

ANTIPASTI

Fried calamari, prawns, seasonal vegetables & chipotle aioli	13
“Arancini” fried pesto risotto balls, Fontina cheese & spicy marinara sauce	8
Salumi misti, olives & formaggio del giorno	15
Housemade meatballs, baked with marinara sauce, Asiago cheese	8
Garlic bread	5

ZUPPE e INSALATE

Whole-leaf Caesar, housemade crostini & Parmesan cheese	8
Organic mixed greens, “Big Ranch-Farms” Tomato & balsamic vinaigrette	8
Spinach, candied walnuts & housemade balsamic-blue cheese dressing	8
Pan-roasted chicken breast with arugula, dried figs, blue cheese & honey-sherry vinaigrette	14
Romaine hearts, Nueske’s bacon, hard organic egg, “Big Ranch-Farms” tomato & Marco’s dressing	9

CONTORNI

Handful of rucola	5
Blue cheese fries	5
Vegetable of the day	5
Broccoli rabe with olive oil, chili & garlic	5
Sautéed spinach with olive oil	5

Please be advised our Caesar dressing contains raw eggs

PANINI

*Roasted beef, caramelized onions, garlic aioli	10
*Prosciutto di Parma, Buffalo mozzarella, tomato & olive oil	10
*Fatted calf Mortadella, mozzarella, red onion, olive oil & basil	10
*Roasted red peppers, grilled eggplant, tomato, zucchini, pesto & Fontina cheese	10
Grilled salmon burger, avocado, red onion & chipotle aioli	12
Wagyu Kobe beef burger, tomato, onion & Romaine lettuce	12

*(*Served pressed on sourdough with your choice of either soup, organic green salad or Fries)*

PIZZE

“Calabrese” tomato sauce, mozzarella, onion, Italian sausage & mushroom	15
“Prosciutto” tomato sauce, mozzarella, arugula Prosciutto di Parma & shaved Parmesan	15
“Vegetariana” tomato sauce, mozzarella, zucchini, eggplant, roasted red sweet pepper, arugula & pesto	14
“Spicy Pepperoni” tomato sauce & mozzarella	14
“Margherita” San Marzano tomato sauce, mozzarella & fresh basil	14

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

PASTA

Linguini, prawns, clams, mussels, marinara & white wine	22
Fettuccine, grilled chicken & mushroom-cream sauce	12/17
Penne, housemade sausage, mushroom, basil & tomato-cream sauce	12/17
Handmade gnocchi with Gorgonzola reduction	9/16
Linguini, roasted eggplant, roasted tomatoes, marinara sauce & smoked mozzarella	12/16
“Spinach tagliatelle alla Bolognese” Italian meat ragu & Parmesan cheese	17
Ravioli ‘modo mio’, choice of brown butter, lemon-cream or tomato sauce	10/15
“Linguine alle Vongole” fresh clams, Calabrian chilies, toasted garlic & white wine broth	18

SPECIALITA DEL GIORNO

Zuppa
Salsiccia
Risotto
Pesce
“Marco’s special”

Uva supports local organic and sustainably produced vegetables, meat and fish