

# THE BISTRO

Crafted Modern Cuisine // L'uva Bella Winery

## SHARABLES

<b>CHARCUTERIE BOARD</b> ( <i>Wine flight</i> ) Weekly rotation a chef picked meats & cheeses served with seasonal fruit, artisanal crackers, roasted nuts, fig jam, peppers and oil	\$25
<b>ASIAN BREADED CAULIFLOWER</b> ( <i>Riesling</i> ) Battered and deep-fried cauliflower, teriyaki, sesame seeds	\$12
<b>STUFFED PEPPERS</b> ( <i>Lodi Zinfandel</i> ) Sausage-stuffed banana peppers, provolone cheese, tomato basil	\$12
<b>MEATBALL</b> ( <i>Lodi Petite Sirah</i> ) One large veal meatball, whipped ricotta, red sauce, parmesan reggiano, toast points	\$13
<b>FRIED BURRATA</b> ( <i>Chardone1</i> ) Lightly fried Burrata, red sauce, fresh basil, toast points	\$15
<b>BELLA FRIES</b> ( <i>Chambourcin</i> ) House cut, black garlic aioli, herbs, sea salt	\$7

## FRESH PASTA

<b>ASIAGO GNOCCHI</b> ( <i>Signature GSM</i> ) Soft gnocchi pillows, cajin cream	\$18
<b>BLACKENED CHICKEN ALFREDO</b> ( <i>Riesling</i> ) Charred chicken breast, fettuccini, alfredo	\$20
<b>CHEESE TORTELLINI CARBONARA</b> ( <i>Chambourcin</i> ) Traditionally made, parmesan cream, crispy pancetta, peas	\$20
<b>FETTUCCINE PESTO</b> ( <i>Chardone1</i> ) House made pesto, burrata cheese	\$18
<b>PAPPARDELLE &amp; MEATBALLS</b> ( <i>Signature Cabernet Sauvignon</i> ) Pappardelle pasta, veal meatballs, san marzano tomato sauce, fresh basil	\$22

## HANDHELDS

<b>NASHVILLE HOT CHICKEN</b> ( <i>Chardone1</i> ) Fried buttermilk chicken, Nashville hot sauce, cheddar onion cheese, pickles & slaw	\$15
<b>SMASH BURGER</b> ( <i>Signature GSM</i> ) Two 4 oz. smash patties, cheddar cheese, dijonnaise, pickles, brioche bun	\$15

<b>VEGGIE BURGER</b> ( <i>Chambourcin</i> ) Fresh veggie burger, smashed avocado, red pepper mayo, havarti cheese, fresh greens, tomato, brioche bun	\$15
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**ADD + MORE**  
Add egg (\$2) avocado (\$2) bacon (\$3)

\*Handhelds come with bella fries or house salad

## SALADS + VEGETABLES

<b>HOUSE</b> ( <i>Signature Pinot Noir</i> ) Romaine, shredded carrot, grape tomatoes, cucumber, olive, red onion, mozzarella	\$10
<b>CAESAR</b> ( <i>Riesling</i> ) Romaine lettuce, shaved parmesan, croutons, caesar dressing	\$10
<b>SUMMER BERRY</b> ( <i>Chambourcin</i> ) Arugula, blackberries, strawberries, creamy goat cheese, candied walnuts, house made berry balsamic	\$12
<b>WALDORF</b> ( <i>Chardone1</i> ) Kale, candied walnuts, celery, grapes, apples, white balsamic	\$12
<b>FRIED BRUSSELS</b> ( <i>Riesling</i> ) Sea salt, lemon zest, garlic confit	\$10
<b>LONG STEM ARTICHOKE</b> ( <i>Chardone1</i> ) Fried, spicy tomato oil, bread crumbs	\$14

ADD: Chicken \$6 / Salmon \$15 / filet \$20

## ENTREES

<b>8 OZ FILET MIGNON</b> ( <i>Bourbon Barrel Cabernet Sauvignon</i> ) Herbs, whipped potatoes, carrots, broccolini	\$51
<b>BRAISED SHORT RIB</b> ( <i>Lodi Petite Sirah</i> ) Tender short rib, whipped potatoes, glazed carrots, demi-glaze	\$28
<b>BRICK PRESSED CHICKEN</b> ( <i>Signature GSM</i> ) Lemon & thyme marinated half chicken, whipped potatoes, greenbeans	\$25
<b>CREAMY TUSCAN SALMON</b> ( <i>Chardone1</i> ) Pan seared, creamy parmesan, grape tomatoes, spinach, basil, wild rice	\$26
<b>THICK CUT PORK CHOP</b> ( <i>Bourbon Barrel Pinot Noir</i> ) Port wine & blackberry reduction, salt crusted fingerling potatoes, glazed carrots	\$25
<b>GRILLED EGGPLANT PARMESAN</b> ( <i>Lodi Zinfandel</i> ) Tomato basil, mozzarella cheese, spaghetti	\$18

## WOOD FIRED PIZZA

<b>CALIFORNIA PIZZA</b> ( <i>Riesling</i> ) Pesto, grilled chicken breast, sun dried tomatoes, fresh mozzarella	\$14
<b>ARUGULA PROSCIUTTO PIZZA</b> ( <i>Signature GSM</i> ) Mozzarella, prosciutto, finished w/ fresh arugula, balsamic drizzle	\$14
<b>CREMONA PIZZA</b> ( <i>Signature Pinot Noir</i> ) White pizza, mozzarella, fresh pear, pancetta, gorgonzola, sun-dried figs, hot honey drizzle	\$16

<b>BRIER HILL PIZZA</b> ( <i>Signature Cabernet Sauvignon</i> ) Rich tomato sauce, tri-colored bell peppers, parmesan cheese	\$14
<b>MARGHERITA PIZZA</b> ( <i>Lodi Zinfandel</i> ) Fresh tomatoes, parmesan cheese, fresh mozzarella	\$14
<b>HOT PEPPER PIZZA</b> ( <i>Chambourcin Rosé</i> ) White pizza, mozzarella, marinated hot peppers	\$14

WE ARE HAPPY TO MAKE REASONABLE MENU MODIFICATIONS BUT RESPECTFULLY RESERVE THE RIGHT TO REFUSE MODIFICATIONS THAT WILL SIGNIFICANTLY IMPACT THE KITCHEN AND, THEREFORE, THE DINING EXPERIENCE OF OUR GUESTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, FISH, SHELLFISH AND EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESSES. PLEASE ALERT US TO ANY FOOD ALLERGIES. 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 GUESTS OR MORE.