

antipasti APPETIZERS

FRIED CALAMARI	17.25
FRIED CALAMARI ARRABIATA	18.25
spicy marinara & hot cherry peppers	
BAKED CLAMS (WHOLE, 12)	20.25
MUSSELS marinara or white wine	17.25
SHRIMP COCKTAIL (5)	14.45
HOT ANTIPASTO †	
baked clams, stuffed peppers, stuffed mushrooms, eggplant rollatine, shrimp oreganata	
for one	20.75
for two	28.30
COLD ANTIPASTO	
for one	18.70
for two	26.25
FRENCH FRIES	6.25

insalate SALADS

TOSSED HOUSE SALAD	9.70
CAESAR SALAD	11.00
MESCLUN SALAD	12.55
TRI-COLOR SALAD	12.55
arugula, endive, radicchio and onion	
GREEK SALAD	13.40
red onions, black olives, tomatoes cucumber, roasted red pepper, stuffed grape leaves and crumbled feta cheese with vinaigrette dressing	
CAPRICCIOSA SALAD	15.90
mixed greens with walnuts, grilled chicken and crumbled bleu cheese in a honey mustard dressing	
INSALATA DI FRUTTA	15.90
with dried cranberry, fresh orange and topped with fried chicken	
AVOCADO SALAD	14.45
mixed greens, red onions, cherry olives and cherry tomatoes	

spilatina HEROES

all heroes are served on seedless, homemade bread	
ADD EXTRA CHEESE	+1.85
ON A GARLIC HERO	+2.00
VEAL PARMIGIANA	14.15
VEALS, PEPPERS & ONIONS	14.65
chunks of nature veal	
GRILLED CHICKEN	10.25
WITH LETTUCE & TOMATOES	10.75
WITH BROCCOLI RABE &	13.90
CHERRY PEPPERS	
WITH FRESH MOZZARELLA &	13.40
ROASTED PEPPERS	
CHICKEN PARMIGIANA	12.85
MEATBALL	12.10
MEATBALL PARMIGIANA	12.95
SAUSAGE, PEPPERS	12.25
& ONIONS	
SAUSAGE, CHERRY PEPPERS	13.95
& BROCCOLI RABE	
SAUSAGE PARMIGIANA	12.85
POTATO, ONION & EGG	11.80
PEPPER, ONION & EGG	11.80
EGGPLANT PARMIGIANA	12.95
SHRIMP PARMIGIANA	13.95

MOZZARELLA STICKS (10)	12.55
FRIED ZUCCHINI	12.55
CAPELLINI BITES (6)	7.50
bite-sized capellini with sauce	
STUFFED	13.60
MUSHROOMS * (6)	
BRUSCHETTA	13.60
diced tomatoes, celery, mozzarella and onions in a light oil & vinegar	
MOZZARELLA WITH	14.65
ROASTED PEPPERS & TOMATO	
GARLIC BREAD	5.00
WITH CHEESE	6.00
BUFFALO WINGS (10)	14.65
COLD SEAFOOD SALAD	23.00
shrimp, sepia, scungilli, calamari, octopus	

ROMANA CON MELA	13.40
romaine lettuce, endive, tomatoes, carrots, black olives, cucumber, green apple, shavings of parmigiano reggiano, topped with honey mustard dressing	
FRUTTA SECCA	13.40
mixed greens, walnuts, bleu cheese mixed dried fruit	
MISENO SALAD	12.55
arugula, chunk tomatoes, celery, red onions, olives, tuna & roasted peppers	

SALAD EXTRAS

ADD GRILLED CHICKEN	+5.25
ADD FRIED CHICKEN	+5.25
ADD GRILLED SHRIMP	+7.35
ADD FRESH	+3.65
MOZZARELLA	
ADD SHREDDED	+3.15
MOZZARELLA	
ADD FETA CHEESE	+2.60
ADD ROASTED PEPPERS	+2.60
ADD AVOCADO	+3.65

zuppe SOUPS

all soups are made with chicken broth	
	PINT
MINISTRONE	8.15
all vegetables	
PASTA E FAGIOLE	8.15
macaroni, beans and prosciutto	
TORTELLINI EN BRODO	8.15
meat tortellini in chicken broth	
STRACCIATELLA ALLA	8.15
ROMANA	
egg drop soup with spinach	

panini

PROSCIUTTO,	10.45
MOZZARELLA, ROASTED PEPPERS & ARUGULA	
GRILLED CHICKEN &	10.45
BROCCOLI RABE	
with cherry peppers	
GRILLED CHICKEN,	10.45
MOZZARELLA & ROASTED PEPPERS	
AVOCADO	11.30
chicken cutlet, fresh mozzarella, roasted peppers, avocado and pesto mayo	

DINE-IN MENU

*Umberto's**primi* PASTA

choice of pasta: spaghetti, linguine, capellini, fettucine, penne, rigatoni, or tri color rotini prepared any style listed below

small orders are available and are discounted 3.00 per dish
whole wheat penne or spaghetti +3.00

BROCCOLI sautéed broccoli with garlic & oil	17.30
BROCCOLI RABE sautéed broccoli rabe with garlic & oil	18.75
ESCAROLE sautéed escarole with garlic & oil	17.30
PUTTANESCA sautéed plum tomatoes with gaeta olives, capers,	18.75
garlic and a touch of anchovy	
CARDINALE diced shrimp, pimento, onions and peas in a cream sauce	20.95
FILETTO sautéed plum tomatoes with onions and prosciutto	18.75
PESCATORE diced calamari, clams and shrimp in a light marinara sauce	23.90
PAPALINA cream sauce with mushroom, peas, onions and prosciutto,	20.25
topped with meat sauce	
PRIMAVERA sautéed vegetables in a light marinara sauce with a	20.25
touch of cream	
ALFREDO cream sauce with genuine parmigiano	18.75
ALLA VODKA*	
with plum tomatoes, onions and prosciutto with a touch of cream	
CARBONARA diced onions and bacon in a cream sauce	19.25
AMALFI calamari, shrimp, clams, mussels, garlic & oil, diced tomatoes in	25.25
a white wine sauce	
CLAM SAUCE † choice of red or white	21.80
FRANCESE SAUCE	16.00
MEAT SAUCE	19.25
TOMATO SAUCE	16.65
MARINARA SAUCE sautéed plum tomatoes, garlic & oil	16.65
MEATBALLS (2) OR SAUSAGES	19.25
CHEESE RAVIOLI tomato sauce	17.25
HOMEMADE GNOCCHI soft dumpling pasta in tomato sauce	18.25

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BAKED CHEESE RAVIOLI	19.25
BAKED HOMEMADE MANICOTTI	19.25
HANDMADE GNOCCHI NAPOLETANA	19.75
light marinara sauce and melted mozzarella	
BAKED ZITI	18.85
BAKED ZITI SICILIANA	19.75
ricotta, tomato sauce, eggplant and melted mozzarella	
STUFFED SHELLS	18.75
MEAT LASAGNA *	20.75
EGGPLANT ROLLATINE	20.95
rolled eggplant stuffed with ricotta, includes choice of salad or pasta	
EGGPLANT PARMIGIANA includes choice of salad or pasta	20.95

* Dish includes meat

† Please allow extra time to prep & cook

secondi ENTRÉES

The below entrees are served with
SALAD, FRENCH FRIES OR CHOICE OF PASTA
 {spaghetti, linguine, capellini, penne, fettuccine, rigatoni}
IN TOMATO SAUCE OR GARLIC & OIL

	CHICKEN	VEAL
BRUSCHETTA grilled or fried, topped with chopped tomato, mozzarella, celery and onion	25.90	28.60
CACCIATORE † on the bone, sautéed with fresh plum tomatoes, basil, onions and mushrooms	27.00	--
SCARPARELLO † on the bone, sautéed in lemon, garlic, vinegar, green peppers and mushrooms	27.00	--
FRANCESE white wine, lemon and butter sauce	25.80	28.15
SORRENTINO † topped with eggplant, prosciutto and mozzarella in a light brown sauce with onions	27.00	30.75
ROLLATINE † rolled & stuffed with mozzarella, prosciutto and parsley & onions in a light brown sauce with mushrooms	29.15	--
FIORENTINA † topped with prosciutto, spinach and mozzarella in a light brown sauce with onions	29.15	30.75
MARSALA sautéed in marsala wine with mushrooms, diced prosciutto and diced onions	25.50	28.15
MILANESE topped with tomato sauce	23.25	26.25
PARMIGIANA	25.00	28.25
PICATTA sautéed in a lemon & butter sauce with capers	25.00	28.25
PEPPERS thick pieces of veal sautéed with peppers & onions in a light marinara sauce	--	28.25
PIZZAIOLA sautéed in a fresh marinara sauce	25.00	28.25

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HOMEMADE SAUSAGE & BROCCOLI RABE	25.45
grilled sausage over broccoli rabe sautéed in a light garlic & oil served with cherry peppers	
VEAL PAILLARD WITH BROCCOLI	29.15
grilled tender nature veal marinated in fresh herbs	
GRILLED CHICKEN WITH BROCCOLI	23.35
GRILLED CHICKEN WITH BROCCOLI RABE	25.15
grilled chicken over broccoli rabe sautéed in a light garlic & oil served with cherry peppers	
GRILLED CHICKEN WITH ESCAROLE	24.50
GRILLED CHICKEN WITH SPINACH	23.35
GRILLED SHRIMP WITH BROCCOLI RABE	27.15
grilled shrimp over broccoli rabe sautéed in a light garlic & oil served with cherry peppers	
GRILLED SALMON	34.65
over spinach sautéed in garlic and oil	



All chickens used in our kitchen are steroid and antibiotic free!

* Dish includes meat

† Please allow extra time to prep & cook

del mare FROM THE SEA

SHRIMP PARMIGIANA	26.25
breaded & fried with melted mozzarella and tomato sauce	
SHRIMP MARINARA	26.25
with two clams in a mild marinara sauce	
SHRIMP FRA DIAVOLO	26.25
with two clams in a spicy marinara sauce	
SHRIMP OREGANATA	26.25
topped with seasoned bread crumbs and sautéed in a garlic & oil sauce	
SHRIMP SCAMPI	26.25
sautéed with garlic, white wine and butter, served over rice	
SHRIMP FRANCESE	26.25
dipped in egg & flour, sautéed in white wine, lemon and butter	
SEAFOOD PLATTER †	for one 40.90 for two 68.25
clams, shrimp, mussels, lobster and calamari in a light marinara sauce	
FRIED CALAMARI	24.15
tossed in flour and fried golden brown	
CALAMARI MARINARA	25.15
sautéed in a mild marinara sauce	
FRIED CALAMARI ARRABIATA	26.25
MUSSELS (MARINARA OR WHITE SAUCE)	25.15
in a mild marinara sauce, or sautéed in a white wine, lemon & garlic sauce	
CLAMS POSILLOPO	25.15
steamed in a light marinara sauce	
CLAMS, CALAMARI AND MUSSELS †	30.75
popular combination in a light marinara sauce	



vegetables STEAMED OR SAUTÉED (FOR 2)

BROCCOLI	13.60
BROCCOLI RABE	Seasonal
ESCAROLE WITH BEANS	13.60
SPINACH	14.65
	13.60

bevande BEVERAGES

ACQUA PANNA (1L)	7.30
SAN PELLEGRINO	500ml 4.70 1L 8.15
DOMESTIC BEER (BOTTLED)	6.50
Budweiser, Bud Light, Coors Light, O'Doul's	
IMPORTED BEER (BOTTLED)	8.00
Amstel Light, Becks, Corona, Heineken	
DRAFT BEER	8.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALL PRICES ARE SUBJECT TO CHANGE AND DO NOT INCLUDE TAX