

Antipasti

POLPETTA DELLA NONNA \$17

OUR SIGNATURE MEAT BALLS WITH A PARMIGGIANO SAUCE AND TUSCAN BREAD

POLPETTA DI MELENZANA \$16

EGGPLANT BALLS, TOMATO SAUCE AND GRATED PECORINO ROMANO

POLPETTA DI ZUCCHINI \$16

ZUCCHINI BALLS, TOMATO SAUCE AND GRATED PECORINO ROMANO

PARMIGGIANA DI MELENZANA \$16

BAKED FRIED EGGPLANT, TOMATO SAUCE, PARMIGGIANO REGGIANO AND FRESH BASIL

FRITTURA MISTA DI MARE \$29

FRIED CALAMARI, SHRIMP, SCALLOPS, ZUCCHINI WITH CAPER AIOLI SAUCE

POLPO ALLA LUCIANA \$26

SLOW COOKED MEDITERRANEAN OCTOPUS IN SAN MARZANO TOMATOES, CAPERS AND OLIVES

BRUSCHETTA E BURRATA \$21

SWEET CHERRY TOMATOES, RED ONION, BLACK OLIVES, BASILE, EVOO, TOASTED SLICE TUSCAN BREAD

STUFFED DATES \$17

WITH MANCHENGO CHEESE WRAPPED IN PROSCIUTTO – OR- WITH GOAT CHEESE WRAPPED IN PANCETTA

GRILLED BRUSSEL SPROUTS \$19

WITH BALSAMIC VINEGAR, PARMIGGIANO REGGIANO, PANCETTA & PISTACHIO

MEAT AND CHEESE 39

CHEF PLATTER (SHAREABLE FOR 2)

A MIXED SELECTION OF THE MOST POPULAR ITALIAN CURED MEATS
AND CHEESE WITH GRAPES, TARALLI, OLIVES AND CONDIMENTS

Insalate

FINOCCHIO E ARANCIA \$19

FRESH FENNEL, SICILIAN BLOOD ORANGE, RAISINS, TOASTED PINE NUTS, EVOO-LEMON DRESSING

SPINACI \$19

BABY SPINACH, MANGO, PISTACHIOS, GOLDEN BEETS, GOAT CHEESE, BALSAMIC VINEGRETTE

CAPRINO \$17

ORGANIC MIXED GREENS, CHERRY TOMATOES, WARM GOAT CHEESE WALNUTS AND BALSAMIC VINEGAR

INSALATA DI PALMA 18

HEARTS OF PALM, AVOCADO, CHERRY TOMATOES, FENNEL AND CITRON VINEGRETTE

CESARE ALLA GRIGLIA \$16

GRILLED ROMAINE LETTUCE, SHAVED PARMIGGIANO REGGIANO, CROUTONS AND CAESAR DRESSING

PIZZA

MARGARITA \$19

IMPORTED SAN MARZANO TOMATOES, HOUSE MADE FRESH MOZZARELLA, BASIL, EVOO

RUCOLETTA \$23

FRESH MOZZARELLA, ARUGULA PROSCIUTTO, CHERRY TOMATOES, PARMIGGIANO REGGIANO, DRIZZLED BALSAMIC GLAZE

CAPRICCIOSA \$23

MOZZARELLA, PROSCIUTTO, OLIVES, MOZZARELLA, MUSHROOMS, ARTICHOKE, TOMATO SAUCE

QUATTRO FORMGGI \$23

IMPORTED GORGONZOLA, PARMIGGIANO REGGIANO, FONTINA, MOZZARELLA, EVOO

4%DISCOUNT ON CASH PAYMENT

TAVERNA

UVA ROSSA

PASTA

SPAGHETTONI AL NERANO CON PROVOLONE DEL MONACO \$ 32 (CHEF RECOMMENDATION)

IMPORTED ORGANIC THICK SPAGHETTI, ZUCCHINI, A DISTINCTIVE PROVOLONE FROM THE MOUNTAIN OF THE AMALFI COAST AND CAPRI SHAVED ON TOP

PACCHERI ALLA GENOVESE \$32 (CHEF RECOMMENDATION)

SLOW COOKED VIDALIA ONIONS-SHORT RIBS RAGU'

ORECCHIETTE BARESÌ \$ 29

IMPORTED FRESH ORECCHIETTE, BROCCOLI RABE PUREE, CRUMBLIED SAUSAGE, ROASTED SWEET CHERRY TOMATOES

SPAGHETTI VONGOLE- ZUCCHINI & ZAFFERANO \$32

IMPORTED SPAGHETTI, CLAMS, ZUCCHINI, SAFFRON, GARLIC AND EVOO

RIGATONI ALLA NORMA CON BURRATA \$32

FRESH PASTA, EGGPLANT, SAN MARZANO TOMATOES AND BURRATA

PAPPARDELLE CON RAGU' DI VITELLO \$29

FRESH EGG PASTA, VEAL MEAT SAUCE, SCOOP OF RICOTTA

PESCE

ROTOLO DI BRANZINO CON GAMBERO \$35

BRANZINO STUFFED WITH A WILD BLUE SHRIMP, SERVED OVER CRISPY SPRING VEGETABLES IN A GARLIC, CAPER, LEMON, BUTTER SAUCE

SALMONE ALLA ARANCIA \$36

BAKED ORGANIC SALMON FILET, SAUTEED SPINACH WITH A ORANGE BRANDY SAUCE

SOGLIOLA ALLA MILANESE \$36

BREADED PAN FRIED LOCAL FLUKE, TOPPED WITH BABY ARUGULA, CHERRY TOMATOES, RED ONION, EVOO-LEMON DRESSING

GAMBERI UBRIACATI \$39

WILD BLUE SHRIMP, SWEET CHERRY TOMATOES, WHITE WINE, LEMON JUICE, GARLIC, FRESH PARSLEY

CARNE

POLLO POVERO \$32

BONLESS FREE RANGE CHICKEN BREAST, GRILLED PROSCIUTTO, GREEN PEAS, MUSHROOMS, LEMON-BUTTER-BASIL SAUCE

POLLO MARGARITA \$32

BREADED PAN FRIED CHICKEN CUTLET, TOPPED WITH SWEET CHERRY TOMATO SAUCE AND HOUSE MADE STRACCIATELLA

POLLO UVA ROSSA \$32

BREADED PAN FRIED CHICKEN CUTLET, TOPPED WITH GRAPES, CRANBERRIES, FIGS, WITH A SIDE OF FARRO IN A SWEET AND SOUR PORT WINE SAUCE

COSTATA DI AGNELLO \$45

BAKED ½ RACK OF AMERICAN LAMB CHOPS, MASHED POTATOES, ROSEMARY- BUTTER - DEMI-GLACE

TAGLIATA TOSCANA \$39

GRILLED SKIRT STEAK SERVED WITH A GREEN SAUCE, OVER A BED OF BABY ARUGULA-CHERRY TOMATOES SALAD

COSTATA DI MAIALE ALLA POMODORINO \$38

PORK CHOP BREADED AND PAN FRIED TOPPED WITH PROSCIUTTO, CHERRY TOMATO SALAD AND FRESH MOZZARELLA

CONTORNI

SAUTEED BROCCOLI DI RABE 13 – SAUTEED SPINACH \$12

GRILLED VEGETABLES \$13 - ESCAROLE & BEANS \$13

SAUTEED STRING BEANS WITH TUSCAN BREADCRUMBS \$12

4% DISCOUNT ON CASH PAYMENT

TAVERNA

UVA ROSSA