

# Starter

## *\*Grilled Calamari 23*

Four Grilled Calamari Skewers Seasoned with Italian Breadcrumbs and Lemon Infused Extra Virgin Olive Oil  
GLUTEN FREE-PESCATARIAN

## *Orange and Fennel Salad 19*

Orange and Fennel Salad with Arugula, Black Pepper, Caramelized Walnuts, and Orange Dressing  
GLUTEN FREE-VEGAN

## *Umbrian Lentil Soup 19*

Imported Umbrian Lentils and Bruschetta with Osteria Umbra Extra Virgin Olive Oil  
GLUTEN FREE-VEGAN

## *Radicchio and Pomegranate Salad 19*

Imported Radicchio With Crumbled Gorgonzola, Poached Apple, Pomegranate Seeds, and Pomegranate Dressing  
GLUTEN FREE-VEGETARIAN

## *\*Sea Scallops 25*

Baked Sea Scallops with Blueberry Chutney  
GLUTEN FREE-PESCATARIAN

## *\*Grilled Octopus 28*

Grilled Octopus with Mediterranean Farro Salad and Butternut Squash Spread  
GLUTEN FREE-PESCATARIAN

## *Osteria Umbra Signature Winter Caprese Salad 24*

Imported Buffalo Mozzarella with Tomato Confit, Basil Infused Olive Oil, and Balsamic Pearls  
GLUTEN FREE-VEGETARIAN

## *Burrata Cheese and Speck 23*

Imported Burrata Cheese with Speck, Pear, Figs, Cherry Tomato, and Balsamic Vinegar  
GLUTEN FREE

## *Baccalà and Artichoke Tempura 25*

Fried Imported Baccalà and Artichokes in Tempura with Tomato, Olive, and Caper Sauce  
PESCATARIAN

## *Prosciutto di Parma and Buffalo Ricotta Cheese 23*

Prosciutto di Parma 30 Month DOP, Buffalo Ricotta Cheese, Tuna Stuffed Peppers, Arugula, Radish, Hazelnuts, and Honey  
GLUTEN FREE

## *Mussels 19*

Sautéed PEI Mussels with White Wine, Garlic, Parsley, Tomatoes,  
GLUTEN FREE-PESCATARIAN

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# Crudo

Our selection of raw beef and seafood

## \*Tuna Crudo 26

Sushi Grade Yellowfin Tuna with Orange, Shallots, Chives, and Radish  
GLUTEN FREE-PESCATARIAN

## \*Oysters 23

North Fork Oysters with Cocktail Sauce and Mignonette Sauce  
GLUTEN FREE-PESCATARIAN

## \*Octopus Carpaccio 26

Braised Octopus with Cucumber, Orange, Cherry Tomato, and Aioli  
GLUTEN FREE-PESCATARIAN

## \*Smoked Sterling Caviar 34

Sterling Caviar with Burrata Cheese, Caramelized Shallots, and Crostini  
GLUTEN FREE-PESCATARIAN

## Wagyu Beef Tartare 36

Gold Grade Wagyu Beef Tartare with Shallots, Taggiasche Olives, Capers, and White Truffle Mustard Sauce  
GLUTEN FREE

# Pasta

## Manila Clams 29

Gluten Free pasta with Manila Clams in a Light White Wine and Garlic Sauce  
GLUTEN FREE-PESCATARIAN

## Norcina Sauce 29

Gluten Free pasta with Housemade Sausage, Seasonal Mushrooms, and Pecorino Romano  
GLUTEN FREE

## Wild Boar 29

Gluten Free pasta with Wild Boar Ragout and Pecorino Romano  
GLUTEN FREE

## Cherry Tomato Sauce and Burrata 27

Gluten Free pasta with Fresh Cherry Tomato Sauce, Burrata Cheese, and Basil  
GLUTEN FREE -VEGETARIAN-VEGAN (without Burrata)

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# Main Course

*\* Maialino 44*

Rotisserie Suckling Pig Slow-Roasted over our Wood Fire with Mashed Potatoes  
GLUTEN FREE

*Chilean Sea Bass 55*

Roasted Chilean Sea Bass with White Beans, Red Beet Infused Mashed Potatoes, and Broccolini  
GLUTEN FREE/ PISCATARIAN

*\* Scottish Salmon 39*

Roasted Scottish Salmon with Lemon-Infused Yogurt and Chive Sauce and Warm Farro Salad  
GLUTEN FREE/ PISCATARIAN

*Crescent Farm Duck Breast 44*

Crescent Farm Duck Breast with Blueberry Sauce and Celery Root Potato Purée  
GLUTEN FREE

## From the Wood Fire Grill

Experience a wide range of rich, smoky flavors the Wood Fire Grill uniquely adds to your meal

*Branzino 46*

Grilled Branzino with Lemon and Thyme Butter Sauce and Roasted Butternut Squash and Fennel  
GLUTEN FREE/ PISCATARIAN

*\* Prime NY Strip 54*

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

*\* Veal Chop 57*

Veal Chop with Seasonal Mushrooms, Veal Gravy, and Mashed Potatoes  
GLUTEN FREE

*\* Organic Chicken alla Diavola 35*

Grilled Free-range Organic, Antibiotic-free Half Chicken with Diavola Sauce and Roasted Butternut Squash and Fennel  
GLUTEN FREE

*\* Ribeye mp*

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

*\* Venison Rack 46*

Two Bay Leaf and Juniper Berry Dry Marinated Racks of Venison with Marsala Sauce and Mashed Potatoes  
GLUTEN FREE

*\* Fiorentina Steak for 2 128*

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

*\* Lamb Chops 54*

Two Double-Cut Lamb Chops with Braised Shallots, Mint Oil, and Mashed Potatoes  
GLUTEN FREE

### Steak Extras

GF Braised Pearl Onions 10 - GF Black Truffle Sauce 10

## Sides

14

Brussels Sprouts with Guanciale GF, Sautéed Spinach with Parmigiano Reggiano GF,  
Roasted Butternut Squash and Fennel GF,  
French Fries with Black Truffle and Parmigiano Reggiano GF

*Executive Chef*  
*Marco Pellegrini*

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# Dessert

## *Coffee Panna Cotta 15*

Coffee Cream Pudding with Chocolate Ganache  
GLUTEN FREE

## *\*Chocolate Soufflé 17*

Baked Soufflé with Vanilla Gelato and Whipped Cream  
GLUTEN FREE

## *Affogato 16*

Vanilla Gelato, Espresso, and Whipped Cream  
GLUTEN FREE

## *Berry Zabaione 23*

Tablesides Zabaione with Moscato Passito and Fresh Berries  
GLUTEN FREE

## *Strawberry Sorbet 14*

with Whipped Cream  
GLUTEN FREE

## *Amarena Cherry Gelato 15*

Variegato all' Amarena Cherries and Whipped Cream  
GLUTEN FREE

## *Hazelnut Gelato 15*

with Crumbled Hazelnut Praline and Whipped Cream  
GLUTEN FREE

## *Pistachio Gelato 15*

with Crumbled Pistachios and Whipped Cream  
GLUTEN FREE

## *Caramel Gelato 14*

with Whipped Cream  
GLUTEN FREE

## *Amaretto Gelato 14*

with Whipped Cream  
GLUTEN FREE

## *Chef de Cuisine & Pastry Chef Sabrina Vallorini*

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# *Vegan Options*

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## *Umbrian Lentil Soup 19*

Imported Umbrian Lentils and Bruschetta with Osteria Umbra Extra Virgin Olive Oil

## *Radicchio and Pomegranate Salad 19*

Imported Radicchio With Poached Apple, Pomegranate Seeds, and Pomegranate Dressing

## *Farro 24*

Warm Farro Salad with Olive, Capers, Tomatoes, and Basil

## *Penne with Mushrooms 28*

Penne with Seasonal Mushrooms

## *Penne with Tomato Sauce 25*

Penne with Marinara Sauce

## *Spaghetti with Cherry Tomato Sauce 27*

Spaghetti with Fresh Cherry Tomato Sauce and Basil

## *Assorted Sautéed Vegetables 29*

Asparagus, Mushrooms, Artichokes, Carrots

## *Sautéed Spinach 14*

## *Roasted Butternut Squash and Fennel 14*

## *Truffle Fries 14*

## *Strawberry Sorbet 14*

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*Marco Pellegrini*

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