

# UVA FOOD

5PM TO 10PM

## BITES

<b>olives</b> [v] [gf] citrus and herb marinated olives	6
<b>7-minute egg</b> [v] [gf] sea asparagus bagna càuda	3
<b>arancini</b> [v] porcini mushroom, mushroom jam	9
<b>bruschetta</b> [v] garlic, roasted eggplant, chickpeas	7
<b>a selection of daily salumi</b> locally cured meats, seasonal garnishes	22
<b>a selection of daily local and Italian cheese</b> [v] seasonal garnishes	19

## SPIEDINI - SKEWERS

<b>lamb sirloin</b> [gf]	5
<b>spiedini alla romana</b> [v]	4
<b>marinated beef steak</b> [gf]	5

## PIATTI – SMALL PLATES

<b>burrata</b> [v] grilled sourdough, pumpkinseed and squash crumble	17
<b>polpette</b> pork and beef meatballs, tomato, golden raisin ricotta	15
<b>‘vitello tonnato’</b> [gf] slow-poached pork, scallop emulsion, capers	17
<b>prosciutto e melone</b> [gf] spice-cured melon, prosciutto di parma	15
<b>farinata</b> [gf] chickpea torta, octopus, green olive relish, guanciale	16
<b>spaghetti alle vongole</b> clams, calabrian chili, parsley	21
<b>orecchiette</b> [v] <b>charred red pepper, tomato, fava bean</b>	18

[gf] = gluten-free [v] = vegetarian  
wheat-free pasta is available  
a gratuity of 18% will be added  
to groups of 6 or more