

Antipasti

Calamari Fritti

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

Antipasto Italiano

Medley of olives, Prosciutto Di Parma,
Sopressata, Mortadella, Iberico
cheese, grilled eggplant &
roasted red sweet peppers
14.75

Polpette

Housemade meatballs, baked with
marinara sauce & topped with
Asiago cheese
9.00

Arancini

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

Prosciutto e Formaggio

Prosciutto Di Parma &
dry-aged white cheddar
9.00

Mare e Monti

Sautéed mussels, sausage,
Calabrian chilies, marinara
broth & bruschetta
12.50

Garlic Bread

Housemade garlic bread
5.00

Zuppe e Insalate

Minestrone

Traditional Italian vegetable soup
6.75 / 4.25

Petto di Pollo

Crispy skin, pan-roasted chicken breast,
arugula, mission figs,
blue cheese crumbles &
honey-sherry vinaigrette
13.75

Insalata di Cesare

Traditional Caesar, housemade
crostini & Parmesan
6.75/9.00
(chicken add 3.00)

Insalata Mista

Organic spring mix, tomatoes,
shaved carrots & balsamic vinaigrette
5.75/8.50

Insalata di Rucola e Prosciutto

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

Insalata di Spinaci

Spinach with housemade balsamic-blue
cheese dressing & candied walnuts
6.75/9.00

Insalata di Mandorla

Spinach, almonds, bacon, pears,
goat cheese & sherry vinaigrette
9.00

Panini

*(Served on ciabatta bread with your choice of either
Minestrone soup, Organic green salad or Fries)*

Panino Contadino

Breaded chicken breast, tomatoes,
tarragon aioli & melted mozzarella

Panino del Campo

Roasted red peppers, grilled eggplant,
tomatoes, fresh pesto & Fontina cheese

Panino Milanese

Prosciutto di Parma, tomatoes,
olive oil & Burrata cheese

Panino di Vitello

Breaded veal, melted mozzarella,
fresh arugula & balsamic vinaigrette

Burger

1/2 lb Wagyu "Kobe" burger,
tomato, lettuce, onion & fries
13.00

Panino Prosciutto Cotto

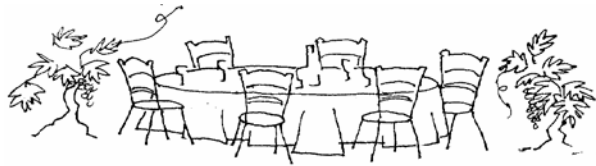
Italian Ham, mozzarella cheese,
tomatoes, caramelized onions & arugula

Additions to sandwiches

Fontina cheese, fresh mozzarella, goat cheese and blue cheese
1.50

Please be advised our Ceasar dressing contains raw eggs

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



Pizze

Pizza Calabrese

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

Pizza con Prosciutto

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

Pizza Vegetariana

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

Pizza Quattro Formaggi

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

Pizza Margherita

Tomato sauce, Burrata cheese
& fresh basil
14.50

Pizza con Salami

Tomato sauce, mozzarella cheese,
spicy salami & red sweet peppers
14.00

Pizza additions

Chicken, prawns, prosciutto or sausage
3.50

Primi Piatti

Spaghetti Frutti di Mare

Housemade seafood pasta,
Gulf shrimp, Laughing Bird shrimp,
clams, mussels, marinara & white wine
19.75

Cannelloni con Vitello

Housemade pasta with veal, spinach,
ricotta and Parmesan cheese, baked in
a Asiago and wild mushroom cream sauce
19.00

Capellini Pomodoro e Basilico

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

Fettuccine Pollo e Funghi

Pasta with grilled chicken in
a mushroom-cream sauce
9.50/16.00

Penne con Salsiccia

Pasta with housemade sausage,
mushrooms, basil & tomato-cream sauce
9.75/16.00

Linguine alle Vongole

Pasta with fresh clams, Calabrian
chilies, toasted garlic,
marinara & white wine
17.00

Gnocchi al Gorgonzola

Handmade gnocchi with
Gorgonzola reduction
9.50/15.75

Linguini Melanzane

Pasta with roasted eggplant,
Roma tomatoes, marinara sauce
& smoked mozzarella
9.50/16.00

Lasagna Primavera

Spinach pasta layered with zucchini,
eggplant, spinach, mushrooms, béchamel
& marinara sauce
10.50

Rigatoni alla Bolognese

Pasta with traditional
Italian meat ragu
9.25/15.25

Ravioli a Modo Mio

Ravioli with your choice of brown
butter, lemon-cream or tomato sauce
9.50/14.50

Lasagna Bolognese

Spinach pasta layered with béchamel,
Italian meat ragu & Parmesan cheese
10.50

Secondi Piatti

Vitello Piccata

Pan-seared veal scallopini in a
lemon-caper butter sauce
21.00

Bistecca

Grilled Rib Eye 16oz,
arugula & lemon vinaigrette
22.00

Side Dishes

*Broccoli rabe, olive oil, chili and garlic

*Sautéed spinach with olive oil
5.00

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