

## ANTIPASTI

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<b>Parmigiana di melanzana</b> Fried eggplant, tomato sauce, parmigiano reggiano and basil	\$12.50
<b>Polpetta di Melanzana</b> Eggplant balls, tomato sauce and grated pecorino romano	\$12.50
<b>Polpetta della Nonna</b> Our signature meat balls with a parmigiano sauce and tuscan bread	\$14.50
<b>Burrata barese</b> Creamy mozzarella, grilled hot coppa, roasted peppers, and shaved pecorino romano	\$10.50
<b>Stuffed dates</b> With manchego wrapped in prosciutto	\$9.50
<b>Stuffed dates</b> With goat cheese wrapped in pancetta	\$9.50
<b>Stuffed dates</b> With blue cheese wrapped in smoked bacon	\$9.50
<b>Grilled Brussels sprouts</b> With balsamic vinegar, parmigiano reggiano, pancetta and pistachio	\$10.50
<b>Calamari Saltati</b> Flash fried calamari with paprika, garlic, jalepeno and extra virgin olive oil	\$12.50
<b>Involtini di pasta and speck</b> Angel hair pasta with marscapone cheese, parmigiano reggiano wrapped in speck	\$8.50
<b>Vongole arrostate con zenzero e limone</b> Grilled clams with ginger and lemon	\$13.50

## INSALATE

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<b>Cavolo Toscano all cesare</b> Green Kale, Caesar dressing, house made garlic croutons and shaved parmigiano	\$12.50
<b>Spinaci, pere e pecorino</b> Spinach, pear, pecorino and whole grain croutons with raspberry vinaigrette	\$11.50
<b>Caprino</b> Mixed greens, tomato, warm goat cheese, walnuts and balsamic vinegar	\$11.50
<b>Insalata di Palma</b> Hearts of palm, avocado, cherry tomato, fennel and citron vinaigrette	\$11.50
<b>Bietola e rucoletta</b> Red and yellow beets, baby arugula, goat cheese with French dressing	\$11.50

## PIZZA

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<b>Margarita</b> Tomato sauce, fresh mozzarella and basil	\$14.50
<b>Rucoletta</b> Arugula, mozzarella, prosciutto, cherry tomatoes, shaved parmigiano reggiano and extra virgin olive oil	\$16.50
<b>Rustica</b> Hot or sweet sausage with broccoli rabe and fontina	\$15.50
<b>Capricciosa</b> Artichoke hearts, prosciutto, olives, mozzarella, mushrooms and tomato sauce	\$17.50
<b>Marinara</b> Tomato sauce, anchovy, olives, capers and fresh oregano	\$14.50
<b>Gluten Free Available</b>	\$19.50

Before placing your order, please notify your server if you or anyone in your party has any food allergies.

## PASTA

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<b>Pappardelle con ragu' di Vitello</b> Egg noodle with veal ragu' and shaved pecorino toscani	\$19.50
<b>Paiella Italiana</b> Arborio rice, chicken, shrimp, sausage, clams in a light, spicy tomato sauce	\$24.50
<b>Bucatini alla Matriciana</b> San Marzano tomatoes, guanciale, onions and basil	\$18.50
<b>Fusilli alla Puttanesca con porcini</b> Plum tomatoes, capers, gaeta olives, anchovies and porcini mushrooms	\$18.50
<b>Linguine con vongole, zucchini e zafferano</b> Clams, zucchini and saffron sautéed in garlic and oil	\$19.50
<b>Gnocchi alla Sorrentina</b> Baked with meat sauce and imported fontina cheese	\$23.50
<b>Black ink Spaghetti alla carbonara with bottarga</b> Braised smoked bacon, leeks, pecorino romano, poached egg and bottarga	\$19.50

## CARNE

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<b>Pollo al Scarpariello</b> Bone-in chicken, pork sausage, potatoes and sweet vinegar peppers in a brown lemon basil sauce	\$24.50
<b>Costata di vitello</b> Baked petite veal chop with sun-dried tomato polenta and brown butter rosemary garlic sauce	\$34.50
<b>Tagliata Toscana</b> Grilled skirt steak with green sauce over a bed of baby arugula and tomato	\$23.50
<b>Costata di agnello con piselli alla fiorentina</b> Grilled lamb chop with peas florentine style	\$24.50
<b>Pollo alla Uva Rossa</b> Fried chicken cutlet topped with grapes, cranberries, figs and a sweet and sour port wine sauce	\$22.50
<b>Rostinciana Toscana con cedrioli marinati</b> Tuscan dry rub baby back ribs with marinated cucumber and sea salt	\$21.50

## PESCI

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<b>Filetto di Branzino Arrostito</b> Served with sautéed escarole and beans in a lemon and capers sauce	\$26.50
<b>Gamberi, porro e prosciutto</b> Shrimp sautéed with leeks, prosciutto	\$24.50
<b>Salmone al tegame</b> Pan seared salmon with onion, capers and lemon sauce over spinach	\$22.50
<b>Anelli di Capesante con guanciale</b> Sautéed sea scallops with guanciale, garlic, cherry tomatoes and toasted fregola in a light brown lemon sauce	\$28.50
<b>Dentice Rosso</b> Pan seared red snapper topped with glazed apricot and pineapple over coconut rice	\$29.50

## CONTORNI

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<b>Grilled vegetables</b>	\$6.00
<b>Sautéed spinach</b>	\$5.00
<b>Sautéed broccoli di rabe</b>	\$6.00
<b>Sautéed wild mushrooms</b>	\$6.00
<b>Sautéed escarole and beans</b>	\$6.00
<b>Sautéed string beans with Tuscan breadcrumbs</b>	\$6.00
<b>BBQ corn with smoked bacon</b>	\$6.00

## 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

### Parmiggiano 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

### 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



*"mangia quando bevi, bevi quando mangi"*