



@UVANEXTDOOR

Dinner - 3 courses - \$45

NEW YORK CIT

Spring Burrata (V&GF)

BURRATA PUGLIESE, MÂCHE SALAD, BLOOD ORANGE, SHAVED FENNEL, HAZELNUTS, CRISPY CAPERS,
LEMON DRESSING
| ADD PROSCIUTTO +\$7

Summer Salad (Vegan & GF)

BABY GEM LETTUCE, GRILLED PEACH, ZUCCHINI RIBBONS, CURRANTS & TOASTED ALMONDS IN A BELLINI DRESSING \mid ADD SHAVED PARMIGIANO +\$2

Eggplant & Ricotta (V / Can be made GF)

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

Meatballs Next Door

BEEF MEATBALLS, TOMATO SAUCE, WHIPPED RICOTTA, SERVED WITH HOMEMADE FOCACCIA

Salmon Tartare (GF)

DICED SALMON MIXED WITH LEMON JUICE, OLIVE OIL & PARSLEY, SERVED WITH AVOCADO, PLUMS & PISTACHIO OIL

Calamari

FLOURED & FLASH-FRIED, SERVED WITH HOUSE MARINARA SAUCE

Grilled Octopus (+\$4) (GF)

PROSECCO BRAISED OCTOPUS WITH A LIVELY CAPONATINA



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 Rustica

LIGHT TOMATO BASE, CHERRY TOMATOES, FRESH PANCETTA, SMOKED PROVOLA, FIOR DI LATTE MOZZARELLA

Orecchiette al Pesto di Broccoli (VEGAN)

TINY CUP SHAPED PASTA WITH A BROCCOLI, BASIL & ROASTED GARLIC PESTO

Garganelli alla Vodka (v)

PENNE STYLE PASTA SERVED IN A PINK VODKA SAUCE

Gnocchi di Ricotta (v)

RICOTTA GNOCCHI SERVED IN A CREAMY BLACK TRUFFLE SAUCE

Veal Agnolotti

PASTA FILLED WITH BRAISED VEAL, SERVED IN A MUSHROOM & SPRING ONION SAUCE

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