

UVA ROSSA SALUMI

All meat platters served with olives, gherkins, condiments and tuscan bread

2 for \$12 3 for \$16 4 for \$20

Culatello

The heart of the prosciutto

Prosciutto San Daniele del Principe

The king of prosciutto

Bresaola

Air dried salted beef

Pancetta

Pork belly meat, salt cured with peppercorn

Cacciatorino

Cured sausage, fermented and air dried meat

Supressata

Large version of the salami, fermented and air dried meat

Capicola

Made from dry-cured, pork shoulder or neck

Porchetta Toscana

Roasted pork belly seasoned with fresh herbs

Speck

Smoked prosciutto seasoned with peppercorn

BRUSCHETTE

3 for \$13 5 for \$20

Tomato, mozzarella and roasted peppers

Pickled figs, taleggio cheese and roasted pistachio

Gorgonzola, arugula and walnuts

Ricotta, prosciutto and rosemary roasted cherry tomato

Wild mushroom, manchego cheese and truffle oil

Goat cheese, cranberry and pistachio

UVA ROSSA FORMAGGI

All cheese platters served with toasted almonds, honey, grapes and tuscan bread

2 for \$12 3 for \$16 4 for \$20

Parmigiano Reggiano

Made from raw, partially skimmed cow's milk - aged 24 months

Ubrico del Piave

A fantastic Italian cheddar cheese made from cow's milk that has been soaked in red wine and aged under grape leaf

Piave

Made from raw cow's milk, aged 120 days that has a buttery taste and a vibrant fruity flavor

Gorgonzola dolce

Italy's most renowned blue cheese - creamy and extremely smooth

Pecorino Toscano

Made from sheep's milk and cave aged over 120 days producing a firm cheese with greater complexity and richness having a nice sharp flavor

Moliterno al tartufo

A perfectly aged cheese. Made from sheep's milk, it can be described as rich, savory, slightly sharp (yet sweet), full flavored and rustic with a "beefy or olive" finish

Brigatore

Made from sheep's milk, aged 20 months and has a sweet milky taste that has been described as "addictive" by those who have had the opportunity of sampling it

Roccolo Divino

Aged 6 months, combines the intense fragrance of wild violet and blackberry with notes of dried fruit and figs for an aromatic and slightly acidulous cheese

Gorgonzola piccante

Cow's milk blue cheese. A rough, reddish rind protects a tender, light yellow, blue-flecked paste that is firm, moist and buttery. The flavor is sharp and sweet

Taverna Uva Rossa Wine Bar



THE BEAUTY OF OUR PLATES

You can have a tasting of many delicious dishes.

Tasting and sharing with your friends, family and loved ones.

And it's fun.



"mangia quando bevi, bevi quando mangi"

ANTIPASTI

Torre di melanzana	\$11.50
Eggplant, tomato sauce, mozzarella and basil	
Tortino di risotto	\$9.50
Risotto cake stuffed with speck and fontina cheese	
Mozzarella alla caprese	\$9.50
Homemade fresh mozzarella over tomato salad	
Burrata barese	\$10.50
Creamy mozzarella, grilled hot coppa, roasted peppers	
Vongole arrostate con zenzero e limone	\$12.50
Sautéed clams with ginger and lemon	
Stuffed dates	\$7.50
With manchego wrapped in prosciutto	
Stuffed dates	\$7.50
With goat cheese wrapped in pancetta	
Grilled Brussels sprouts	\$9.50
With balsamic vinegar, parmigiano reggiano, pancetta and pine nuts	
Involtoni di pasta and speck	\$8.50
Angel hair pasta with marscapone cheese, parmigiano reggiano wrapped in speck	
Calamari Saltati	\$11.50
Flash fried calamari with paprika, garlic oil and jalapeno peppers	

INSALATE

Bietola e rucoletta salad	\$9.50
Red beets, baby arugula and goat cheese with french dressing	
Insalata di Palma	\$9.50
Hearts of palm, avocado, cherry tomato, fennel and citron vinaigrette	
Caprino	\$9.50
Mixed greens, tomato and warm goat cheese with walnuts and balsamic vinegar	
Spinaci, pere e pecorino	\$9.50
Spinach, pear, pecorino and whole grain croutons with raspberry vinaigrette	
Insalata della casa	\$10.50
Radicchio, Arugola, dates and ricotta salata and house dressing	

PIZZA

Margarita	\$11.00
Tomato sauce, fresh mozzarella and basil	
Rucoletta	\$14.50
Arugula, mozzarella, prosciutto and tomato	
Rustica	\$14.50
Hot or sweet sausage with broccoli rabe and fontina	
Bianca	\$14.50
Ricotta, mozzarella and parmigiana	
Gluten Free	\$19.50
Choose three toppings from above	

PANINI

Rustico	\$9.50
Hot or sweet sausage with broccoli rabe and fontina	
Vegetariano	\$9.50
Mixed grilled vegetables, fresh mozzarella and sun dried tomatoes and balsamic dressing	
Pizzicotto	\$9.50
Prosciutto, fresh mozzarella and grilled eggplant	
Toscano	\$9.50
Porchetta Toscana, arugula and pecorino toscano	
Cacciatore	\$9.50
Grilled or fried chicken cutlet, sautéed with wild mushrooms and tomato	

AMBURGHINI ~ SLIDERS

Meatball	\$3.50
Eggplant ball	\$3.50

PASTA

Ravioli di spinaci	\$15.50
Spinach ravioli with butter and sage sauce	
Paiella Italiana	\$23.50
Arborio rice, chicken, shrimp, sausage, clams in a light, spicy tomato sauce	
Spaghetti alla carbonara	\$16.50
Pancetta, parmigiano reggiano, scrambled eggs and black pepper	
Linguine con vongole, zucchini e zafferano	\$18.50
Clams, zucchini and saffron sautéed in garlic and oil and white wine	
Pappardelle con ragu' di Vitello	\$18.50
Egg noodle with veal ragu' and shaved pecorino toscano	
Gnocchi del giorno	\$19.50
Chef's choice of gnocchi and sauce	
Fusilli alla Puttanesca con porcini	\$17.50
Plum tomatoes, capers, gaeta olives, anchovies and porcini mushrooms	

CARNE

Pollo del povero	\$21.50
Bone in chicken with mushrooms, peas, basil with white wine and onion sauce	
Rostinciana Toscana con cedrioli marinati	\$19.50
Tuscan barbecued baby back ribs with marinated cucumbers	
Tagliata Toscana	\$21.50
Grilled skirt steak with green sauce over a bed of baby arugula and tomato	
Costata di agnello con piselli alla fiorentina	\$21.50
Grilled lamb chop with peas florentine style	
Polpetta della nonna	\$13.50
Our signature meatballs with a parmigiano sauce and tuscan bread	
Pollo alla Uva Rossa	\$21.50
Fried chicken cutlet topped with grapes, cranberries, figs in a sweet and sour port wine sauce	
Scaloppina alla Uva Rossa	\$26.50
Fried veal cutlet topped with grapes, cranberries, figs in a sweet and sour port wine sauce	

PESCI

Filetto di Branzino Arrostito	\$24.50
Grilled Branzino filet over raw livornese sauce	
Gamberi, porro e prosciutto	\$21.50
Shrimp sautéed with leeks, prosciutto	
Sogliola inbottita	\$21.50
Stuffed sole with peppers, zucchini, crabmeat in a white wine lemon sauce	
Salmone al tegame	\$19.50
Pan seared salmon with onion, capers and lemon sauce over spinach	
Tortino di granchio	\$17.50
Crab cake served over mixed greens, roasted tomato and lemon dressing	

CONTORNI

Grilled vegetables	\$6.00
Sautéed spinach	\$5.00
Sautéed broccoli di rabe	\$6.00
Sautéed wild mushrooms	\$6.00