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WINE & COCKTAIL BAR

STARTERS

Melon Salad 15
compressed melon, pickled and spiced rind,
whipped ricotta, pea greens, spiced crispy peas,
black sesame crema

Crudo 17
peppercorn crusted tuna, herb jus, lemon,
cucumber, basil, basil seed, smoked caviar

Carpaccio 17
fennel, garlic, spiced crumble, tomato, mozza

Artichoke 14
whipped ricotta, crispy fried artichoke,
lemon vinaigrette

Greens 15
organic local greens, white anchovies,
summer vegetables, pecorino

MAINS

Sablefish 30
candied and lightly smoked, barley 'risotto',
cauliflower, kale

Chicken 29
roulade of chicken thigh, roast breast,
spinach, lemon, wild mushroom crema

Beef 28
marinated hangar steak, pesto, carrot,
caraway jus

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PASTA

Linguine Aglio Olio e Pepperoncino 14

house made pancetta, peppers, parsley,
white wine

Spaghetti alla Norma 16

eggplant, san marzano tomato, basil, chilis,
ricotta salata

Bolognese 18

classic meat ragu of beef and pork, tomato,
cream, white wine

Caramelle 20

fior di latte mozzarella, spinach pasta,
san marzano tomato

Carbonara 16

gemeli, egg yolk, black pepper,
house made pancetta

DESSERTS

Panna Cotta 12

pistachio and lemon

Lemon Cake 12

lemon sherbet, hazelnut crumble