

Antipasti

Calamari Fritti

Fried calamari & fennel, served with
lemon grass aioli
13.50/8.50

Mare e Monti

Sautéed clams, mussels, pancetta,
Calabrian chilies, fresh tomatoes,
herb-white wine broth, bruschetta
13.50/8.50

Arancini

Basil risotto balls filled with Teleme
cheese, breaded & fried, served with a
spicy marinara sauce
7.50

Antipasto Italiano

Mixed olives, Prosciutto di Parma,
Sopressata, Mortadella, Basque sheep's
milk cheese, grilled eggplant,
roasted red peppers
14.00

Zuppe e Insalate

Insalata di Spinaci

Spinach with house made balsamic-
blue cheese dressing, candied walnuts
8.50/6.50

Insalata dell'Orto

Organic spring mix, tomatoes, shaved
fennel, balsamic vinaigrette
8.00/5.50

Insalata di Cesare

Traditional Caesar, house made
crostini, Parmesan
8.50/6.50
(grilled chicken add 2.50)

Insalata di Rucola e Prosciutto

Arugula, lemon, olive oil, Prosciutto
di Parma & Grana Padana
9.00

Minestrone

Traditional Italian vegetable soup
6.50/4.00

Pizze

Pizza Calabrese

Tomato sauce, mozzarella, Italian
sausage, onion, mushrooms
14.75

Pizza Quattro Formaggi

Blue cheese, goat cheese, mozzarella,
imported Fontal, roasted red peppers
14.50

Pizza con Prosciutto

Tomato sauce, mozzarella, Prosciutto
di Parma, shaved Parmesan, arugula
15.00

Pizza Margherita

Tomato sauce, mozzarella, fresh basil
12.00

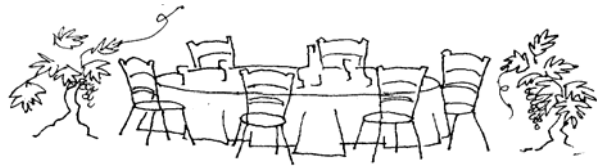
Pizza Vegetariana

Tomato sauce, mozzarella, zucchini,
eggplant, roasted bell peppers,
fresh arugula
14.50

A service charge of 18% may be added to parties of seven or more

Uva Trattoria ♪ 1040 Clinton Street at Brown ♪ Napa, California ♪ (707)255.6646

♪ www.uvatrattoria.com ♪



Primi Piatti

Spaghetti Frutti di Mare

House made seafood pasta,
Gulf shrimp, rock shrimp, clams,
mussels, tomato broth
18.50

Cannelloni ai Gamberi

House made pasta wrapped around rock
shrimp, bay scallops and Gulf shrimp,
baked in a sherry tomato-cream sauce
18.00

Capellini Pomodoro e Basilico

Angel hair, fresh tomatoes, toasted
garlic, olive oil, fresh basil
12.75/8.50

Fettuccine Pollo e Funghi

Pasta with grilled chicken
& mushroom-cream sauce
14.50/9.25

Penne con Salsiccia

Pasta with house made sausage,
mushrooms, basil & tomato-cream sauce
14.50/9.25

Gnocchi al Gorgonzola

Handmade gnocchi with
gorgonzola reduction
14.50/9.25

Linguine con Melanzane

Pasta with eggplant, smoked
mozzarella, fresh marinara sauce
13.50/8.75

Ravioli d'Erbè

Ricotta & herb-filled ravioli with
brown butter, crispy sage, pecorino
14.50/9.25

Lasagna Vegetariana

Layers of house made pasta with
grilled seasonal vegetables
14.00/8.75

Rigatoni alla Bolognese

Pasta with traditional
Italian meat ragu
14.00/9.00

Linguine alle Vongole

Pasta with fresh clams, toasted
garlic, mixed herb-white wine broth
16.75

Secondi Piatti

(Served with Seasonal Vegetables and potato)

Pollo Arrosto con Limone

Slow-roasted lemon-herb
free range Chicken, natural jus
16.00

Vitello Piccata

Pan-seared Veal Scaloppine with
capers, lemon & butter sauce
19.00

Bistecca al Pepe Verde

Certified Black Angus Rib-eye steak with green peppercorns,
white wine reduction
23.00

Beverages

Italian Soda

Limonata or Aranciata
2.50

750 mL Bottled Water

Panna or Pellegrino
5.00