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WINE & COCKTAIL BAR

A LA CARTE – 3PM TO 10PM

BITES

Olives [v] [gf]	7
citrus and herb marinated olives	
White Anchovies on Toast	9
citrus and olive oil marinated anchovie, grilled ciabatta	
Panissa [v]	9
crispy chickpea fritters, salsa rosa, spruce aioli	
Bruschetta [v]	8
blistered cherry tomatoes, parmigiano reggiano, balsamic, smoked salt	
Salami	10
a revolving selection of salamis with giardiniera, crostini	
Prosciutto	11
San Daniele prosciutto, giardiniera, crostini	
Piatto di Formaggi [v]	11
selection of local and imported cheeses with accompaniments <i>price is per person, minimum 2 people</i>	

PIATTI – SMALL PLATES

Burrata [v]	17
pickled fiddlehead, young greens, pesto, pepper gremolata	
Polpette	14
pork and beef meatballs, tomato, parm, herb crumb	
Carpaccio	19
smoked arctic char caviar, crispy caper, spruce aioli, pickled cipollini, crostini	
Carciofi [v] [gf]	14
crispy artichoke hearts, whipped ricotta, lemon, pepper	
Pizza al Taglio [v]	12
Roman-style pizza, with classic margherita toppings, tomato, basil, fiore di latte	

[gf] = gluten-free [v] = vegetarian
wheat-free pasta is available

a gratuity of 18% will be added
to groups of 6 or more