UCCELLO'S RISTORANTE

Locally Owned & Operated by:
Uccello's Hospitality Group
uccellos.com | herbandfirepizzeria.com

UCCELLO'S HOSPITALITY GROUP
UCCELLOS RISTORANTE | THE ATRIUM AT UCCELLOS | HERB & FIRE PIZZERIA

SIGNATURE COCKTAILS

Uccello's Old Fashioned
Woodford Reserve, bitters, vanilla simple syrup, Traverse City cherries, garnished with an orange twist. $14

The Negroni
Hendrick's Gin, Campari, sweet vermouth, garnished with an orange twist. $13

Timeout
Captain Morgan, Cruzan Coconut, Myers Dark Rum, Triple Sec, orange juice, pineapple juice, grenadine. $9

Italian Margarita
El Jimador Silver, limoncello, amaretto, fresh lemon & lime juice, simple syrup, garnished with lemon & lime. $9.50

Empress 75
Empress Gin, fresh lemon juice, simple syrup, St. Julian Brut Champagne, garnished with a lemon twist. $13

Tequila Espresso Martini
El Jimador Reposado, Kahlua, chilled espresso, vanilla simple syrup, espresso beans. $11

Chocolate Martini
Vanilla vodka, Frangelico, creme de cacao dark, half & half, chocolate syrup. $12

Lemon Basil Martini
Tito's vodka, limoncello, basil leaves, fresh lemon juice, simple syrup, garnished with a lemon twist. $13

Classic Manhattan
Old Forester Rye, sweet vermouth, bitters, Traverse City cherries. $12

Lavender Mule
Tito's vodka, fresh lemon juice, lavender syrup, ginger beer. $9.50

Aperol Spritz
Aperol, St. Julian Brut Champagne, soda, garnished with an orange. $10

House Made Sangria
White mango or red blackberry. Glass or pitcher available. $9/$30

MOCKTAILS

Strawberry Crush
Muddled fresh strawberries, mint leaves, simple syrup, fresh lime juice, ginger beer, garnished with a lime wedge. $5

Mint Basil Lemonade
Muddled fresh mint & basil leaves, simple syrup, fresh lime juice, soda water, garnished with a lime wedge. $5

Lavender Lemonade
Lavender syrup, lemonade, soda water, garnished with a lemon twist. $5

Ask your server about other N/A beverages such as San Pellegrino ($3.99) & Red Bull ($4)

HAPPY HOUR
MON-FRI 2PM-5PM (food & drinks)
Happy Hour specials dine-in only

$2 Domestic Bottles & Short Domestic Drafts

$3 Short Craft Drafts & Well Drinks

$4 Tall Domestic Drafts, Select Wines & Bellinis

$5 Sangria, Mules, Mojitos & House Margs

Chips & Salsa
Crispy tortilla chips served with housemade salsa. $2.99

Chips & Cheese
Crispy tortilla chips with melted colby cheese. $3.99

Mozzarella Sticks
Served with our famous pizza sauce for dipping. $5.99

10" 1-Topping Pizza
Uccello's 10" traditional crust with up to 1-topping. $5.99

Honey Bourbon Shrimp
Jumbo shrimp fried in seasoned flour, honey bourbon sauce, & topped with scallions. $5.99

Pizza Puffs
Smaller portion of our famous pizza puffs served with pizza sauce & nacho cheese. $3.99

Cheesy "U" Breadsticks
Housemade breadsticks, signature garlic butter, mozzarella, Romano cheese & pizza sauce. $4.99

Uccello's Breadsticks
Housemade breadsticks, signature garlic butter, Romano cheese & pizza sauce $3.99

Meatballs Al Forno
Housemade meatballs with meat sauce & melted mozzarella. Served with grilled bread. $4.99

Half Dozen Bone-In Wings
House-rubbed jumbo bone-in wings tossed in sauce of choice. $6.99

3% admin fee will be applied to all transactions

WHITE WINE

Beringer Moscato, CA
Peach and honeysuckle aromas with fresh fruit flavors. Glass $7 | Bottle $20

Chateau Grand Traverse Riesling, MI
Flavors of citrus and fresh fruit abound. Glass $10 | Bottle $32

Kendall Jackson VR Chardonnay, CA
Tropical flavors such as pineapple, mango and papaya, with citrus notes. Glass $11 | Bottle $36

Havenscourt Chardonnay, CA
Creamy citrus and tropical fruit flavors with a touch of oak. Glass $8 | Bottle $20

Sartori Pinot Grigio, Italy
Well-balanced, impeccably fresh and crisp. Glass $10 | Bottle $32

Havenscourt Pinot Grigio, CA
Delicate citrus flavors with spice and honey accents. Glass $8 | Bottle $20

Brugnano Grillo, Italy
Fresh and savory with citrus and floral notes. Glass $10.00 | Bottle $34

Matua Sauvignon Blanc, NZ
Distinctive and aromatic, delivering bright and lively distinctive gooseberry and passion fruit characteristics. Glass $10 | Bottle $32

RED WINE

Havenscourt Merlot, CA
Smooth and medium-bodied with notes of blue and red berries. Glass $8 | Bottle $20

Joel Gott Pinot Noir, CA
Aromas of cherries, raspberries, plum and pomegranate with toasted oak. Glass $11 | Bottle $36

Brugnano Naisi, Italy
Fresh, fragrant and enveloping, pleasant spicy finish. Glass $12 | Bottle $42

Brugnano Nero d'Avola, Italy
Firm with good freshness. Scent notes of ripe cherries, and peppers. Glass $9 | Bottle $34

Banfi Chianti, Italy
Full-bodied with rich notes of cherry. Glass $10 | Bottle $32

Havenscourt Cabernet, CA
Multi-layers with dark fruit and oak spice accents Glass $8 | Bottle $20

Bonanza Cabernet, CA
Medium ruby color with notes of blueberries and blackberries mixed with the warmth of vanilla. Glass $10 | Bottle $35

SPARKLING WINE

Bellini
St. Julian Brut Champagne with a touch of peach. Glass $7

Brugnano Rosado Victora, Italy
Delicate notes of strawberries, berries, and rose petals. Glass $12 | Bottle $42

St. Julian Brut Champagne, MI
Flavor notes of pear, apple and citrus, with hints of light honey on its crisp, off-dry finish. Glass $7

Lunetta Prosecco, Italy
Fruit forward with peach and almond flavors. Split $10

DESSERTS

Uccello's Famous Grand Strawberry Shortcake
Buttermilk biscuits, vanilla ice cream, fresh strawberries & sweet strawberry sauce. Topped with whipped cream. $8.99

Lemon Italian Cream Cake
Light & refreshing lemon cake layered with Italian butter cream. Finished with sweet strawberry sauce and whipped cream. $10.99

New York Cheesecake
New York style cheesecake, served with sweet strawberry sauce $7.99

Tiramisu
Housemade Italian specialty with mascarpone cheese & ladyfingers laced with rum & espresso. Garnished with caramel & chocolate sauces, dusted with cocoa powder. $7.99

Chocolate Cake
Triple chocolate fudge cake served with vanilla ice cream, topped with caramel. $7.99

Dessert Puffs
Deep-fried bite-sized puffs of our housemade pizza dough tossed with butter, cinnamon & sugar. Served with chocolate & strawberry sauce. $9.99

Ice Cream Sundae
Vanilla ice cream topped with hot fudge, whipped cream & a cherry on top. $2.99

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