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

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

ar ferri GRILLED

	HOMEMADE SAUSAGE & BROCCOLI RABE grilled sausage over broccoli rabe & cherry peppers sautéed in a light garlic & VEAL PAILLARD WITH BROCCOLI grilled tender nature veal marinated in fresh herbs	
(GRILLED CHICKEN WITH BROCCOLI	23.35
(GRILLED CHICKEN WITH BROCCOLI RABE grilled chicken over broccoli rabe & cherry peppers sautéed in a light garlic &	25.15
(GRILLED CHICKEN WTIH ESCAROLE	24.50
(GRILLED CHICKEN WITH SPINACH	23.35
	GRILLED SHRIMP WITH BROCCOLI RABE grilled shrimp over broccoli rabe & cherry peppers sautéed in a light garlic &	
	GRILLED SALMON	34.65

TASTE BUDS NEED MORE? JUST SUBSTITUTE YOUR SIDE DISH... **BROCCOLI, FRIED ZUCCHINI,**

CAESAR SALAD, POTATO OR SPINACH +4.00

VODKA SAUCE +3.50 • CLAM SAUCE White or Red, +5.00 MEAT SAUCE +3.50 • WHOLEWHEAT PASTA +3.00

		۲
dolce DESSERT		C
HOMEMADE CANNOLI	7.30	L
HOMEMADE ITALIAN CHEESECAKE	7.95	(
CHOCOLATE CHEESECAKE	7.95	C
CHOCOLATE MOUSSE CAKE	7.95	s E
GELATO TARTUFO vanilla, chocolate, salted carame cappuccino, hazelnut		s le

HOMEMADE TIRAMISU	7.65
-------------------	------

sorbetto so	RBET
COCONUT SORBETTO	7.30
LEMON SORBETTO	7.30
ORANGE SORBETTO	7.30
bevande BEVERA	GES
BOTTLED SODA (1L)sprite, coke, diet coke	3.71

BOTTLED SODA (20 OZ.) sprite, coke, diet coke, coke zero, lemonade, dasani (water)	2.65
ACQUA PANNA (IL)	7.30

SAN PELLEGRINO	500ml
	11

4.70

8.15



LUNCH SPECIALS SERVED: MONDAY THROUGH FRIDAY • 11AM - 3PM

antipasti	APP

COLD ANTIPASTO	11.5
BAKED CLAMS (6)	11.5
HOT ANTIPASTO	14.4
MOZZARELLA STICKS (6)	8.2
SHRIMP COCKTAIL (5)	13.6

prime PASTA	
BAKED ZITI	14.65
PENNE WITH BROCCOLI	14.65
PENNE ALA VODKA	14.65
SPAGHETTI WITH SAUSAGE OR MEATBALL	14.65
CHEESE RAVIOLI	14.65
FUSULI DRIMAVERA	11 65

USILLI PRIMAVERA 14.65 sautéed vegetables in a light pink sauce

hollo CHICKEN served with a side of pasta, salad, or french fries

CHICKEN ROLLATINE (1 PC) rolled & stuffed with mozzarella, prosciu light brown sauce with mushrooms, serv

CHICKEN MARSALA sautéed in a marsala wine with mushrooi prosciutto & diced onions

CHICKEN SORRENTINO topped with eggplant, prosciutto, and mozzarella in a light brown sauce with or

CHICKEN FIORENTINA topped with prosciutto, , spinach and mozzarella in a light brown sauce with or

CHICKEN FRANCESE dipped in egg & flour, sautéed in a white wine, lemon & butter sauce

CHICKEN PARMIGIANA

uitella VEAL

VEAL MARSALA sautéed in marsala wine with mushroom diced prosciutto and diced onions

VEAL PARMIGIANA

We cater for all occasions!

If you are planning a birthday, bridal shower, graduation, or any special event, come in and have us cater to your needs...on or off-premises! Our dining room comfortably accomodates up to 85 guests.

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> WE DELIVER! {DELIVERY CHARGE OF \$2.00 WILL APPLY } 3.5% DISCOUNT FOR ALL CASH PAYMENTS

TIZERS

- FRIED CALAMARI 13.95 tossed in flour and fried
- golden brown
- CALAMARI ARRABIATA 14.65 fried calamari sautéed in a marinara sauce with cherry
- peppers & black olives
- LINGUINE WITH 17.85 CLAM SAUCE red or white
- SPAGHETTI PESCATORE 17.85 diced calamari, clams & shrimp in a light marinara sauce
- **SPAGHETTI PUTTANESCA 14.65** sautéed plum tomatoes with gaeta olives, garlic and a touch of anchovies

tto and parsley & onions in a ed with a side of zucchini	17.35
ns, diced	17.35
ions	17.35
ions	17.35
	16.65
	16.65
d with a side of pasta, salad, or fren	ch fries
	18.45
	18.85

TAKEOUT MENU



OWNED & OPERATED BY THE ORIGINAL UMBERTOS OF NEW HYDE PARK SINCE 1965

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antipasti appetizers

mixed gr

17.25	MOZZARELLA STICKS (10)	12.55
18.25	FRIED ZUCCHINI	12.55
20.25	CAPELLINI BITES (6) bite-sized capellini with sauce	7.50
17.25	STUFFED	13.60
14.45		
	BRUSCHETTA diced tomatoes, celery, mozzarella and onions in a light oil & vinegar	13.60
20.75 28.30	MOZZARELLA WITH ROASTED PEPPERS & TOMATO	14.65
18.70 26.25	GARLIC BREAD WITH CHEESE	5.00 6.00
6.25		
	COLD SEAFOOD SALAD	23.00
ADS	shrimp, sepia, scungilli, calamari, octopus	
ADS 9.70	shrimp, sepia, scungilli, calamari, octopus	13.40
	shrimp, sepia, scungilli, calamari, octopus ROMANA CON MELA romaine lettuce, endive, tomatoes, carrots, black olives, cucumber, green	
9.70	shrimp, sepia, scungilli, calamari, octopus ROMANA CON MELA romaine lettuce, endive, tomatoes,	
9.70 11.00	shrimp, sepia, scungilli, calamari, octopus ROMANA CON MELA romaine lettuce, endive, tomatoes, carrots, black olives, cucumber, green apple, shavings of parmigiano reggiano, topped with honey mustard dressing	
9.70 11.00 12.55	shrimp, sepia, scungilli, calamari, octopus ROMANA CON MELA romaine lettuce, endive, tomatoes, carrots, black olives, cucumber, green apple, shavings of parmigiano reggiano, topped with honey mustard dressing FRUTTA SECCA mixed greens, walnuts, bleu cheese mixed dried fruit	13.40
9.70 11.00 12.55 12.55 13.40	shrimp, sepia, scungilli, calamari, octopus ROMANA CON MELA romaine lettuce, endive, tomatoes, carrots, black olives, cucumber, green apple, shavings of parmigiano reggiano, topped with honey mustard dressing FRUTTA SECCA mixed greens, walnuts, bleu cheese mixed dried fruit MISENO SALAD arugula, chunk tomatoes, celery, red onions, olives, tuna & roasted peppers ADD GRILLED CHICKEN	13.40 13.40 12.55 +5.25
9.70 11.00 12.55 12.55	shrimp, sepia, scungilli, calamari, octopus ROMANA CON MELA romaine lettuce, endive, tomatoes, carrots, black olives, cucumber, green apple, shavings of parmigiano reggiano, topped with honey mustard dressing FRUTTA SECCA mixed greens, walnuts, bleu cheese mixed dried fruit MISENO SALAD arugula, chunk tomatoes, celery, red onions, olives, tuna & roasted peppers ADD GRILLED CHICKEN ADD FRIED CHICKEN	13.40 13.40 12.55 +5.25 +5.25
9.70 11.00 12.55 12.55 13.40	shrimp, sepia, scungilli, calamari, octopus ROMANA CON MELA romaine lettuce, endive, tomatoes, carrots, black olives, cucumber, green apple, shavings of parmigiano reggiano, topped with honey mustard dressing FRUTTA SECCA mixed greens, walnuts, bleu cheese mixed dried fruit MISENO SALAD arugula, chunk tomatoes, celery, red onions, olives, tuna & roasted peppers ADD GRILLED CHICKEN ADD FRIED CHICKEN ADD GRILLED SHRIMP ADD FRESH	13.40 13.40 12.55 +5.25
9.70 11.00 12.55 12.55 13.40	shrimp, sepia, scungilli, calamari, octopus ROMANA CON MELA romaine lettuce, endive, tomatoes, carrots, black olives, cucumber, green apple, shavings of parmigiano reggiano, topped with honey mustard dressing FRUTTA SECCA mixed greens, walnuts, bleu cheese mixed dried fruit MISENO SALAD arugula, chunk tomatoes, celery, red onions, olives, tuna & roasted peppers ADD GRILLED CHICKEN ADD FRIED CHICKEN ADD FRIED SHRIMP ADD FRESH MOZZARELLA	13.40 13.40 12.55 +5.25 +5.25 +7.35 +3.65
9.70 11.00 12.55 12.55 13.40 15.90	shrimp, sepia, scungilli, calamari, octopus ROMANA CON MELA romaine lettuce, endive, tomatoes, carrots, black olives, cucumber, green apple, shavings of parmigiano reggiano, topped with honey mustard dressing FRUTTA SECCA mixed greens, walnuts, bleu cheese mixed dried fruit MISENO SALAD arugula, chunk tomatoes, celery, red onions, olives, tuna & roasted peppers ADD GRILLED CHICKEN ADD FRIED CHICKEN ADD FRIED SHRIMP ADD FRESH MOZZARELLA	13.40 13.40 12.55 +5.25 +5.25 +7.35 +3.65 +3.15
	18.25 20.25 17.25 14.45 20.75 28.30 18.70 26.25	18.25 FRIED ZUCCHINI 20.25 bite-sized capellini with sauce 17.25 STUFFED MUSHROOMS * (6) 14.45 BRUSCHETTA diced tomatoes, celery, mozzarella and onions in a light oil & vinegar 20.75 MOZZARELLA WITH ROASTED PEPPERS & TOMATO 18.70 GARLIC BREAD WITH CHEESE 18.70 BUFFALO WINGS (10)

sfilatino HERO

all heroes are served on seedless, homemade bread	
ADD EXTRA CHEESE ON A GARLIC HERO	
VEAL PARMIGIANA	14.15
VEAL, PEPPERS & ONIONS chunks of nature veal	14.65
GRILLED CHICKEN WITH LETTUCE & TOMATOES WITH BROCCOLI RABE & CHERRY PEPPERS WITH FRESH MOZZARELLA & ROASTED PEPPERS	
CHICKEN PARMIGIANA	12.85
MEATBALL	12.10
MEATBALL PARMIGIANA	12.95
SAUSAGE, PEPPERS & ONIONS	12.95
SAUSAGE, CHERRY PEPPERS & BROCCOLI RABE	13.95
SAUSAGE PARMIGIANA	12.85
POTATO, ONION & EGG	11.80
PEPPER, ONION & EGG	
EGGPLANT PARMIGIANA	12.75
SHRIMP PARMIGIANA	13.95

. red onions. cherr

olives and cherry tomatoes

5	STUFFED MUSHROOMS * (6)	13.60	SI
5	BRUSCHETTA diced tomatoes, celery, mozzarella	13.60	LA
	and onions in a light oil & vinegar		SI
5 D	MOZZARELLA WITH ROASTED PEPPERS & TOMATO	14.65	GI
D	GARLIC BREAD WITH CHEESE	5.00 6.00	G
5	BUFFALO WINGS (10)		W
5	COLD SEAFOOD SALAD	23.00	SC
5	shrimp, sepia, scungilli, calamari, octopu	5	Βι
0	ROMANA CON MELA romaine lettuce, endive, tomatoes,	13.40	SI
0 5	carrots, black olives, cucumber, green apple, shavings of parmigiano reggiano,		CI
	topped with honey mustard dressing FRUTTA SECCA	12 10	AL
5	mixed greens, walnuts, bleu cheese mixed dried fruit	13.40	U
D	MISENO SALAD arugula, chunk tomatoes, celery, red onions, olives, tuna & roasted peppers	12.55	DI
	ADD GRILLED CHICKEN	+5.25	CI
0	ADD FRIED CHICKEN	+5.25	PA
	ADD GRILLED SHRIMP	+7.35 +3.65	CI
0	MOZZARELLA	+3.05	
	ADD SHREDDED MOZZARELLA	+3.15	C
5	ADD FETA CHEESE	+2.60	BA ba
,	ADD ROASTED PEPPERS	+2.60	bla
	ADD AVOCADO	+3.65	A
			IA A
ES	zuppe sou	PS	AI RE
-	all soups are made with chicken broth MINESTRONE	PINT 8.15	PR bre
5	All vegetables	0.15	

	all soups are made with chicken broth	PINT
1.85 2.00	MINESTRONE all vegetables	8.15
4.15 4.65	PASTA E FAGIOLE macaroni, beans and prosciutto	8.15
	TORTELLINI EN BRODO meat tortellini in chicken broth	8.15
0.25 0.75 3.90	STRACCIATELLA ALLA ROMANA	8.15
3.40	egg drop soup with spinach	
	panene	
2.85	PROSCIUTTO,	10.45
2.10	MOZZARELLA, ROASTED PEPPERS & ARUGULA	10.4:
2.95		

PEPPERS & ARUGULA	
GRILLED CHICKEN & BROCCOLI RABE with cherry peppers	10 . 4
GRILLED CHICKEN, MOZZARELLA & ROASTED PEPPERS	10.4

			3.5% DISCOUNT
pizza tradizionale	TRADITI	ONAL PIZZA	primi PASTA
REGULAR (18")	PIE	SLICE 3.29	choice of pasta: spaghetti, linguir rigatoni, or tri color rotini prepar small orders are available and are
SMALL MARGHERITA (14")	15.47		whole wheat penne or spaghetti
LARGE MARGHERITA (18") with fresh mozzarella	24.90	4.11	BROCCOLI sautéed broccoli with
SICILIAN	25.38	4.11	BROCCOLI RABE sautéed brocc
GRANDMA	24.90	3.34	ESCAROLE sautéed escarole with
GRANDMA WITH BROCCOLI RABE & SAUSAGE	33.35	4.59	PUTTANESCA sautéed plum toma garlic and a touch of anchovy
WHITE PIZZA mozzarella & ricotta	25.14	4.11	CARDINALE diced shrimp, piment
SQUARE VEGETABLE spinach, broccoli.&.eggplant	30.93	4.59	FILETTO sautéed plum tomatoes w
BUFFALO spicy chicken, bleu cheese dressing & mozzarella	30.93	4.79	PESCATORE diced calamari, clam
SICILIAN ALLA MARINARA	25.14	3.86	PAPALINA cream sauce with mush
CROSTINO (COLD) fresh tomato, mozzarella & basil	32.87	4.35	topped with meat sauce
ALLA VODKA fresh mozzarella & vodka sauce	26.10	4.11	PRIMAVERA sautéed vegetables ir touch of cream
UPSIDE DOWN SICILIAN with provolone cheese	27.06		ALFREDO cream sauce with genui
DEEP DISH	23.19	3.86	ALLA VODKA*
CHICKEN BACON RANCH (THIN CRUST)	30.44	4.59	with plum tomatoes, onions and pro
PAZZO (PAN) sausage, black olives & roasted peppers	29.00	5.07	CARBONARA diced onions and b
CHICKEN MARSALA (PAN)	29.00	5.07	AMALFI calamari, shrimp, clams, mu a white wine sauce
CHICKEN PARMESAN (PAN) BASIC TOPPINGS: sausage, pepperoni, anchovies, mushrooms, bacon, spinach, meatballs, peppers, onion, garlic, tomatoes, brocc black olives, extra cheese			CLAM SAUCE [†] choice of red or FRANCESE SAUCE MEAT SAUCE TOMATO SAUCE

ADD 1/2 BASIC TOPPING ADD FULL BASIC TOPPING	
ADD 3-4 BASIC TOPPINGS TO ANY	
REGULAR, SICILIAN OR GRANDMA PIE	

..... +7.35ea **PREMIUM TOPPINGS:** prosciutto, ham, grilled or fried chicken, broccoli rabe, roasted peppers **VEGETABLES:** combination of broccoli, spinach, mushrooms & tomatoes +12.60

specialita SPECIALTIES

PIZZETTA (REGULAR OR 9.75 WHOLE WHEAT) small personal pan pizza with fresh mozzarella and marinara sauce EACH TOPPING 2.10 CAULIFLOWER PIZZETTA..... 12.55 10" in size with smoked mozzarella and marinara sauce FRIED CAPELLINI * 2.40 CHEEZE CALZONE sm: 8.40 mozzarella, ricotta, parmesan **lg: 19.90** MEAT CALZONE sm: 9.45 sausage & pepperoni lg: 22.30 RICE BALL * 3.15 **PINWHEEL** meat or vegetable **3.65** CHICKEN, SAUSAGE OR 8.84 **BUFFALO ROLL** GARLIC KNOTS (6) 2.42

addizionale

PINTS OF SAUCE

PESCATORE	9.75
MARSALA	7.15
MARINARA	6.00
ТОМАТО	6.00
MEAT SAUCE	8.35
VODKA	8.35
WHITE CLAM	9.75
RED CLAM	9.75

PASIA	
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
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, topped with meat sauce	20.25
PRIMAVERA sautéed vegetables in a light marinara sauce with a	20.25
ALFREDO cream sauce with genuine parmigiano	18.75
ALLA VODKA* with plum tomatoes, onions and prosciutto with a touch of cream	19.25
CARBONARA diced onions and bacon in a cream sauce	19.25
AMALFI calamari, shrimp, clams, mussels, garlic & oil, diced tomatoes in a white wine sauce	25.25
CLAM SAUCE [†] choice of red or white FRANCESE SAUCE MEAT SAUCE TOMATO SAUCE MARINARA SAUCE sautéed plum tomatoes, garlic & oil	19.25 16.65
MEATBALLS (2) OR SAUSAGES CHEESE RAVIOLI tomato sauce	
HOMEMADE GNOCCHI soft dumpling pasta in tomato sauce	

al forno BAKED

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

secondi ENTRÉES

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all chickens used in our kitchen are steriod and antibiotic free!

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 choppedtomato, mozzarella, celery and onion	25.90	28.60
CACCIATORE [†] on the bone, sautéed with fresh plum tomatoes, basil, onions and mushrooms	27.00	
SCARPARIELLO † on the bone, sautéed in lemon, garlic, vinegar, green peppers and mushrooms	27.00	
FRANCESE white wine, lemon and butter sauce	25.50	28.15
SORRENTINO † topped with eggplant, prosciuttoand 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 mush		
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,	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

cantorne side orders

MEATBALLS (2)	VEGETABLES (FOR 2)	
SAUSAGE		BROCCOLI 13.60
grilled or fried (1 pc)		BROCCOLI RABE Seasonal
RICOTTA (8 OZ)		ESCAROLE 13.60 WITH BEANS 14.65
 Dish includes meat Please allow extra time to prep & cook 		SPINACH 13.60

