

L'UVA BELLA®

winery and brands

Appetizers

Charcuterie Plate/Cheese Plate	\$16
Assortment of cheese, meats, crackers, and fruits	
Prince Edward Island Steamed Mussels	\$12
Mussels, garlic, shallots, and herbs in a spicy plum tomato sauce	
Mediterranean Greens	\$9
L'uva Bella's famous greens finished with Kalamata olives, tomatoes, humus, and Tahini sauce	
Hot Peppers in Oil	\$7
House marinated hot peppers, garlic, olive oil, and herbs with fresh Italian bread	
Caprese Stuffed Portabella Mushrooms	\$8
Portabella cap filled with fresh mozzarella, tomatoes, and basil finished with a balsamic glaze and basil pesto	
Prosciutto Wrapped Avocado Bites	\$7
Fresh avocado slices wrapped in prosciutto with a balsamic glaze served with crostini's	
Grilled Lamb Lolli's	\$17
Grilled lambchops with a mint chimchurri sauce and grape tomatoes	

Salads

House Salad	\$9
Fresh romaine tossed with carrots, cucumbers, tomatoes, onions, and black olives	
Caesar Salad	\$9
Fresh Romaine tossed with croutons, parmesan cheese, and creamy caesar dressing	
Farro Apple & Carrot Salad	\$12
Apples, carrots, mixed greens, fresh herbs, toasted pecans, golden raisins, and goat cheese	
Roasted Beet & Arugula Salad	\$10
Beets and Arugula mixed with candied pecans and feta dressed in a citrus vinaigrette	
Lemon Garlic Marinated Kale Salad	\$9
Deliciously marinated kale with candied pecans, feta, and a citrus vinaigrette	
Fall Panzanella Salad	\$11
Roasted brussel sprouts, butternut squash, red onions, kale, apples, feta cheese, and cubes of toasted Italian bread tossed in a maple cinnamon vinaigrette	

Add Chicken \$5/ Add Shrimp \$5

Please ask your server about the soup of the day!

Build Your Own Pizza

Our pizzas are made with homemade dough and sauces. All pizzas are 10" and cooked well done in a high temp brick oven. The charred and dark spots on our pizzas are intentional for the best flavor, produced naturally by the flame. If you prefer a lighter crust, please let us know.

Red and white sauces are available for each pizza. Please let your server know which you prefer.

Basic Toppings are \$1.75 each. Base price is \$10.

Cheese, Fresh Mozzarella, Feta Cheese, Fresh Basil, Kalamata Olives, Black Olives, Tomatoes, Mushrooms, Meatballs, Greens, Sausage, Bell Peppers, Pepperoni, Bacon, Hot Peppers

Chicken \$5.00

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Pastas

Spaghetti or Cavatelli & Meatball \$13
Both are tossed with Mama Sergi's sauce and a large homemade meatball

Blacken Chicken Fettuccine Alfredo \$16
Blacken chicken, Cajun cream sauce

Asiago Gnocchi \$16
Pillows of heaven tossed, Cajun cream sauce

Mediterranean Tortellini \$16
Sautéed spinach, garlic, grape tomatoes, and kalamata olives with a marinara sauce over cheese tortellini

Garlic Mushroom and Kale Pasta \$14
Sautéed garlic, mushrooms, kale, and grape tomatoes with a white wine butter sauce over linguine

Mediterranean Shrimp Scampi \$15
Sautéed shrimp in a red scampi sauce with kalamata olives and feta cheese over linguini

Entrees

Parmesan Crusted Walleye \$25
Served over a fire roasted tomato risotto

Cider Brined Pork Tenderloin \$16
Topped with roasted sweet potatoes and cider reduction sauce

Pan Seared Mediterranean Chicken \$15
Pan seared chicken breast, kalamata olives, and grape tomatoes over roasted butternut squash farro

14oz Black Angus Ribeye \$38
Charred grilled Black Angus Ribeye with charred redskin potatoes in a garlic parmesan butter

Bella Burger \$14
Black angus burger, cabernet braised onions, herbed goat cheese, and basil aioli on a ciabatta bun served with steak fries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please ask your server about our desserts.

Our Story

The L'uva Bella brands are rooted in 3 generations of quality winemaking. Our story begins in 2001 when the Sergi family founded L'uva Bella to fill a demand in the Northeast home winemaking market. Since then, L'uva Bella has grown to become the largest wine and wine juice producer in Ohio. Today, L'uva Bella offers a diversified portfolio of fast-growing retail wine brands, commercial and custom crush services to regional wineries, and wine juice products. But, even as we grow, our philosophy remains the same; we believe in crafting high-quality, unique wines for the everyday consumer.

See more at luvabella.com or @luvabellawines on social media.