



UVA NEXT DOOR

RESTAURANT WEEK

3 courses - \$45



@UVANEXTDOOR

Caesar Salad (Can be GF)

CRISP ROMAINE LETTUCE, GARLIC CROUTONS,
SHAVED PARMIGIANO & CAESAR DRESSING

Seasonal Burrata (+\$2) (V / GF)

KOBOCHA SQUASH, POMEGRANATE SEEDS,
PUMPKIN & SAGE PESTO

Honeycrisp Apple Salad (Vegan / GF)

CRISP APPLE, ENDIVE, CELERY ROOT & HAZELNUTS IN A YUZU DRESSING
ADD ROQUEFORT CHEESE +\$3

Roasted Yellow Beet & Ricotta

GOLDEN BEETS, WHIPPED RICOTTA (WITH HONEY & BLACK PEPPER?), WATERCRESS, PISTACHIO CRUMBLE, BANYULS DRESSING

Meatballs Next Door

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

Calamari (+\$3) (Can be made GF)

FLOUR DUSTED & CRISP-FRIED, SERVED WITH HOUSE MARINARA SAUCE

Salmon Tartare (+\$4) (GF)

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

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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 Afrodisiaca (+\$4) (V)

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

Orecchiette al Pesto di Broccoli (Vegan / Nut free)

LITTLE CUP-SHAPED PASTA IN A BROCCOLI, BASIL & ROASTED GARLIC PESTO
| ADD BURRATA +\$6 | ADD ITALIAN SAUSAGE +\$6

Butternut Risotto (Vegan)

RICH & CREAMY RISOTTO WITH PURÉED BUTTERNUT SQUASH, FINISHED WITH A BROWN SAGE “BUTTER”(??) & CAYENNE PEPPER

Tagliatelle Bolognese

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

GLUTEN-FREE PASTA +\$3
GLUTEN FREE PIZZA +\$5

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

Fusilli al limone

LONG FORM CORK SCREW PASTA IN A BRIGHT LEMON SAUCE, WITH SUNCHOKE CHIPS & PECORINO ROMANO CHEESE.

Classic Paillard (GF)

ORGANIC CHICKEN BREAST, POUNDED THIN, MARINATED WITH GARLIC & ROSEMARY, SERVED WITH
A PETITE POTATO GRATIN & A CREMINI MUSHROOM & SEMMI SECCHI SAUTÉ

Chicken Parm XL (Can be made GF)

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

Cauliflower Steak Au Poivre (Vegan & GF)

ROASTED WITH ROSEMARY, THYME & GARLIC, SERVED WITH A GREEN PEPPERCORN SAUCE & SHOESTRING FRIES

The Burger Next Door

HALF POUND ANGUS GROUND BEEF, IMPORTED PROVOLONE, CARAMELIZED ONIONS, BOSTON HYDRO LETTUCE ON A GRILLED
BRIOCHE BUN WITH TRUFFLE AIOLI. SERVED WITH FRIES
| ADD APPLEWOOD SMOKED BACON +\$5

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Donut Bites

DUSTED WITH CINNAMON & SUGAR,
SERVED WITH CARAMEL SAUCE & NUTELLA

Gelato / Sorbet (GF)

PLEASE ASK YOUR SERVER
FOR TODAY’S FLAVORS

Torta Caprese (GF)

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

Creme Brûlée Cheesecake (+\$5) (GF)

PERFECTION

Orange Polenta Olive Oil Cake (GF)

WITH CITRUS MASCARPONE

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.

