

OSTERIA UMBRA

Umbrian Lunch

Thursday & Friday 12pm-3pm

Starter

Zucchini Flowers 23

Three Fried Mozzarella Stuffed Zucchini Flowers with Gorgonzola Cheese Sauce

*Grilled Calamari 21

Three Grilled Calamari Skewers Seasoned with Italian Breadcrumbs and Lemon Infused Extra Virgin Olive Oil

Umbrian Plate for 2 29

Assorted Charcuterie and Fine Cheese With Crostini, Fruit, and Jam

*Grilled Octopus 26

Grilled Octopus With Artichokes, Farro Salad and Celery Root Spread

Mussels 19

Sautéed PEI Mussels with White Wine, Garlic, Parsley, Tomatoes, and Crostini

Bruschetta 19

Grilled Bread with Tomato, Basil, Burrata and Prosciutto

Salads

Caprese Salad 22

Imported Buffalo Mozzarella with Heirloom Tomatoes and Homemade Basil Gelato

Panzanella Salad 17

Heirloom Tomatoes, Romaine, Cucumber, Red Onion, Homemade Bread

Heirloom Tomatoes & Feta 19

Tomatoes, Feta Cheese, Basil, and Onions

Asparagus and Mint Salad 17

Spring Mix Salad with Asparagus, Crumbled Goat Cheese, Roasted Almonds, Balsamic, and Basil Pesto

Avocado Salad 17

Spring Mix Salad with Avocado, Crumbled Goat Cheese, Roasted Almonds, Balsamic Dressing

Cherry Tomato & Burrata 19

Confit Cherry Tomato, Basil, and Burrata

Arugula and Parmigiano 17

Baby Arugula with Shaved Parmigiano Reggiano and Balsamic Dressing

Sautéed Chicken Salad 21

Chicken, Spring Mix Salad, Cherry Tomatoes, Ginger, Almonds, Honey Soy Dressing

Sautéed Shrimp Salad 22

Shrimp, Spring Mix Salad, Cherry Tomatoes, Ginger, Almond, and Honey Soy Dressing

Crudo

*Tuna Crudo 26

Sushi Grade Yellowfin Tuna with Orange, Shallots, Chives, and Radish

*Salmon Tartare 23

Salmon Tartare with Avocado, Horseradish, Calabrian Chili Sauce, Sesame Seeds, Crostini

*Oysters 23

North Fork Oysters, Cocktail Sauce, and Mignonette Sauce

*Beef Carpaccio 34

Beef Filet with Black Truffle, Arugula, and Crumbled Goat Cheese

*Swordfish Carpaccio 26

Chilled Swordfish with Pomegranate, Lemon Grass, Ginger, and Crunchy Vegetables

Ciabatta

Prosciutto & Mozzarella 19

Ciabatta with Prosciutto di Parma, Buffalo Mozzarella, and Spicy Peppers

Spinach and Sausage 19

Ciabatta with Sausage, Spinach, and Taleggio

Mortadella & Burrata 19

Ciabatta with Mortadella, Burrata Cheese and Pistachio

Stracchino and Arugula 19

Ciabatta with Stracchino Cheese, Parmigiano, Arugula, and Balsamic Vinegar

Pasta

Penne Alla Norcina 19/27

Penne with Housemade Sausage, Seasonal Mushrooms, and Pecorino Romano

Gnocchi all'Amatriciana 19/27

Homemade Potato Gnocchi with Guanciale, Tomato Sauce, and Pecorino Romano

Spaghetti Pomodoro 18/26

Spaghetti with Fresh Cherry Tomato Sauce, Burrata Cheese, and Basil

Lasagna alla Bolognese 35

Osteria Umbra's Signature Homemade Lasagna Bolognese

Linguine Manila Clams 21/28

Linguine with Manila Clams in a Light White Wine and Garlic Sauce

Pesto Shrimp Tagliatelle 21/29

Homemade Tagliatelle with Shrimp, Basil Pesto, and Pine Nuts

Lemon Lobster Taglierini mp

Homemade Taglierini with Lobster in Creamy Lemon Infused Sauce

Black Truffle Ravioli 26/39

Homemade Buffalo Ricotta Cheese Ravioli Black Summer Truffles and Parmigiano

Main Course

Veal Ossobuco 47

Slow-cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

*Scottish Salmon 39

Roasted Scottish Salmon with Lemon-infused Yogurt and Chive Sauce and Sautéed Summer Vegetables

Chilean Sea Bass 54

Roasted Chilean Sea Bass with Warm Farro Salad and Basil Pesto

*Branzino 44

Grilled Branzino with Lemon Butter Sauce and Fingerling Potatoes

*Lobster Tail 49

Lemon and Orange Risotto with Lobster Tail

Chicken Scaloppine 29

Sauteed Organic Chicken Breast with Lemon Sauce & Sautéed Summer Vegetables

Veal Milanese 54

Fried Veal Chop, Arugula & Cherry Tomato

*Saltimbocca alla Romana 39

Sauteed Veal Saltimbocca with Sage, Prosciutto, Taleggio Sauce & Mashed Potatoes

*Prime NY Strip 54

Prime NY Strip with Barrel-Aged Balsamic Vinegar, Arugula, Parmigiano Reggiano, and Mashed Potatoes

*Veal Chop 54

Veal Chop with Seasonal Mushrooms, Gravy, and Mashed Potatoes

*Organic Chicken Diavola 35

Grilled Free-range Organic, Antibiotic-free Half Chicken with alla Diavola Spicy Sauce and Fingerling Potatoes

*Ribeye mp

Bone-in CAB Ribeye Steak with Aromatic Herb Butter and Mashed Potatoes

*Fiorentina Steak for 2 128

Classic CAB Porterhouse Steak with Arugula, Parmigiano Reggiano, and Balsamic Vinegar

*Lamb Chops 54

Two Double-Cut Lamb Chops with Black Cherry Sauce and Mashed Potatoes

Steak Extras

Braised Pearl Onions 10 - Gorgonzola Sauce
8 - Black Truffle Sauce 10

Sides

Sautéed Spinach & Parmigiano Reggiano 13,
Roasted Asparagus 14,
Roasted Fingerling Potatoes 13,
Fries with Truffle & Parmigiano Reggiano 12