

L'UVA BELLA®

winery and brands

Spring/Summer 2021

Appetizers

Charcuterie Board \$19
Assortment of fine cheeses, meats, gourmet crackers, fresh fruit, peppers, and olives

Garden Fresh Bruschetta \$8
Fresh tomatoes and basil on a toasted crostini, drizzled with a balsamic reduction sauce

Grilled Lamb Lollipops \$17
Lamb lollipops, arugula, refreshing tzatziki sauce

Mussels \$12
Steamed mussels on a bed of fresh red pepper purée

Grilled Tomato and Peach Flatbread \$10
Fresh chopped tomatoes and peaches on a fire roasted flatbread topped with mozzarella cheese and basil

Mediterranean Greens \$9
A L'uva Bella staple, Greens with Kalamata olives and grape tomatoes finished with hummus and tahini

Avocado Bites \$9
Ripened avocado wrapped with prosciutto, finished with a balsamic glaze served on a crostini

Hot Peppers and Oil \$8
House marinated hot peppers, garlic, olive oil, and herbs, served with Italian bread

Salads

Strawberry Spinach Salad \$14
Strawberries, candied walnuts, avocado, and goat cheese, on a bed on spinach tossed with balsamic vinaigrette

Kale Quinoa Salad \$15
Fresh kale, red pepper, carrots, chickpeas, quinoa tossed with a tangy Dijon dressing

Garden Salad \$9
Mixed greens, tomatoes, carrots, shaved parmesan tossed with house dressing

Spring Panzenella Salad \$14
Artichoke, asparagus and peas tossed with a spring salad mix, finished with croutons and a lemon dill Vinaigrette

Chopped Salad \$12
Romaine, radicchio, red onion, celery, grape tomatoes, house made hot peppers, sun dried tomatoes, chickpeas, cubed provolone cheese, tossed together with champagne dressing

Add Chicken \$6/ Shrimp \$6/ Steak \$8

Please ask your server about the soup of the day!

Pizzas

Margherita \$12
Fresh tomatoes, mozzarella, olive oil, and fresh basil

Blanco \$12
Olive oil, garlic, mozzarella, topped with arugula

Spring \$14
Herbed crust, pesto, blue cheese, asparagus, finished with arugula and avocado

Prosciutto \$14
Fresh mozzarella, tomatoes, Prosciutto, topped with arugula

Shrimp Fra Diavolo \$18
White sauce, grilled shrimp, grape tomatoes, fresh mozzarella, and basil

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Pastas

Roman Pasta Fresh Fettuccine sautéed with garlic, shallots and burrata	\$14
Vesuvius Tortellini A house special, house made rustic sauce, twice baked oven roasted off-the-vine grape tomatoes, onion, garlic, tossed with tortellini finished with ricotta served in a bake dish <i>*Only while supplies last</i>	\$28
Asiago Gnocchi Little pillows of heaven in a Cajun cream sauce	\$17
Scallops over spaghetti Pan seared scallops on a bed of spaghetti marinara	\$27
Zucchini Pasta With Fresh Garden Pesto Zucchini pasta cooked al dente tossed in a garden pesto finished with grape tomatoes	\$12
Shrimp Scampi White style scampi, linguine	\$15
Blackened Chicken Alfredo Blackened chicken breast, fettuccine, Cajun cream sauce	\$17

Entrees

Chicken Piccata Pan seared chicken breast over a lemon piccata sauce	\$17
Garlic Butter Salmon Steamed salmon in parchment paper, scallions, asparagus, and lemon	\$24
Grilled Swordfish Swordfish, fresh chutney with quinoa	\$28
Quinoa Bowl Quinoa tossed with avocado, grape tomato, carrots, red onion, and roasted red pepper	\$10
Vegetable Wrap Cucumber, tomato, red onion, spinach with a garlic hummus aioli	\$10
Bella Burger Lightly seasoned black angus burger, grilled, Cabernet braised onion, herbed goat cheese, with a sun-dried tomato aioli served on a toasted ciabatta bun	\$15
14oz Ribeye Lightly seasoned, grilled, garlic buttered Parmesan charred red skin potatoes	\$38

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

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

House Made Desserts

HoHo Cake	\$7
Tiramisu	\$7
Zeppole Italian donuts made to order, served with caramel, raspberry, and chocolate dipping sauces	\$8