

THE BISTRO

Crafted Modern Cuisine // L'uva Bella Winery

SHAREABLES	CHARCUTERIE BOARD (<i>Wine flight</i>) Weekly rotation of chef picked meats & cheeses, served with seasonal fruit, artisanal crackers, roasted nuts, fig jam, peppers and oil \$30	ASIAGO GNOCCHI (<i>Signature GSM</i>) Soft gnocchi pillows, cajun cream \$21
	ASIAN BREADED CAULIFLOWER (<i>Riesling</i>) Battered and deep-fried cauliflower, teriyaki, sesame seeds \$12	BLACKENED CHICKEN ALFREDO (<i>Riesling</i>) Charred chicken breast, fettuccine, alfredo \$21
	STUFFED PEPPERS (<i>Lodi Zinfandel</i>) Sausage-stuffed banana peppers, provolone cheese, tomato basil \$12	CHEESE TORTELLINI CARBONARA (<i>Chambourcin</i>) Traditionally made, parmesan cream, crispy pancetta, peas \$21
	MEATBALL (<i>Lodi Petite Sirah</i>) One large veal meatball, whipped ricotta, red sauce, parmesan reggiano, toast points \$13	FETTUCCHINE PESTO (<i>Chardone1</i>) House made pesto, pine nuts, burrata cheese \$20
	FRIED BURRATA (<i>Chardone1</i>) Lightly fried Burrata, red sauce, fresh basil, toast points \$15	PAPPARDELLE & MEATBALLS (<i>Signature Cabernet Sauvignon</i>) Pappardelle pasta, veal meatballs, San Marzano tomato sauce, fresh basil \$23
	BELLA FRIES (<i>Chambourcin</i>) House cut, black garlic aioli, herbs, sea salt \$7	ADD A SIDE SALAD TO ANY MEAL \$4 House Salad or Caesar
HANDHELDS	NASHVILLE HOT CHICKEN (<i>Chardone1</i>) Fried buttermilk chicken, Nashville hot sauce, cheddar onion cheese, pickles & slaw \$16	VEGGIE BURGER (<i>Chambourcin</i>) Fresh veggie burger, smashed avocado, red pepper mayo, havarti cheese, fresh greens, tomato, brioche bun \$16
	SMASH BURGER (<i>Signature GSM</i>) Two 4 oz. smash patties, cheddar cheese, dijonnaise, pickles, brioche bun \$16	ADD + MORE Add egg (\$2) avocado (\$2) bacon (\$3)
*Handhelds come with bella fries or house salad		
SALADS	HOUSE (<i>Signature Pinot Noir</i>) Romaine, shredded carrot, grape tomatoes, cucumber, olive, red onion, mozzarella \$10	8 OZ FILET MIGNON (<i>Bourbon Barrel Cabernet Sauvignon</i>) Herbs, whipped potatoes, carrots, broccolini \$52
	CAESAR (<i>Riesling</i>) Romaine lettuce, shaved parmesan, croutons, caesar dressing \$10	BRAISED SHORT RIB (<i>Lodi Petite Sirah</i>) Tender short rib, whipped potatoes, glazed carrots, demi-glaze \$29
	SUMMER BERRY (<i>Chambourcin</i>) Arugula, blackberries, strawberries, creamy goat cheese, candied walnuts, house made berry balsamic \$14	BRICK PRESSED CHICKEN (<i>Signature GSM</i>) Lemon & thyme marinated half chicken, whipped potatoes, broccolini \$25
	ADD: Chicken \$7 / Salmon \$15 / Filet \$20 ADD BLACKENING TO ANY PROTEIN \$1	CREAMY TUSCAN SALMON (<i>Chardone1</i>) Pan seared, creamy parmesan, grape tomatoes, spinach, basil, wild rice \$27
WOOD FIRED PIZZA	CALIFORNIA PIZZA (<i>Riesling</i>) Pesto, pine nuts, grilled chicken breast, sun dried tomatoes, fresh mozzarella \$16	THICK CUT PORK CHOP (<i>Bourbon Barrel Pinot Noir</i>) Port wine & blackberry reduction, salt crusted fingerling potatoes, glazed carrots \$27
	ARUGULA PROSCIUTTO PIZZA (<i>Signature GSM</i>) Mozzarella, prosciutto, finished w/ fresh arugula, balsamic drizzle \$16	GRILLED EGGPLANT PARMESAN (<i>Lodi Zinfandel</i>) Tomato basil, mozzarella cheese, spaghetti \$18
	CREMONA PIZZA (<i>Signature Pinot Noir</i>) White pizza, mozzarella, fresh pear, pancetta, gorgonzola, sun-dried figs, hot honey drizzle \$17	BRIER HILL PIZZA (<i>Signature Cabernet Sauvignon</i>) Rich tomato sauce, tri-colored bell peppers, parmesan cheese \$15
	HOT PEPPER PIZZA (<i>Chambourcin Rosé</i>) White pizza, mozzarella, marinated hot peppers \$15	MARGHERITA PIZZA (<i>Lodi Zinfandel</i>) Fresh tomatoes, parmesan cheese, fresh mozzarella \$15
		BUILD YOUR OWN PIZZA \$10 Red or White with Mozzarella included ADD SOME TOPPINGS: Pepperoni, Mushrooms, Black Olives, Sausage, Bell Peppers, Hot Peppers, Fresh Basil, Tomatoes, Pesto (\$1.75) Bacon or Meatballs (\$3) Fresh Mozzarella (\$4.50) Chicken (\$7)
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.		