

L'UVA BELLA®

winery and brands

Autumn 2021

Appetizers

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

Grilled Lamb Lollipops \$17
Lamb lollipops, arugula, mint chimchurri sauce, grape tomatoes.

Mussels \$12
Steamed mussels, garlic, shallots, and herbs, in a spicy plum tomato sauce.

Caprese Stuffed Portobella Mushroom \$9
Portabella Cap with fresh mozzarella cheese, tomatoes, and basil. Finished with a balsamic glaze and basil pesto.

Mediterranean Greens \$10
A L'uva Bella staple, greens with kalamata olives and grape tomatoes finished with hummus and tahini.

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

Spinach Artichoke Dip \$8
Creamy house made dip with fresh spinach and artichoke hearts served with toasted crostini.

Salads

Farro Apple And Carrot Salad \$12
Apples, carrots, mixed greens, fresh herbs, toasted pecans, golden raisins, and goat cheese.

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

Fall Panzarella Salad \$12
Roasted Brussel sprouts, butternut squash, red onion, kale apples feta cheese, and croutons.

Classic Chopped Salad \$12
Romaine, chopped bacon, corn, green beans, fresh tomatoes, and cucumbers. Served with house made champagne dressing.

Prosciutto Arugula Salad \$12
Fresh arugula tossed in a light dressing, apple slices, and blue cheese rolled in freshly sliced prosciutto.

Add chicken (\$6), steak (\$8), or shrimp (\$6).

Please ask your server about the soup of the day!

Pizzas

Caprese Pie \$15
Pesto base, fresh mozzarella, chopped tomatoes, finished with balsamic glaze and fresh basil.

Blackberry Ricotta Pie \$14
A base of muddled blackberries, mozzarella cheese, finished with blackberries, dollop of ricotta cheese, salt, pepper, and green onions.

Wedding Soup Pie \$15
White base, greens, meatballs, and chicken.

Vegetable Pie \$15
Marinara base, baby spinach, mozzarella, artichoke, bell pepper, red onion, cherry tomatoes, olives.

We now offer a gluten free cauliflower crust.

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Pastas

Sweet Potato Gnocchi	\$15
Sautéed mushrooms, gnocchi, tossed in a marsala marinara wine sauce.	
Mediterranean Tortellini	\$17
Sautéed spinach, garlic, grape tomatoes, and kalamata olives in a marinara sauce.	
Asiago Gnocchi	\$18
Little pillows of heaven in a Cajun cream sauce.	
Garlic Mushroom Kale Pasta	\$14
Sautéed mushrooms, garlic, kale, and grape tomatoes in a white wine butter sauce on a bed of linguine.	
Mediterranean Shrimp Scampi	\$16
Sautéed shrimp in a red scampi sauce, kalamata olives, on a bed of linguine finished with feta cheese.	
Blackened Chicken Alfredo	\$17
Blackened chicken breast, fettuccine, Cajun cream sauce.	

Entrees

Parmesan Crusted Walleye	\$25
Pan seared walleye topped with parmesan crust. Finished in the brick oven, served over roasted tomato risotto.	
Cider Brined Pork Tenderloin	\$17
Grilled, finished in the brick oven; served with roasted sweet potatoes in a cider reduction.	
Chicken Marsala	\$19
Pan seared chicken breast, mushroom marsala demi glaze reduction served with garlic broccolini.	
Shrimp And Polenta	\$15
Sautéed shrimp in a butter garlic sauce served over a creamy polenta.	
14oz Ribeye	\$40
Fire grilled, seasoned to perfection, with charred red skin potatoes, tossed in a butter garlic parmesan.	
Bella Burger	\$15
Lightly seasoned black angus burger, grilled, cabernet braised onion, herbed goat cheese, with a sun-dried tomato aioli served on a toasted ciabatta bun	

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.