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WINE & COCKTAIL BAR

## FOOD

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### STARTERS

**CARPACCIO** 18

arugula, parmesan, semi dried tomato, hazelnut

**OCTOPUS** 19

grilled baby octopus, cannellini bean, tomato, paprika, chilis

**TUNA CRUDO** 19

seared blue rare ahi tuna, citrus, radish, salsa verde

**BURRATA** 18 | 34

italian burrata, grilled ciabatta, olive oil, salt, pepper

**ARTICHOKE** 17

crispy baby artichoke, whipped ricotta, lemon, arugula

**CIBO CAESAR** 16

lightly grilled baby romaine, white anchovy, classic dressing, herb crouton, parmesan

### MAINS

**HALF CORNISH HEN** 30

mushroom, cream, root vegetables

**BEEF** 35

7oz new york striploin, aged balsamic, arugula, pecorino

**COD** 39

asparagus, lemon, potato, spiced butter sauce

**LAMB** 42

grilled lamb chop, balsamic braised raddichio, apricot



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## PASTA

### **AMATRICIANA** 23

rigatoni, guanciale, san marzano tomato, pecorino

### **BOLOGNESE** 23

tagliatelle, classic meat ragu of beef and pork,  
tomato, cream, white wine  
[add meatballs 7]

### **ZUCCHINI CARBONARA** 21

spaghetti, zucchini, farm fresh egg yolk,  
black pepper, reggiano

### **RAVIOLI** 21

fresh ricotta stuffed ravioli with  
brown butter and sage

### **ARRABIATTA** 22

spicy tomato, sautéed prawns,  
parmesan and herbs

