

Winter Menu 2018

Ballaró reinterprets the delightful Italian custom of antipasto (... stuzzichini or cicchetti) - small plate dishes designed for sharing - or eat alone with a drink, or two, or more. Dishes are brought to the table as they are prepared throughout your meal.

With few exceptions your menu has been crafted with a lot of love in our kitchen. The 'few' remaining products are mostly outsourced from Italy - like cheese or dry-cured charcuterie. Each season Ballaró launches a new crafted menu. While still retaining the favorites the new dishes will feature the freshest and best seasonal ingredients sourced from local farmers.

Now, who's hungry?

◆ 231 929 1960 ◆

◆ PEPENEROTC.COM ◆

700 COTTAGEVIEW DR.,

TRAVERSE CITY, MI

INSIDE KIRKBRIDE HALL BUILDING

THE VILLAGE AT GRAND TRAVERSE

COMMONS



BOARDS (FOR 2 TO SHARE)

FORMAGGI ●

A sampling of local and imported cheeses - 16

SALUMI E FORMAGGI

A sampling of authentic Italian salumi, cured meats, local and imported cheeses - 20

FRITTO MISTO

wild caught rock shrimp, calamari, code bon-bon, winter vegetables - 18

CROSTONI ●

sauteed mushrooms, parsley, garlic, fresh ricotta, honey, toasted bread - 12

OYSTERS

Daily selection (ask your waiter)

Shell - \$3.5

Half dozen - \$18

PASTA (SMALL PLATES) ●

TAGLIOLINI VERDI

fresh spinach tagliolini, house made tomato sauce, ricotta salata, whipped ricotta - 11

PAPPARDELLE

slow-cooked baby back pork ribs ragu Shetler's cream, house made tomato sauce, shaved Grana Padano - 12

FIOCCHETTI

fresh stuffed pasta with pears and gorgonzola, gorgonzola cream, toasted walnuts, radicchio, Bartlett pears, shaved Grana Padano - 14

GNOCCHI

potato gnocchi, porcini mushrooms, crimini mushrooms, smoked scamorza, guanciale, fresh herbs, truffle infused olive oil, shaved Grana Padano - 11

STUZZICHINI (SMALL PLATES)

OLIVE ASCOLANE

stuffed with: roast ground meat & parmigiano reggiano, fried - 7.5

MOZZARELLA IN CARROZZA

mozzarella, prosciutto cotto, bread crumbs, fried - 7.5

BURRATA ●

fresh burrata cheese, grilled crostino al rosmarino, squash, apple and pear chutney, Partanna Olive Oil - 12

BRESAOLA ●

Bresaola Di Valtellina carpaccio, shaved Grana Padano, organic arugula, lemon dressing - 11

TUNA MOJAMA ●

filleted salt-cured tuna, organic baby greens, tomatoes, cracked black pepper, citrus vinaigrette - 18

ARANCINA ●

risotto, bechamel sauce, fresh mozzarella - 8

POLPO ●

spanish octopus, cherry tomatoes, kalamata olives, garlic, crostini - 18

FILETTO ●

All Natural Black Angus Fillet (grass fed) - Creekstone Farms, dried figs, barolo wine reduction, wild mushrooms, soft white polenta - 22

GRIGLIATA MISTA

grilled sirloin roll stuffed with bread crumbs, tomatoes, raisins, pine nuts, Luganega sausage, lamb chops in toasted pistacchio crust - 18

● vegetarian ● gluten-friendly ● gluten-friendly per request

*some of our pasta dishes are available gluten free upon request

CHEF/OWNER : GIORGIO LO GRECO; SOUS CHEF : ANDREW HERMANN

Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed in the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.