shrimp $28
Handcrafted Potato Gnocchi in a Lightly Creamy Basil Pesto and sautéed Shrimps

Linguine Scampi $28
Linguine with Shrimp, Lemon, Garlic and White Wine Sauce
+ Pair with: Falalnghina- Citrusy and Mineral

Secondi

Baby Back Ribs and Saffron Risotto $32
Braised Baby Back Ribs in Demi-Glaze Sauce served with our Saffron Italian Risotto

Braised Beef Chuck Roast $34
Slow Cooked Beef Roast, served with creamy Mashed Potatoes.

Chicken Valdostano $30
Chicken breast topped with Ham and Cheese with Fettuccine in Mushroom Cream Sauce.

Chicken Pizzaiola $30
Crispy Chicken topped with Homemade Marinara Sauce and Mozzarella with a Side of Pasta
+ Pair with: Nero d'Avola - Juicy and balanced

Eggplant Parmigiana $22
Roasted eggplant layered with homemade marinara sauce, mozzarella cheese and Parmesan.

Norwegian Salmon al Limone $30
Baked in lemon Sauce, with seasonal Grilled Vegetables
+ Pair with: Vermentino Sardegna- Citrusy and Mineral

20% Gratuity applies to parties of 6 or more

Ancient Roman Pizza

Special blend of ORGANIC Italian Wheat, Rice, Soy, Sourdough flours. Dough rises for up to 72 hours, Natural, VEGAN.

Margherita (V) **$15**
Tomato sauce, Mozzarella, Fresh Basil.

Pepperoni **$17**
Tomato sauce, Mozzarella, Pepperoni.

Pizza Balsamico **$22**
Mozzarella, Cherry Tomatoes, Artichoke, Pancetta and Aged Balsamic Vinegar.

Monte Cimone **$22**
Mozzarella Cheese, Cherry Tomatoes, Pesto Sauce, Chicken.

Big Luciano **$20**
Tomato sauce, Mozzarella, Ham, Sausage, Mushroom.

Piazza Grande **$20**
Mozzarella, Bacon, Pepperoni, Potatoes.

Spicy Honey Pizza **$23**
Mozzarella Cheese, Prosciutto di Parma, Shaved Parmesan, Spicy Honey.

Picchio Rosso **$22**
Tomato sauce, Mozzarella, Prosciutto Parma, Arugula, Shaved Parmesan.

White Truffle **$20**
Mozzarella, Mushroom and Truffle Oil

BBQ Chicken **$20**
Barbeque Sauce, Mozzarella Cheese, Chicken

Vegan Margherita **$20**
Tomato sauce, Vegan Mozzarella, Basil.

Contorni / Side

Insalata Mista **$10**
Mixed Greens, Shredded Carrots, Cherry Tomatoes.

Parmesan Garlic Bread **$8**

Roasted Potatoes **$10**

Roasted Vegetables **$10**

Mashed Potatoes **$10**

Extra Bread Basket **$5**

Side Bolognese **$4**

Side Marinara **$4**

Le Speciali

Special blend of ORGANIC Italian Wheat, Rice, Soy, Sourdough flours. Dough rises for up to 72 hours, Natural, VEGAN.

Pizza Modena **$28**
Mozzarella, Cherry Tomatoes, Prosciutto di Parma, Burrata Cheese, Arugula and Black Truffle.
+ Pair with: Cabernet Franc - Earthy and Elegant

Pizza dello Chef **$26**
Mozzarella, Chuck Beef Roast, Potatoes and Spicy Balsamic.

Pizza Ferrari **$26**
Mozzarella, Mortadella , Pistachio, Arugula and Burrata Cheese
+ Pair with: Ribolla Gialla Brut - Crisp and Floral

Add on

+ Cauliflower GF Vegan Crust add $6

+ Black Truffle add $8

+ Prosciutto di Parma or Shrimps add $6

+ Chicken or Ham or Sausage or Salame add $5

+ Vegan Mozzarella add $6

+ Balsamic or Flavored Balsamic add $4

+ Mushroom or Onion or Pesto or Olives add $3

Bring Home our Balsamic

Balsamic Vinegar Organic IGP **$26**
Wood Barrel Aged Organic and IGP Balsamic of Modena

Truffle Balsamic Vinegar **$19**
Truffle Flavored Aged Balsamic 100ml

Spicy Balsamic Vinegar **$19**
Hot Pepper Flavored Aged Balsamic 100ml

Raspberry Balsamic Vinegar **$19**
Raspberry Flavored Aged Balsamic 100ml

Flavored Balsamic Trio **$50**
Spicy, Truffle, and Raspberry flavored balsamic

Italian Extra Virgin Olive Oil **$25**
Early harvested by hand, Pesticide free, cold extracted 500ml

Balsamic and Extra Virgin Oil Set **$47**
Balsamic Vinegar and Italian Extra Virgin Olive Oil 500ml

Want to share the flavor? Order online
Our Balsamic ships nationwide!
www.balsamicokitchenstore.com