

# BRUNCH

Uva

## SWEET TOOTH

### BRUNCH SPECIALTIES

**STRAWBERRY AND MASCARPONE PANCAKE**  
15

**BLUEBERRY PANCAKE**  
15

**FRENCH TOAST**  
13  
made with italian sweet bread topped with strawberries

**HOT FOCACCIA**  
10  
filled with sweet nutella cream

**CHOCOLATE CREPES**  
13  
filled with a nutella-based custard, served with whipped cream & chocolate sauce

**\* PLEASE, INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

**FRUIT PLATE**  
13  
pineapple, kiwi, orange, strawberry, & blueberry

**\*FRIED EGG WARNING**  
"CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS"

## FRITTATE

### ITALIAN-STYLE OMELETTES

**RUSTICA**  
15.5  
Italian bacon, mushrooms, artichokes, smoked mozzarella

**ORTOLANA**  
15  
eggplant, zucchini, peppers, broccoli, fresh tomato

**BIANCA**  
15.5  
egg whites, wild mushrooms, spinach

**CONTADINA**  
15  
potatoes, sausage, red onions, asiago cheese

## EGGS

**\*3 FRIED EGGS**  
12

...WITH ITALIAN BACON  
13

...WITH MUSHROOMS AND HAM  
15

**3 SCRAMBLED EGGS**  
12

...WITH SAUSAGE  
14

...WITH HAM  
13

## SIDES

**PANCETTA** 4  
**SAUSAGE** 5  
**POTATOES** 3  
**SPINACH** 5  
**OLIVES** 4  
**POLENTA** 3

## BRUNCH SPECIAL

NO SUBSTITUTIONS PLEASE

26

Enjoy any breakfast dish, side dish and a brunch cocktail or glass of house wine.

## BRUNCH COCKTAILS

**APEROL SPRITZ**  
14  
Aperol, prosecco, splash of club soda, orange garnish

**MIMOSA**  
13  
Prosecco, fresh orange juice

**ARGENTO**  
15  
Silver Tequila, fresh grapefruit juice, fresh lime juice, cranberry juice, simple syrup

**ADULT LEMONADE**  
VIRGIN OPTION AVAILABLE FOR \$4  
14  
Vodka, fresh lemon juice, simple syrup, soda water, fresh mint

**THE ROCKY SAINT**  
14  
St. Germaine, Prosecco, fresh lemon juice

**BOULEVARDIER**  
15  
Bourbon, Campari, Sweet Vermouth

**MARY'S VENDETTA**  
13  
Vodka, tomato juice, worcestershire sauce, tabasco sauce, horseradish

**FRAGOSA**  
14  
Prosecco, Fragoli wild strawberry liqueur

## DRINKS

**FRESHLY SQUEEZED JUICE** 6  
orange or grapefruit

**HARNEY & SON LOOSE TEA** 5  
english breakfast, earl grey, decaf orange pekoe, midsummer peach, cranberry autumn, green tea, chamomile

**COFFEE** 3  
american regular or decaf

**ESPRESSO** 4  
**DOUBLE ESPRESSO** 6  
**CAPPUCCINO** 5  
**MACCHIATO** 4.5  
**CAFÉ LATTE** 5

## APPETIZERS

- POLENTA TARTUFATA** 16  
fresh polenta filled with robiola cheese in a creamy black truffle sauce
- BURRATA BARESE** 16  
creamy mozzarella with yellow beef tomatoes, fava beans & balsamic glaze
- SPIEDINO DI GAMBERETTI** 16  
grilled shrimp skewer over a plum tomato, avocado and palmito salad
- CALAMARI GRIGLIATI** 16  
slightly breaded grilled calamari served with baby arugola, frisee & confetti tomatoes
- POLPETTINE DI VITELLO** 13  
mini veal meatballs cooked in a savory tomato sauce, with grilled ciabatta bread
- MOZZARELLA IN CAMICIA** 15  
mozzarella wrapped in prosciutto baked with tomato sauce & savory bread crumbs
- ZUPPA DEL GIORNO** 11  
our soup of the day

**ANTIPASTO VEGETARIANO** 21  
(MINIMUM 2 PEOPLE) grilled, marinated and pickled vegetables, with buffalo mozzarella & sundried tomatoes, sprinkled with basil oil & balsamic glaze

**ANTIPASTO MISTO** 28  
(MINIMUM 2 PEOPLE) cured meat platter with prosciutto di san danielle, speck, coppa, mortadella & sopressata. garnished with cerignola olives, parmigiano cheese, artichokes, cipollini onions, and sweet cherry peppers

## PANINI DI FOCACCIA

EMILIAN-STYLE FOCACCIA

**MORTADELLA, TOMATO, CACIOCAVALLO CHEESE** 14

**PROSCIUTTO, ARUGOLA AND MONTASIO CHEESE** 16

**PARMA HAM, SOFT PECORINO AND ARTICHOKE** 14

## BRUSCHETTE

**POMODORI SECCHI** 7  
sundried tomato puree, pesto & pine nuts

**FUNGHI** 7  
wild mushrooms, arugola & Parmigiano

**RICOTTA** 8  
sheep cheese, black truffle honey

**SALCICCIA** 9  
grilled ciabatta bread, with ground sausage & Stacchino cheese

**CARCIOFI** 9  
grilled ciabatta bread, ragout of artichoke melted pecorino cheese

## SALADS

**INSALATA MISTA** 12  
mesclun, tomatoes, carrots, fennel, & balsamic dressing

**INSALATA CAPRESE** 16  
buffalo mozzarella, vine tomatoes & fresh basil

**INSALATA DI PERE E GORGONZOLA** 15  
frisee, poached pear, gorgonzola cheese, walnuts & fig syrup

**INSALATA MIMOSA** 16  
baby spinach, asparagus, hard boiled eggs, crispy Pancetta bacon and shaved Parmigiano cheese

**INSALATA DI BARBABIETOLE** 14  
red beets, goat cheese & fava bean salad served on a bed of mache with balsamic dressing

**INSALATA GOLOSA** 19  
grilled vegetables, mesclun, mozzarella, plum tomatoes topped with grilled chicken.

## ENTREES

**PAPPARDELLE AL RAGU DI VITELLO** 23  
home made pasta ribbons sauteed with ragout of veal and Montasio cheese

**FETTUCINE CON GAMBERI E ZUCCHINE** 23  
fettucine with shrimp, yellow pattypan squash, zucchini, shallots and grape tomatoes, sauteed in olive oil & white wine

**GNOCCHI DI RICOTTA** 23  
home made ricotta gnocchi in a creamy black truffle and chive sauce

**RIGATONI ALLA SICILIANA** 22  
rigatoni with fresh tomato, eggplant and shaved ricotta

**MEZZELUNE ALLA BOSCAIOLA** 24  
half-moon shaped ravioli filled with prosciutto and mozzarella served in a creamy wild mushroom sauce

**PENNE AL POMODORO E BASILICO** 21  
penne with fresh tomato and basil

**MELANZANE ALLA PARMIGIANA** 23  
eggplant lasagna baked with tomato sauce, basil & parmigiano cheese

**SALMONE ALLA MOSTARDA** 26  
fillet of salmon in dijon mustard sauce with grilled endives and asparagus

**SOGLIOLA AL PROSECCO** 28  
fillet of lemon sole in a white wine and lemon sauce with zucchini puree and carved potatoes

**GAMBERONI GRIGLIATI** 29  
grilled jumbo shrimp with peperonata and pesto sauce

**COSTE DI MANZO BRASATE** 28  
braised short ribs of beef served off the bone with a pan seared potato & rosemary cake

**VITELLO GRATINATO CON MELANZANE** 28  
veal topped with italian eggplant and soft pecorino cheese