



UVA NEXT DOOR

RESTAURANT WEEK

Dinner - 3 courses - \$45



@UVANEXTDOOR

Chilled Summer Soup (Vegan / GF)

CREAMY VEGAN SOUP OF FRESH FAVA BEANS, PEAS, LEEKS & GREEN APPLE, FINISHED WITH COCONUT YOGURT & HERBS

Seasonal Burrata (V / GF)

CREAMY BURRATA PUGLIESE ON A BED OF CRUSHED PEAS & FAVA BEANS, WITH BABY HEIRLOOM TOMATOES, SHALLOTS & TOASTED ALMONDS

Tuscan Kale Salad (V / GF)

MIXED KALE, TOSSED WITH CURRANTS, CRUMBLED HAZELNUTS, & PINE NUTS, IN A PROSECCO VINAIGRETTE WITH GRATED RICOTTA SALATA & PARMIGIANO CRISPS

Baby Beet Salad (V / GF)

SWEET RED & GOLDEN BABY BEETS SERVED WITH A CITRUS INFUSED GREEK YOGURT, TOASTED POPPY SEEDS & PUFFED RICE

Eggplant & Ricotta (V / Can be made GF)

FINELY SLICED & MARINATED EGGPLANT, WITH HONEY WHIPPED RICOTTA & FRESH MINT, SERVED WITH FOCACCIA

Meatballs Next Door

BEEF MEATBALLS IN A RICH TOMATO SAUCE, WITH WHIPPED RICOTTA & HOMEMADE FOCACCIA

Calamari (Can be made GF)

FLOURED & FLASH-FRIED, SERVED WITH HOUSE MARINARA SAUCE

Grilled Octopus (+\$4) (GF)

MARINATED & CHAR GRILLED, SERVED OVER DICED POTATOES, GREEN BEANS, PEAS, FRESH HERBS, GARLIC, LEMON & EVOO



Pizza Marinara (VEGAN)

TOMATO SAUCE, FRESH CHERRY TOMATOES, CRUSHED GARLIC & OREGANO

Pizza Margherita (V)

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA & FRESH BASIL

Pizza Diavola

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA & HOT CALABRIAN SOPPRESSATA

Pizza Aphrodisiaca

VERMONT GOAT CHEESE, CARAMELIZED ONIONS, FRESH FIGS, HONEY CHILI DRIZZLE
ADD PROSCIUTTO +\$5

Beet Bustine (V)

LITTLE ENVELOPES FILLED WITH ROASTED RED BEET, LEEK & GOAT CHEESE, IN A GOLDEN BUTTER SAUCE WITH TOASTED POPPY SEEDS & GRATED PECORINO

Tagliatelle Bolognese

A TRADITIONAL SLOW-SIMMERED VEAL & PORK BOLOGNESE SAUCE, TOSSED WITH GRATED PARMIGIANO
| ADD WHIPPED RICOTTA +\$4

Garganelli alla Vodka (V)

PENNE STYLE PASTA SERVED IN A PINK VODKA SAUCE
| ADD BURRATA +\$6 | ADD SMOKED PANCETTA +\$6

Gnocchi di Ricotta (V)

RICOTTA GNOCCHI SERVED IN A CREAMY BLACK TRUFFLE SAUCE
| ADD ITALIAN SAUSAGE +\$6 | ADD SMOKED PANCETTA +\$6

Fusili Primavera (V)

CORKSCREW STYLE PASTA IN A CANNELLINI BEAN, GARLIC & PARMIGIANO SAUCE, WITH BUTTER BEANS & MIXED VEGGIES

Classic Paillard (GF) *NEW*

YOUR CHOICE OF: ORGANIC CHICKEN BREAST OR VEAL SCALLOPINI
POUNDED THIN, MARINATED WITH GARLIC & ROSEMARY, GRILLED & SERVED WITH CHARRED ZUCCHINI & SUMMER SQUASH WITH A LIGHT LEMON & PARSLEY DRIZZLE

Chicken Parm XL

POUNDED CHICKEN BREAST, BREADED AND TOPPED WITH TOMATO SAUCE, MOZZARELLA CHEESE & BASIL

Cauliflower Steak (Vegan & GF)

ROASTED WITH ROSEMARY, THYME & GARLIC, SERVED WITH ZUCCHINI, PESTO & PUMPKIN SEEDS



Orange Polenta Olive Oil Cake (GF)

WITH CITRUS MASCARPONE

Torta Caprese (GF)

A FLOURLESS CHOCOLATE & WALNUT BROWNIE, SERVED WITH VANILLA ICE CREAM

V - Vegetarian, GF - Gluten Free

A 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 AND MORE. PLEASE LET US KNOW OF ANY ALLERGIES BEFORE ORDERING.
CONSUMING RAW MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

