

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
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

Crostini of chicken liver alla toscana	\$6
Crostini of chickpeas w/ garlic, rosemary	\$6
Crostini of eggplant, ricotta, basil, mint, chili	\$6
Crostini of white anchovy, egg, calabrian chili aioli, parsley	\$6
Marinated olives w/ lemon & rosemary	\$7
Roasted sicilian cauliflower w/ capers, calabrian chilis, parsley, breadcrumbs	\$10
Marinated squid w/ olives, celery, calabrian chilis, garlic	\$10
Roasted beets w/ whipped ricotta, mint	\$9
Mixed citrus salad, pistachio salsa w/ olives, parsley, chili	\$15
Arugula, gala apples, 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

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
House fennel sausage, broccoli rabe, orecchiette, pecorino, chili, crema, breadcrumbs*	\$18

*PASTA AVAILABLE GLUTEN FREE FOR +\$3

SECONDI

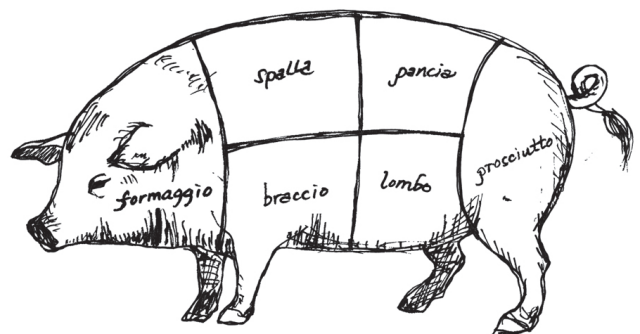
Pork & beef meatballs w/ san marzano tomatoes, grana padano, salsa verde	\$16
Baked japanese eggplant w/ san marzano tomatoes, mozzarella, ricotta salata, grana padano	\$18
Roasted octopus w/ chickpea puree, roasted cauliflower, salsa verde	\$21
Braised chicken thighs w/ san marzano tomatoes, olives,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

BEVERAGES

Lauretana Bottled Water \$6	Espresso \$3.5
Reed's Ginger Brew \$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
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 3% 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 -