

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

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|-----------------------------------|--|
| 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

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

FORMAGGI SPECIAL *Smoked burrata with maldon sea salt, olive oil & toasted crostini \$17
 Direct from Italy, limited to 16 orders per week.

VERDURE E INSALATE

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| Crostini of chicken liver alla toscana | \$6 |
| Crostini of chickpeas w/ garlic, rosemary | \$6 |
| Crostini of eggplant w/ whipped ricotta basil, mint, chili | \$6 |
| Marinated olives w/ lemon & rosemary | \$7 |
| Mission figs, burrata, balsamic, olive oil, lemon, oregano, crostini | \$15 |
| Roasted sicilian cauliflower w/ capers, calabrian chilis, parsley, breadcrumbs | \$10 |
| Marinated squid w/ olives, celery, calabrian chilis, garlic | \$10 |
| Raw sweet corn, cherry tomatoes, basil, pecorino, lemon, chili | \$9 |
| Arugula, pluots, pistachios, pecorino | \$13 |
| Mixed kale, almonds, ricotta salata | \$10 |
| Chopped salad w/ romaine, chicories, provolone, salami, fennel, chickpeas, olives & oregano vinaigrette | \$14 |
| Little gems w/ radishes, parmigiano, croutons & anchovy dressing | \$14 |
| Mixed vegetable antipasti plate | \$19 |

PIATTI CALDI

PASTA

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| Boar bolognese lasagna w/ bechamel, 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

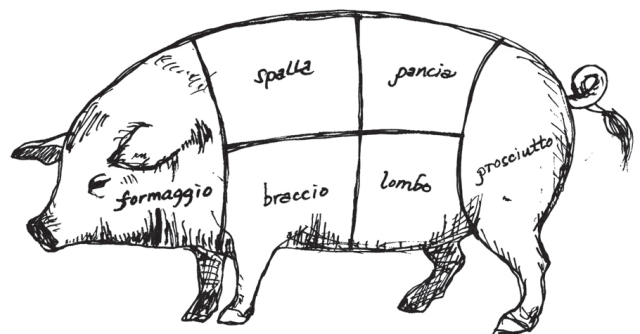
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|---|------|
| Pork & beef meatballs w/ san marzano tomatoes, grana padano, salsa verde | \$16 |
| Baked japanese eggplant w/ san marzano tomatoes, mozzarella, ricotta salata, grana padano | \$18 |
| Roasted octopus w/ chickpea puree, roasted cauliflower,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

BEVERAGES

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| 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

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|--|--------|
| 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 |
| Crimini mushrooms, mozzarella, roasted garlic cream, grana padano, herbs | \$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 -