

**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<br>cooked - California | Salame Cacciatorino<br>cured - California    |
| Bresaola<br>cured - Montevideo    | Salame Rosetta<br>cured - Parma              |
| Coppa Dolce<br>cured - Umbria     | Speck<br>cured - Trieste                     |
| Coppa Piccante<br>cured - Umbria  | Prosciutto Giovane<br>cured - Emilia Romagna |

**FORMAGGI**

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

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

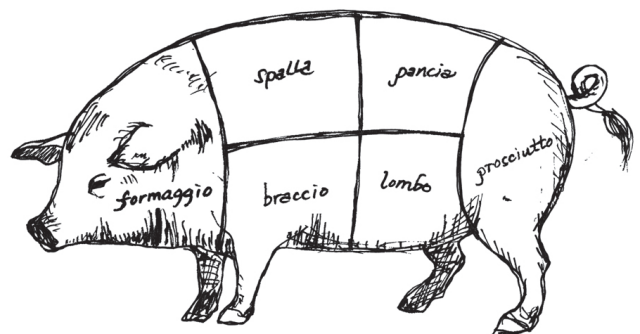
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|---|------|
| Pork & beef meatballs w/ san marzano tomatoes, grana padano, salsa verde                  | \$16 |
| Baked japanese eggplant w/ san marzano tomatoes, mozzarella, ricotta salata, grana padano | \$18 |
| Roasted octopus w/ chickpea puree, 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 -<br>Tea \$4<br>- 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 -