

HAPPY HOUR
 Mon-Thur 5-6:30pm
 Sat-Sun 3-6:30pm

UVA
 E N O T E C A

**\$15 BOTTOMLESS
 BELLINI BRUNCH**
 Weekends 11-3pm

ANTIPASTI

AFFETTATI

1 for \$10 / 3 for \$18 / 5 for \$25 / 7 for \$32

Mortadella cooked - California	Salame Cacciatorino cured - California
Bresaola cured - Montevideo	Salame Rosetta cured - Parma
Coppa Dolce cured - Umbria	Speck cured - Trieste
Coppa Piccante cured - Umbria	Prosciutto Giovane cured - Emilia Romagna

FORMAGGI

3 for \$16 / 5 for \$23 / 7 for \$30

Formaggio di Miele goat - California	Gorgonzola cow - Lombardia
Humboldt Fog goat - California	Taleggio cow - Lombardia
Robiola cow/sheep/goat - Piemonte	Pecorino Di Filiano sheep - Basilicata
Piave Vecchio cow - Veneto	Pecorino Moliterno sheep - Puglia

VERDURE E INSALATE

Crostini of chicken liver alla toscana	\$6
Crostini of marinated chickpeas w/ garlic, rosemary	\$6
Crostini of asparagus w/ whipped ricotta, mint & pecorino	\$6
Marinated olives w/ lemon & rosemary	\$7
Mixed kale, almonds, ricotta salata	\$10
Asparagus, burrata, radishes, mint, chives, tarragon, lemon, olive oil	\$15
Marinated chickpeas, tomato paste, olives, mint, chili flake	\$9
Bresaola, arugula, grana padano, lemon	\$12
Marinated squid w/ olives, celery, calabrian chilis, garlic	\$10
Chopped salad w/ romaine, chicories, provolone, salami, fennel, chickpeas, olives & oregano vinaigrette	\$14
Little gems w/ radishes, parmigiano, croutons & anchovy dressing	\$14
Raw sweet corn, cherry tomatoes, basil, pecorino, lemon	\$9
Mixed vegetable antipasti plate	\$19

PIATTI CALDI

PASTA

Boar bolognese lasagna w/ bechemel, grana padano	\$18
Stuffed shells w/ ricotta & spinach, san marzano tomatoes, pecorino	\$16
Pasta pomodoro w/ mezze rigatoni, garlic, chili, pecorino*	\$15
Pasta fusilli w/ mint, basil, parsley and almond pesto, english peas & ricotta salata*	\$15

*PASTA AVAILABLE GLUTEN FREE FOR +\$3

SECONDI

Pork & beef meatballs w/ san marzano tomatoes, grana padano, salsa verde	\$16
Baked japanese eggplant w/ san marzano tomatoes, mozzarella, ricotta salata, grana padano	\$18
Roasted octopus w/ chickpea puree, roasted cauliflower, salsa verde	\$21
Braised chicken thighs w/ san marzano tomatoes, olives, basil grana padano, polenta	\$19

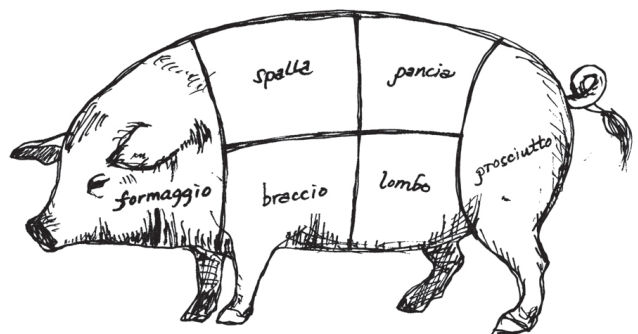
BEVERAGES

Lauretana Bottled Water \$6	Espresso \$3.5
Spicy Ginger Shrub Soda \$4	Americano \$3.75
Cola / Diet Cola \$3	Macchiato \$3.5
Limonata \$3	Cappuccino \$4.25
Aranciata Rossa \$3	- RITUAL COFFEE ROASTERS -
	Tea \$4
	- T-WE TEA -

PIZZE

Whole ball of burrata, san marzano tomatoes, fresh basil	\$20
Margherita: fior di latte mozzarella, san marzano tomatoes, basil	\$15
Meatballs, mozzarella, san marzano tomatoes	\$17
Spicy salame, mozzarella, pecorino, calabrian chilis, san marzano tomatoes, red onions, clover honey	\$18
Roasted asparagus, fontina, fried egg, garlic, chili flake	\$17
White anchovies, capers, calabrian chilis, mozzarella, san marzano tomatoes	\$17
Kale, house-made fennel sausage, garlic, basil, pecorino, mozzarella	\$17.5
Smoked mozzarella, cherry tomatoes, garlic, basil, black pepper	\$17

- ADD MOZZARELLA \$2 / SALAME \$3 / MEATBALLS \$3 -
 - ADD EGG \$2 / ARUGULA \$2 / CALABRIAN CHILIS \$2 -



568 HAIGHT ST, SAN FRANCISCO CA | TEL: 415.829.2024 | UVAENOTECA.COM

- WE ACCEPT ALL MAJOR CREDIT CARDS - - UVA ENOTECA IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS -
 - A 2% SURCHARGE IS ADDED TO ALL FOOD AND BEVERAGE SALES WHICH APPLIES TO THE COST OF SAN FRANCISCO EMPLOYER MANDATES AND ORDINANCES INCLUDING PAID SICK LEAVE AND MINIMUM WAGE -
 - CORKAGE FEE \$25 - 2 BOTTLES MAXIMUM -