

## Antipasti/Appetizers

### Cold

**Antipasto all'Italiana**

prosciutto, salami, olives,  
mushrooms and mozzarella  
roasted peppers

\$9.50

**Insalata Caprese**

fresh tomato, mozzarella and basil

\$7.95

**Insalata Trecolori**

salad with endive, radicchio and arugula

\$6.50

**Insalata di Caesar**

caesar salad

\$6.25

**Umberto Insalata**

pinat, pignola cery tomato, mescolina arugola

\$13.95

**Clam Cocktail**

1/2 doz      1 dozen

\$8.95      \$16.50

**Insalata Dimare**

cold seafood salad

\$12.95

**Arugola and Parmigiana**

\$9.00

### Hot

**Calamari Aromatici****Calamari alla Griglia**

grilled calamari seasoned with olive oil,  
garlic, lemon juice, and herbs

\$9.00

**Vongole Dorate**

baked clams

\$9.50

**Shr Casino**

wrap bacon in olive oil, white wine,  
garlic and pimento

\$14.50

**Clams Possilipo**

steamed clams imported from Italy  
with tomato, basil, and herbs

\$11.95

**Calamari Fritti**

fried calamari

\$10.50

**Fried Calamari Arrabiata**

\$10.95

**Zuppa di Cozze**

mussels marinara

\$8.95

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## Sauces and Pastas

Your choice of: spaghetti, linguine, capellini, rigatone, fettuccine, penne, whole wheat penne, or whole wheat linguine. (Whole wheat pasta is \$2.00 extra.)

**Filetto di Pomodoro**

fresh tomato, onion and basil

\$9.50

**Marinara**

fresh tomato, garlic and basil

\$9.50

**Ortolana**

fresh tomato, eggplant, ricotta cheese and basil

\$12.50

**Bolognese**

meat sauce

\$12.50

**Puttanesca**

fresh tomato, basil, garlic, olive oil,  
gaeta olives, capers and anchovies

\$12.50

**Carbonara**

prosciutto, onion, egg, and cream

\$13.00

**Alle Vongole Italiane**

white or red clam sauce

\$13.50

**Orecchiette Vecchia Bari**

shell pasta with garlic sauce and broccoli rabe

\$12.50

**Primavera**

fresh vegetables in a pink cream sauce

\$12.50

**Alfredo**

heavy cream, butter, and parmigiana cheese

\$12.50

## Sauces and Pastas

<b>Spaghetti Al Caruso</b> <i>onion prosciutto creams burro mozzarella</i>	<b>Vodka</b> vodka and pink cream sauce
\$13.25	\$13.50
<b>Cavatelli con Salsa di Vitello &amp; Funghi</b> <i>fresh dry pasta with veal and mushroom sauce</i>	<b>Farfalle Salmone</b> <i>bowtie pasta with salmon, green peas, light tomato sauce and a touch of cream</i>
\$14.75	\$14.95
<b>Frutti di Mare</b> <i>shrimp, clams, calamari and mussels in red sauce</i>	<b>Umberto Family</b> chicken, shrimp, onions, basil & mushrooms in a light marsala sauce
\$17.95	\$15.95
<b>Gnocchi Sorrentino</b> <i>fresh potato pasta with tomato, mozzarella and basil</i>	<b>Baked Ravioli</b>
\$13.00	\$13.00
<b>Timballo di Melanzane</b> <i>a classic Italian macaroni pie ~ penne is mixed with peas, mozzarella and pecorino romano cheese, tossed in marinara sauce in eggplant and meat sauce</i>	<b>Eggplant Parmigiana</b>
\$14.50	\$12.95

## Pollo ~ Chicken

Pollo Country Style ..... <i>chicken pieces on the bone with garlic, lemon, olive oil, sausage, potatoes and fresh herbs.</i>	\$16.50
Pollo Milanese Capricciosa ..... <i>breast of chicken breaded and pan fried with topping of tomato, red onions, basil, oil and balsamic vinegar.</i>	\$15.50
Pollo Limone ..... <i>chicken sauteed in butter and lemon sauce</i>	\$15.50
Pollo con Funghi ..... <i>chicken sauteed in marsala wine and mushrooms with vegetables</i>	\$16.50
Chicken Piccata ..... <i>chicken sauteed in white wine lemon, capers sauce with vegetables</i>	\$15.50
Chicken Umberto ..... <i>chicken breast with shrimp &amp; artichoke hearts sauteed in a marsala wine sauce</i>	\$18.95
Chicken Parmigiana .....	\$17.50
Chicken Portofino ..... <i>chicken breast sauteed in romano cheese, topped with roasted pepper and cherry sauce</i>	\$17.50

## Vitello ~ Veal

Cotoletta Milanese Capricciosa ..... <i>breaded veal cutlet with tomato, red onions, basil, oil and balsamic vinegar</i>	\$17.00
Vitello Con Funghi ..... <i>veal sauteed in marsala wine and mushrooms with vegetables</i>	\$18.50
Veal Picatta ..... <i>veal sauteed in white wine, lemon, caper sauce and vegetables</i>	\$18.50
Veal Pizzaiola ..... <i>all italiana compatatine al forno</i>	\$18.50
Veal Parmigiana .....	\$17.50

## Pesce ~ Fish

Shrimp Scampi ..... <i>sauteed jumbo shrimp with white wine sauce and rice</i>	\$20.50
Gamberoni Fra Diavolo ..... <i>shrimp in spicy marinara sauce with pasta</i>	\$21.50
Shrimp Limone ..... <i>tender shrimp, egg battered and fried then simmered in a tangy lemon sauce</i>	\$20.50
Salmon Munier ..... <i>with white wine, lemon and butter</i>	\$18.50
Shrimp Parmigiana .....	\$20.50
Pesce del Giorno .....	<i>Catch of the Day - Chef's Price</i>

*From the Grill ~ Piatti Alla Griglia*  
*Carne ~ Meats ~ All Served with Grilled Vegetables*

Chicken Paiard .....	\$16.50
<i>chicken grilled with escarole &amp; cannellini beans</i>	
Costoletta di Vitello .....	\$26.95
<i>flame grilled loin veal chop</i>	
18 oz. Chef's Rib Eye Steak .....	\$27.00
<i>flame grilled to your request</i>	

*Pesce ~ Meats ~ All Served with Grilled Vegetables*

Salmon alla Brace .....	\$17.95
<i>flame grilled fresh salmon</i>	
Gamberoni alla Brace .....	\$20.95
<i>jumbo grilled shrimp</i>	
Family Combo .....	\$27.00
<i>grilled chicken, veal, fish fillet seasoned with rosemary and lemon sauce served with escarole and beans</i>	

*~ Your Style - Ask your server and we will be glad to prepare it your way. ~*

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*Risotto*

Pescatore  
*Italian rice with mixed seafood*  
\$19.95

Al Funghi  
*Italian rice with mixed mushrooms*  
\$18.95

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*Desserts*

Homemade Italian Cheesecake  
Homemade American Cheesecake  
Homemade Tiramisu  
Homemade Cannoli  
Chocolate Mousse