

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

UVA
 E N O T E C A

**\$18 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 |

VERDURE E INSALATE

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|--|------|
| 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 |
| Asparagus & english peas, burrata, mint,
chives, tarragon, breadcrumbs | \$15 |
| Raw sweet corn, cherry tomatoes, basil,
pecorino, lemon, chili | \$9 |
| Marinated squid w/ olives, celery,
calabrian chilis, garlic | \$10 |
| Roasted beets w/ whipped ricotta, mint | \$9 |
| Roasted sicilian cauliflower w/ capers,
calabrian chilis, parsley, breadcrumbs | \$10 |
| 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 |
| 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 |
| Orecchiette, house fennel sausage,
broccoli rabe, pecorino, chili, crema,
breadcrumbs* | \$18 |

*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, red onion,
salsa verde | \$21 |
| Braised chicken thighs w/
san marzano tomatoes, olives, basil
grana padano, polenta | \$19 |

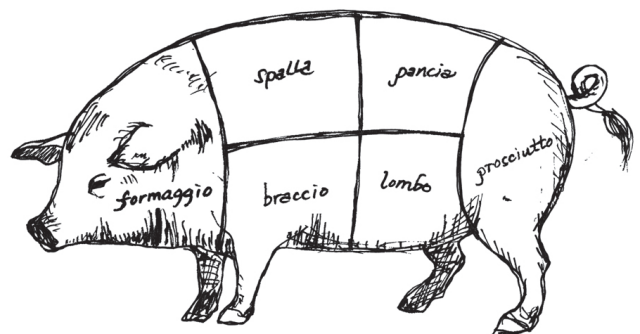
BEVERAGES

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|-----------------------------|----------------------------|
| Lauretana Bottled Water \$6 | Espresso \$3.5 |
| Reed's Ginger Brew \$4 | Americano \$3.75 |
| Dad's Root Beer \$4 | Macchiato \$3.5 |
| Cola / Diet Cola \$3 | Cappuccino \$4.25 |
| Bubble Up \$4 | - 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 |
| Roasted asparagus, fontina, fried egg,
garlic, chili \$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 -