

Uva Rossa

Christmas Eve Menu

Antipasti

Insalata di Barbabietola

Roasted red and yellow root beets, organic baby arugula, pomegranate seed, honey roasted walnuts, fried goat cheese, pomegranate dressing

Finocchio e Arancia

Fresh fennel, orange, raisins, toasted pine nuts, evoo-lemon dressing

Frittura Mista di Natale

Shrimp, calamari, scallops, tossed with Calabrian pepper, smoked paprika, evoo & lemon

Polpetta di Melanzana

Our signature eggplant or zucchini balls served with tomato sauce and pecorino romano

Burrata & Prosciutto

Imported creamy mozzarella, sliced imported prosciutto, organic baby arugula, shaved parmigiano reggiano

Insalata di Baccala'

Imported salt cod, cherry peppers, cauliflower, green olives, lemon-garlic-evo-parsley dressing

Stuffed Cuttlefish

Served with capers, lemon sauce

Polpo Arrostito

Grilled octopus served with potato-cannellini beans- celery- red onion- lemon-evo salad

Arancini

Porcini mushrooms, rice balls, stuffed with fontina cheese, served with truffle cream sauce

Clams Casino

Baked clams, stuffed with bacon, roasted tomatoes, red peppers, white wine, lemon, butter sauce

Pasta

Spaghetti Vongole Zucchini e Zafferano

Clams, zucchini and saffron, garlic oil and white wine

Paccheri alla Genovese

Imported organic spaghetti, lobster tail, cuttlefish, roasted cherry tomatoes

Risotto di Natale

Imported carnaroli rice, roasted red root beets, seared Bay Scallops, toasted granulated pistachio

Busiate con Pesto Trapanese

*Imported Sicilian pasta served with a traditional Sicilian pesto made with almonds, basil, tomatoes
garlic, pecorino cheese*

Pesce & Carne

Baccala alla Ischitana

Cured salted cod, sweet cherry tomatoes, black olives, capers

Anelli di Capesante

Seared sea scallops, roasted cauliflower pure', marinated olives, grilled endive, crispy guanciale

Local Wild Striped Bass

Sauteed onions, granulated pistachio, orange sauce over polenta

Local Fluke

Pan fried breaded fillet sole, topped with sauteed mushrooms, prosciutto and cherry tomatoes

Ossobuco

Braised lamb shank served with gnocchi

Pollo Camagnola

Deboned ½ free range chicken, braised with plum tomatoes, porcini mushrooms and chestnuts served with fried polenta

Tagliata Toscana

Grilled skirt steak, mashed potatoes, string beans, balsamic glaze

Kids Menu

Under 12 ~ Choose one entrée a gelato and enjoy it for free

Spaghetti & Meat Balls

Chicken Fingers – French Fries

Buon Natale