



Piatti Piccoli

Caprese: mozzarella and tomatoes salad

Carpaccio: thin sliced beef arugula Parmesan cheese citronette

Asparagi Prosciutto: asparagus wrapped in ham and Swiss cheese and croissant

Affettati Misti: assorted cold cuts

Formaggi Misti: imported mixed cheeses

Costicine Maiale: Umberto's spicy ribs

Arancini Di Riso: rice ball stuffed with cheese and meat sauce

Bruschetta: grilled ciabatta bread marinated tomatoes

Umberto's Polpette: famous Umberto Meat BALLS

Funghi Marinati: marinated mushroom

Polenta Ripiena: stuffed polenta

Tartara Tonno: tuna tartar

Patatine E Carciofi: homemade potatoes chips and artichoke deep

Crochette Di Aragosta: lobster and corn croquette

Piatto Di Pesci: chilled shrimps and oyster

Fritto Misto Alla Mikele: calamari, shrimp, broccoli and zucchini

Insalate

Insalata Vin Santo: butter lettuce tossed with fresh blueberries, pomegranate seeds, crispy bacon and lemon citronette

Spinaci Tiepidi: baby spinach, pears, candied walnuts dressed with a warm gorgonzola dressing

Insalata Di Cesare: locally grown baby purple romaine dressed with Cesar dressing and fresh made crouton

Insalata Rossa: tomatoes, strawberries, feta cheese tossed in an orange basil vinaigrette

Insalata Afrodisiaca: mixed baby field greens, strawberry, feta cheese with house balsamic dressing

Insalata Mista: baby field greens with tomatoes, shredded carrots tossed in house balsamic dressing

Primi Piatti

Penne Bolognese: penne pasta tossed in meat ragout sauce

Fusilli Ai Funghi: fusilli pasta tossed in a truffle cream sauce with fresh local mushrooms finished with parmesan cheese

Lasagna: layers of fresh homemade pasta with meat ragout and béchamel

Gnoccho Sorrentina: homemade potatoes dumpling in house marinara sauce and fresh mozzarella

Fusilli Al Pollo: fusilli pasta, chicken, broccoli and sundried tomatoes in a pesto cream sauce

Penne Polpette: penne pasta with Chef Umberto's Famous Meatballs and house marinara sauce

Farfalle Ai Crostacei: farfalle pasta, prawns, lobster meat, crab meat, sautéed with a vodka cream sauce infused with Louisiana spices

Secondi Piatti

Pollo Picata chicken breast lemon capers white wine

Pollo Marsala chicken breast Marsala mixed mushroom

Filetti Maiale Pork loin wrapped in bacon bourbon pepper sauce

****Tagliata Manzo** Grilled New York or Sirloin arugula parmesan balsamic reduction

***Costolette Agnello** grilled lamb Chop truffle citronette

Salmone Aragosta grilled salmon lobster sauce

****Branzino Al Forno** chilean seabass baked blue berry beurreblanc

Tonno Alla California grilled AHI tuna crab meat and avocado

Cinghiale E Polenta braised Wild boar over polenta

Brasato E Polenta Braised short ribs over polenta

Tagliatelle Con Bistecchina Di Maiale: pasta tossed in pistachio pesto cream sauce, topped with flat iron pork steak and drizzled with fig balsamic reduction

Penne Tutto Mare: fresh mussels, clams, calamari, prawns and salmon sautéed with garlic, white wine, spicy homemade marinara and fish broth

* Options Listed with ** Please Add \$ 3.00 Per Person (not including tax and gratuity)