



## Antipasti

### Calamari Fritti

Fried calamari & fennel, served with  
roasted red sweet pepper aioli  
14.00/8.75

### Mare e Monti

Sautéed clams, mussels, sausage,  
Calabrian chilies, fresh tomatoes,  
herb-white wine broth, bruschetta  
14.50/8.75

### Arancini

Pesto risotto balls filled  
with Teleme cheese, breaded & fried,  
served with a spicy marinara sauce  
8.00

### Antipasto Italiano

Mixed olives, Prosciutto di Parma,  
Sopressata, Fatted Calf mortadella,  
Iberico cheese, grilled eggplant,  
roasted red sweet peppers  
14.75

## Zuppe e Insalate

### Insalata di Spinaci

Spinach with house made balsamic-  
blue cheese dressing, candied walnuts  
9.00/6.75

### Insalata dell'Orto

Organic spring mix, tomatoes, shaved  
fennel, balsamic vinaigrette  
8.50/5.75

### Insalata di Cesare

Traditional Caesar, house made  
crouton, Parmesan  
9.00/6.75  
(grilled chicken 3.00)

### Insalata di Rucola e Prosciutto

Arugula, lemon vinaigrette,  
Prosciutto di Parma, Grana Padana  
9.50

### Insalata di Rucola

Fresh arugula and lemon  
7.00

### Minestrone

Traditional Italian vegetable soup  
6.75/4.25

## Pizze

### Pizza Calabrese

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

### Pizza Quattro Formaggi

Blue cheese, goat cheese, mozzarella,  
Fontina, roasted red sweet peppers  
14.50

### Pizza con Prosciutto

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

### Pizza Margherita

Tomato sauce, Burrata cheese,  
fresh basil  
14.50

### Pizza Vegetariana

Tomato sauce, mozzarella, zucchini,  
eggplant, roasted red sweet peppers,  
arugula, pesto  
14.50

### Pizza additions

Chicken, Prawns, Prosciutto and Sausage  
3.50

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



## Primi Piatti

### Spaghetti Frutti di Mare

House made seafood pasta,  
Gulf shrimp, Laughing Bird shrimp,  
clams, mussels, tomato, white wine  
19.75

### Cannelloni con Gamberi

House made pasta with Laughing Bird  
shrimp, bay scallops and Gulf shrimp,  
sherry tomato-cream sauce  
18.50

### Capellini Pomodoro e Basilico

Angel hair, fresh tomatoes, toasted  
garlic, olive oil, fresh basil  
14.00/8.75

### Fettuccine Pollo e Funghi

Grilled chicken  
mushroom-cream sauce  
16.00/9.75

### Penne con Salsiccia

House made sausage, mushrooms, basil,  
tomato-cream sauce  
16.00/9.75

### Gnocchi al Gorgonzola

Handmade gnocchi with  
gorgonzola reduction  
15.75/9.50

### Penne Pesto

Fresh tomato and Ricotta salata  
cheese  
15.00/9.00

### Ravioli a Modo Mio

Choice of brown butter, lemon-cream or  
tomato sauce  
9.50/14.50

### Lasagna Bolognese

Spinach pasta layered with Bolognese,  
béchamel, marinara sauce  
15.75/9.75

### Rigatoni alla Bolognese

Pasta with traditional  
Italian meat ragu  
15.25/9.25

### Linguine alle Vongole

Fresh clams, calabrian chilies,  
toasted garlic, tomato, white wine  
17.00

## Secondi Piatti

*(Served with Seasonal Vegetables and potatoes)*

### Pollo Arrosto con Limone

Slow-roasted free range Organic  
Chicken, lemon-herb natural jus  
17.50

### Vitello Piccata

Pan-seared Veal Scaloppine,  
capers, lemon butter sauce  
21.00

### Bistecca al Pepe Verde

Bone-in Angus Rib-eye steak,  
green peppercorn, white wine reduction  
26.50

### Side Dishes

Broccoli rabe with olive oil chilie and garlic  
Roasted potatoes with caramelized onions and rosemary  
House made garlic bread  
5.00

Uva supports organic and sustainably produced vegetables, meats and fish.