



UVA NEXT DOOR

RESTAURANT WEEK

3 courses - \$45



@UVANEXTDOOR

Caesar Salad (Can be GF)

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

Imported Burrata Caponata (+\$2) (GF)

SICILIAN CAPONATA AGRODOLCE (SWEET & SOUR) MADE WITH EGGPLANT, TOMATO,
CELERY, RED ONIONS, CAPERS, RAISINS & PINE NUTS, FINISHED WITH A BALSAMIC GLAZE

Eggplant & Ricotta

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

Beet Tartare (GF)

DELICATE BEETS, GREEK YOGURT, PISTACHIO & CRISPY QUINOA

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

Tuna Sashimi Mezcalita +(5) (GF)

SASHIMI GRADE TUNA, FINELY SLICED, SERVED WITH MEZCAL,
WATERMELON, AVOCADO, GRAPEFRUIT & ALEPO PEPPER

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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

Summer Risotto (GF)

PUREED RAMPS, ASPARAGUS, SNOW PEAS & OYSTER MUSHROOMS, TOPPED WITH PICKLED RAMPS. (CAN BE MADE VEGAN)

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

Fusilli al limone

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

Branzino all' Isolana (+5) (GF)

GRILLED & SERVED WITH SLICED POTATO, CHERRY TOMATO, OLIVES, CAPERS, GARLIC & CHARRED CAULIFLOWER FLORETS

Chicken Parm XL (Can be made GF)

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

Cauliflower Steak á la Vierge (Vegan & GF)

FRESH MEDITERRANEAN SALSA OF FRESH HERBS, TOMATOES, OLIVES, CHARRED SCALLIONS,
CRISPY GARLIC CHIPS, EVOO, CITRUS & VINEGAR

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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Profiteroles (+\$2) (GF)

CHOUX PASTRY, FILLED WITH VANILLA GELATO
TOPPED WITH WARM CHOCOLATE SAUCE

Gelato / Sorbet (GF)

PLEASE ASK YOUR SERVER
FOR TODAY'S FLAVORS

Torta Caprese (GF)

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

Orange Polenta Olive Oil Cake (GF)

WITH CITRUS MASCARPONE

Creme Brûlée Cheesecake (+\$5) (GF)

PERFECTION

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.

