

L'UVA BELLA®

winery and brands

SHAREABLES

*** Gluten Free Available ***

**** Charcuterie Board \$30 ****

A seasonal selection of chef curated meats, cheeses, and spreads. Served with fruit, artisanal crackers, roasted nuts, and homemade hot peppers & oil

**** Pesto Cream Cheese Dip \$13 ****

Whipped cream cheese with parmesan cheese and roasted garlic, topped with our fresh, house made pesto and baked in the pizza oven. Served with toasted Italian bread, pita, and crackers

**** Hot Peppers & Oil \$10 ****

Thinly sliced marinated hot Hungarian peppers, made fresh in house. Served with crusty Italian bread from "The Bread Chef"

Fried Mozzarella \$12

Mozzarella cheese breaded and deep fried. Served with marinara sauce

Garlic Bread Bites \$8

Fresh made pizza dough cut into bite size pieces, fried and tossed in a garlic parmesan butter sauce. Served with a side of house made marinara

**** Calamari \$16 ****

Calamari rings and tentacles, lightly dredged in rice flour and deep fried. Served with honey garlic sauce, lemon pesto aioli, sweet chili aioli, or Firecracker sauce on the side

Filet Tips Alfredo \$14

Tender filet tips topped with our house made alfredo sauce. Served with crusty Italian bread from "The Bread Chef"
Upgrade to Cajun cream sauce for \$1

Firecracker Shrimp \$16

5 Jumbo shrimp, double battered and fried until golden brown and crispy, then tossed in Chef Red's sweet and spicy "Firecracker" sauce

Cauliflower Wings \$13

Battered cauliflower, deep fried and topped with choice of honey garlic sauce, sweet chili aioli, Firecracker sauce, buffalo sauce or RedEye BBQ sauce

PIZZAS

*** Gluten Free Cauliflower Crust +\$5 ***

**** Hot Pepper & Sausage \$17 ****

Fresh pizza dough, made in-house, topped with our garlic white sauce, mozzarella/provolone cheese blend, house made marinated hot Hungarian peppers, and "DiRusso's" medium hot Italian sausage

**** Margherita \$16 ****

Fresh pizza dough, made in-house, topped with house made marinara, fresh mozzarella cheese, and fresh basil

**** Bistro Supremo \$18 ****

Fresh pizza dough, made in-house, topped with house made marinara, mozzarella/provolone cheese blend, pepperoni, "DiRusso's" medium hot Italian sausage, bell peppers, red onions, and black olives

**** Brier Hill \$15 ****

Fresh pizza dough, made in-house, topped with house made marinara, bell peppers, and grated parmesan cheese

**** Grilled Chicken Bruschetta \$18 ****

Fresh pizza dough, made in-house, with house made basil pesto, mozzarella/provolone cheese blend, grilled chicken, cherry tomatoes, and balsamic glaze

**** Steak & Mushroom Pizza \$19 ****

Fresh pizza dough, made in-house, topped with garlic white sauce, filet tips, thick cut mushrooms, caramelized onions, roasted red peppers, and finished with basil pesto drizzle

**** Build Your Own \$10 ****

Start with our house made fresh dough, choice of sauce, provolone/mozzarella blend cheese, and choice of toppings

Sauces:

marinara, garlic white sauce, or basil pesto (+\$2)

Toppings (\$2 each):

pepperoni, Italian sausage, bacon, grilled chicken (+\$6), fried chicken (\$6), filet tips (+\$9), bell peppers, black olives, fresh basil, cherry tomatoes, sub. cheddar cheese, sub. fresh mozzarella (\$5), house made hot peppers, kalamata olives, mushrooms, red onion, or green onion

SALADS

*Add grilled chicken \$6 / shrimp skewer \$7 / steak tips \$8 / salmon \$12
add \$1 for Cajun seasoned protein*

House Salad \$5/\$10

Romaine lettuce, baby spinach, and arugula, topped with cucumber, cherry tomatoes, red onion, black olives, and house made croutons
Add cheese +\$1/\$2

Caesar Salad \$5/\$10

Romaine lettuce, tossed with shaved parmesan cheese, house made croutons, and Caesar dressing

LB Chicken Salad \$16

Romaine lettuce, baby spinach, and arugula topped with cucumbers, shredded carrots, cherry tomatoes, shredded cheese, battered pub fries, and grilled chicken breast.
Substitute filet tips \$3 / salmon \$6 / shrimp skewers \$8

Bella Crunch Salad \$15

Romaine lettuce, spinach, arugula, radicchio, and cabbage topped with carrot, radishes, toasted pecans, and goat cheese. Served with Honey Dijon dressing

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, FISH, SHELLFISH, OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS. THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGG, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY, AND SESAME. PLEASE NOTIFY YOUR SERVER OF ANY/ALL FOOD ALLERGIES.

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PASTAS

All pasta entrees are garnished with parmesan cheese and fresh parsley

Substitute Gluten-Free Pasta +\$3

Penne Marinara w/ Meatballs \$17

Penne pasta topped with house made meatballs and marinara sauce

Baked with provolone and mozzarella cheese +\$2

Asiago Stuffed Gnocchi \$21

Gnocchi pillows stuffed with asiago cheese, topped with a Cajun cream sauce

Add grilled chicken \$6 / shrimp skewer \$7 / or filet tips \$8 / salmon \$12

Blackened protein +\$1

Chicken Fettuccine Alfredo \$20

Fettuccine pasta tossed in our house made alfredo sauce and topped with grilled chicken

Substitute filet tips +\$2 / salmon +\$6 / 2 shrimp skewers +\$8

Blackened protein +\$1

Bolognese il Rosso \$23

Chef Red's special recipe Bolognese sauce tossed with ricotta cheese served over pappardelle pasta, topped with shredded mozzarella and provolone cheese

Gnocchi Marsala \$25

Gnocchi pillows topped with our house made Marsala mushroom sauce. Served with your choice of chicken or filet tips (+\$3)

Lasagna Rollentine \$14

Lasagna noodles stuffed with ricotta and Romano cheeses rolled up and topped with our delicious house made marinara sauce and mozzarella cheese

Substitute bolognese (+\$2) or alfredo sauce (+\$1)

Pasta Primavera \$17

Sauteed baby spinach, roasted red peppers, broccoli, mushrooms, tomatoes, onions, and basil with white wine and garlic served over pappardelle pasta

Add grilled chicken \$6 / shrimp skewer \$7 / or filet tips \$8 / salmon \$12

Blackened protein +\$1

SEAFOOD

All seafood entrees are garnished with fresh parsley

Sweet & Spicy Salmon \$27

Norwegian blackened salmon filet topped with sweet chili sauce and sesame seeds. Served with rice pilaf and seasonal vegetable.

Grilled Jumbo Shrimp \$26

2 skewers of jumbo shrimp, seasoned and grilled, served over rice pilaf with seasonal vegetable. Served with choice of sauce on the side.

(lemon pesto aioli, honey garlic, firecracker, or cocktail)

Shrimp Diavolo \$25

Jumbo shrimp sauteed in a spicy Calabrian chili, garlic and white wine blush sauce. Served over fettuccine.

ENTREES

Grilled Chicken Marsala \$22

Tender grilled chicken breast topped with our Marsala mushroom sauce and served with choice of mashed potatoes or rice pilaf and seasonal vegetable

Grilled Strip Steak \$36

12 oz strip steak, served with your choice of mashed potatoes, french fries, or rice pilaf and seasonal vegetables

Add sauteed mushrooms +\$2 / grilled onions +\$1

LB Surf & Turf \$42

12 oz strip steak topped with grilled jumbo shrimp served with choice of mashed potatoes or rice pilaf and seasonal vegetable

Add sauteed mushrooms +\$2 / grilled onions +\$1

FOR THE KIDS

Chicken Tenders & Fries \$10

Penne Pasta \$6

Choice of marinara (+\$1), alfredo (+\$2), or butter sauce. Garnished with parmesan cheese

DESSERT

Ho Ho Cake \$8

Moist chocolate cake layered with a whipped vanilla frosting and topped with a chocolate ganache

Cinnamon Bread Bites \$7

House made dough, deep fried and tossed in cinnamon sugar. Topped with sweet vanilla drizzle

Tiramisu \$8

Light and airy lady fingers soaked in espresso and layered with a whipped mascarpone cream

Cannoli of the Month \$10

2 large cannoli shells filled with our delicious house made cream filling featuring a unique flavor each month.

Ask your server about today's homemade dessert specials and how you can save 10% today!!

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