

L'UVA BELLA®

winery and brands



APPS

Cheese plate

Italian Sharpe, Fontanilla, Havarti, Soppressata,
Crackers, Grapes \$13

Prince Edward Island Steamed Mussels

Mussels, garlic, shallots, herbs, in a spicy plum
tomato sauce. \$11

Sautéed L'uva Bella Greens

Sautéed mixed greens, garlic, shallots, parmesan
cheese, add hot pepper \$10

Hot Peppers in Oil

House marinated hot peppers, garlic, olive oil
and herbs with fresh Italian bread \$7

BUILD YOUR OWN PIZZA

ALL PIZZAS ARE 10" AND COOKED WELL DONE!
RED (MARINARA) OR WHITE (GARLIC)
ALL PIZZA COMES WITH SHREDDED MOZZARELLA CHEESE
ALL ADD ONS ARE \$1.75 EACH EXCEPT CHICKEN
BASE PRICE \$10

| | |
|---------------------------|--------------|
| Cheese | Chicken, \$5 |
| Fresh mozzarella | Mushrooms |
| Extra Shredded mozzarella | Meatball |
| Fresh Basil | Greens |
| Kalamata Olives | Sausage |
| Black olives | Bell Peppers |
| Pesto | Pepperoni |
| Hot peppers | Tomatoes |
| Feta Cheese | Bacon |

WINE PAIRING MENU

CHOOSE ONE FROM EACH CATEGORY
\$38 WITHOUT WINE \$45 WITH WINE

1st Course - Vino Borealis Chambourcin Rose

Wild mushroom & peas, with garlic puree
Steamed mussels in roasted red pepper puree
Grilled vegetable flatbread w/ herbed goat cheese

2nd Course - Vino Borealis Riesling

Shrimp wedge salad w/ spicy garlic dressing
L'uva Bella or Cesar Salad
Soup of the day

3rd Course - Vino Borealis Chardone

Smoked salmon alfredo over fettuccini
Sautéed veal, portabella mushroom, wild rice
Grilled sausage & potatoes

4th Course - Vino Borealis Traminette

White peach sorbet
Lemon sorbet
Vanilla berry cake

YOUR FAVORITES

Black Angus Ribeye 14 oz

Char-grilled, herb butter, mashed Yukon's \$31

Spaghetti & Meatball or Cavatelli & Meatball

Both are tossed with Mama Sergi's sauce and a large
homemade meatball

Blacken Chicken Fettuccine Alfredo

Blacken chicken, Cajun cream sauce \$16

Asiago Gnocchi

Pillows of heaven tossed, Cajun cream sauce \$16

Cod Loin

Perfectly seasoned, broiled, bed of Italian Greens \$16

Cheese Tortellini

Tossed in a tomato basil cream sauce \$16

Portabella Pasta

Portabella, roasted red peppers, tomato, greens in Aglio
e Olio tossed with linguine \$14





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