

*Uncle Eddie's*  
**RISTORANTE**  
AUTHENTIC ITALIANO

## TO GO MENU

**Bluffs Square Shoppes**  
4050 S. US Highway 1 #307  
Jupiter, FL 33477

**561-508-7799** P  
**561-508-7797** F

[www.UncleEddiesRistorante.com](http://www.UncleEddiesRistorante.com)

### ANTIPASTI

#### Gamberoni Al Pernod

— \$16 —

Pan seared colossal shrimp, hand selected wild mushrooms in a Pernod pan au jus served over soft polenta

#### Calamari Alla Griglia

— \$14 —

Rhode Island calamari marinated, grilled, sliced and presented in a radicchio bowl with roasted garlic aioli

#### Lacci Di Scarpe

— \$11 —

Shoe string zucchini flash fried, fresh mint, basil, shaved Parmigiano Reggiano & Uncle Eddie's famous marinara sauce

#### Calamari Fritti

— \$14 —

Flash fried day boat calamari with cherry peppers, served with Uncle Eddie's famous marinara sauce

#### Le Polpette

— \$9 —

Two meatballs in a San Marzano tomato sauce with a dollop of ricotta

#### Timballo Di Melanzane

— \$12 —

Egg battered eggplant in cupcake form, filled with fresh mozzarella and ricotta with pomodoro sauce and chiffonade of basil

#### Fig, Goat Cheese & Prosciutto Sicilian Focaccia

— \$12 —

Fig jam, local goat cheese, fontina cheese, prosciutto and black truffle balsamic reduction

#### Meatball Sicilian Focaccia

— \$12 —

Teresa's secret recipe meatballs, Neapolitan tomato and dollops of ricotta

### DESSERT

#### Pera Bosco Con Gelato

— \$12 —

Prosecco poached Bosc pear, served with extra virgin olive oil gelato, 30 year old balsamic vinegar paired with a gorgonzola dolce wedge

#### Panna Cotta Al Mango

— \$10 —

Mango custard with fresh berries and a lemoncello zabaione

#### Brioche Al Forno

— \$9 —

A traditional Tuscan style bread pudding, with Uncle Eddie's Grandmother's black cherry preserves

#### Torta Di Ricotta

— \$10 —

Teresa's secret recipe - Ricotta cheesecake, topped with flaming Grand Marnier, served table side

#### Sfingi Alla Mela

— \$9 —

Ricotta & apple fritters with a spiced rum dipping sauce

#### Fantasia Della Cioccolata

— \$10 —

Flourless chocolate cake with a dollop of whip cream

## PRIX-FIXE MENU

Served In-Restaurant Daily:

4pm-6pm

— \$23.95 —

*Consists of 3 Courses:  
Appetizer, Entree & Dessert*

**HAPPY HOUR  
DRINK PRICES**

## INSALATE E ZUPPA

### **Pasta E Fagioli** — \$7 —

Northern Italian bean soup made Abruzzese style

### **Insalata Di Bietole** — \$12 —

Local beets, fried goat cheese, walnuts with a house blend of baby greens with a lemon vinaigrette

### **Insalate Tre Colori** — \$12 —

Arugula, endive, radicchio, granny smith matchstick, toasted pine nuts, goat cheese with lemon olive oil vinaigrette

### **Insalata Cesare** — \$12 —

Traditional Caesar salad, hearts of romaine, white anchovies, shaved parmesan, house made croutons and dressing

### **Caprese Salad** — \$11 —

House made fresh mozzarella, heirloom tomato, roasted peppers, basil, olive oil and aged balsamic

### **Insalata Eduardo** — \$12 —

Baby greens, egg battered eggplant, artichoke hearts, fresh mozzarella, cucumbers, carrot, heirloom tomato, olives and roasted red peppers served with house made vinaigrette

*Add: Chicken - \$6 / Steak - \$10 / Salmon - \$11  
Shrimp - \$12 / Scallops - \$15*

## VITELLO

### **Spezzatino Friulano** — \$27 —

Tender slow cooked veal stew with wild mushrooms, peas and Barolo wine demi glace over pappardelle

### **Alla Capricciosa** — \$29 —

Panko crusted milk fed Provini veal, topped with arugula salad with Bermuda onion, grape tomatoes, roasted peppers and crumbled gorgonzola, paired with a Peroni beer battered artichoke heart

### **Alla Gissano** — \$32 —

Veal scaloppini sautéed with crispy pancetta, prosciutto, fontina cheese sautéed in a sangiovese wine reduction

### **Rollatini** — \$32 —

Sliced veal top round stuffed with smoked prosciutto “spec ham”, asparagus, fresh mozzarella, with a wild mushroom Marsala sauce

## LE PASTE

### **Pappardelle Della Foresta** — \$25 —

House made pappardelle, seasonal wild forest mushrooms, crispy pancetta, shallots with Cognac demi glace and truffle essence

### **Fettuccine Calabrese** — \$27 —

Fresh fettuccine tossed with gulf shrimp, hot soppressata, grape tomatoes and asparagus in a pink grappa sauce

### **Spaghetti Alla Chitarra Con Vongole** — \$22 —

“A mulberry street favorite” Chopped cherrystone clams, garlic, parsley & baby clams tossed in with house made guitar string pasta

### **Fusilli Al Cinghiale Bolognese** — \$24 —

Home made fusilli served with a slowly roasted wild boar ragu

### **Agnolotti Pomodoro** — \$18 / Add 2 Meatballs \$5 —

A fresh, house made buffalo filled, half moon ravioli in a San Marzano tomato sauce with extra virgin olive oil and basil

### **Pasticcio Di Paccheri** — \$24 —

Baked over-sized rigatoni, fresh mozzarella, ricotta, San Marzano tomato, mortadella, hot and sweet soppressata, sausage, green peas and pecorino romano topped with a bechamel sauce

### **Orecchiette Barese** — \$22 —

Ear shaped pasta, broccoli rabe, Italian sausage, EVOO and garlic

*Gluten Free & Whole Wheat Pastas Available*

## PESCE

### **Gamberoni Ripieni** — \$34 —

Collasol shrimp stuffed with lump crab meat stuffing topped with Uncle Eddie’s famous casino butter

### **Salmone Affogato** — \$29 —

Porcini mushroom crusted, pan seared Scottish salmon finished with sun dried tomato & shitake mushrooms in a white wine, brown butter sauce

### **Zuppa Di Pesce** — \$39 —

Clams, shrimp, scallops, scungilli and calamari served over our house made guitar string pasta in marinara or bianco sauce

## POLLO EN CARNE

### **Pollo Scarpariello** — \$24 —

On the bone dark meat chicken, hot sausage, hot & sweet vinegar peppers, white wine with a touch of tomato demi glace topped with roasted potatoes

### **Pollo Bocconcino** — \$27 —

A pan fired Bell and Evans chicken breast, topped with heirloom tomato, grilled eggplant, fresh mozzarella and a colossal shrimp in a white wine sauce

### **Beef Brasciole** — \$27 —

Thinly sliced top round beef, stuffed with prosciutto, imported provolone and fresh herbs, mushrooms and onions with a slow simmered San Marzano pomodoro sauce over sweet potato gnocchi

### **Manzo Americano** — \$44 —

Prime NY strip steak topped with sauteed onions & wild mushrooms, served with roasted potatoes & the vegetable of the day

### **Costolette Di Maiale Agrodolce** — \$29 —

16 ounce Berkshire porkchop grilled to perfection, topped with sweet and spicy vinegar peppers served over broccoli rabe and roasted potatoes

## CONTORNI

### **Meatballs (2)** — \$9 —

### **Asparagus Gratinati** — \$9 —

### **Broccoli Rabe** — \$9 —

### **Gnocchi** — \$12 —

### **Agnolotti** — \$12 —

### **FOOD ALLERGIES?**

*If so, please inform us when you order.*

*Thoroughly cooking meats, poultry, & seafood reduces the risk of food borne illness.*