

UGO

WINE BAR

insalate e antipasti

Olive e Dadi

House marinated olives and roasted marcona almonds in oil 4

Insalata di pera

Sliced Pear stuffed with gorgonzola dolce drizzled with olive oil, salt, pepper, lemon juice, and mint 7

Trio di Crostini

A selection of crostini: mushroom ragu, prosciutto and caramelized onions, and eggplant caconata 6

Insalata di Campo

Seasonal beets, shaved pecorino romano, parsley, in a mint vinaigrette 9

Burrata e Pomodoro

Local Gioia burrata, fresh heirloom tomatoes topped with extra virgin olive oil 12

Insalata di Mare

Mixed greens with tricolore roasted peppers, artichoke hearts, grilled jumbo shrimp and scallops in a lemon vinaigrette 14

Artisanal Bread & Ricotta

Artisanal bread from Breadbar paired with ricotta cheese 5

piattini

Polpette di Vitello

Veal meatballs in our homemade marinara sauce 9

Datteri Ripieni

Medjool dates stuffed with gorgonzola dolce, bacon, and rosemary, garnished with toasted walnuts 6

Gamberi e Pancetta

Jumbo shrimp wrapped in pancetta and grilled. Served in a lemon herb sauce 12

Torta di Risotto

Risotto pancake stuffed with fontina and parmesan cheese, sage, and walnuts, fried until crispy. Served with a marinara sauce 9

panini

PLT

Pancetta, romaine lettuce, tomato, and garlic aioli 9

Prosciutto Cotoe Formaggi

Robiola cheese, honey ham, and honey mustard. The Italian ham and cheese 9

Funghi Freschi

Grilled portobello mushrooms, grana padano cheese, and sun dried tomato pesto 9

Pollo al Pesto

Pesto Marinated Chicken with Sun-Dried Tomatoes, and smoked mozzarella cheese

pizzate

Salsiccia all'Anatra

Duck sausage, green onions, tomatoes, mozzarella 10

Prosciutto Tricolore

Prosciutto, fresh arugula and mozzarella, topped with shaved parmesan 10

Gianna Fina

Fresh mozzarella, marinated Sicilian tomatoes, salami, and marinara sauce 10

Patata Saporita

Roasted herbed potatoes, and mozzarella sprinkled with fresh rosemary 10

Quattro Formaggi

Fresh mozzarella, parmigiano, pecorino romano, and gorgonzola dolce drizzled with white truffle honey 10

Alto Aldige

Speck, grana padano, hard cooked egg, fresh mozzarella, grilled asparagus with black pepper, rosemary, and sprinkling of black truffle paste 10

secondi

Tagli di Agnello

Four grilled lamb chops, grilled and served with sauteed spinach and asparagus, finished with a butter herb sauce 16

Pasta e Ceci

Small shell pasta prepared with fried brown onions, garlic, and garbanzo beans in a marinara sauce 11

salume

Your choice:

3 for 12 / 6 for 20 / 9 for 28

PROSCIUTTO DI PARMA, PROSCIUTTO SAN DANIELLE, SPICY COPPA, SPECK, BRESAOLA, LOMO, SOPRESSATA, FINNOCCHIONA, MOLE

formaggi

Your choice:

3 for 16 / 6 for 24 / 9 for 32

LANGHE ROBIOLA 3 LATTI, CAPRA BLU, LA PRIMA GOAT CHEESE, CAPRA ROSSA, PECORINO TARTUFATO, PODDA CLASSICO MISTO, UBRIACO CHEESE, PECORINO TOSCANO, REGGIANO RED COW

dolce

Bacioli Dama Gelato 9

Chocolate Mousse Cake 7

Strawberry Shortcake 7