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# OSTERIA UMBRA

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*Private Party Menus*  
*November-April 2023/24*

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# OSTERIA UMBRA

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PLEASE CONTACT US TO BOOK YOUR EVENT  
EVENTS@OSTERIAUMBRA.COM  
(631) 780 - 6633

# *The Osteria Umbra Experience*

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*At Osteria Umbra, we have created an experience designed with you in mind. Our vision is to transport you to Foligno, Umbria, the hometown of Executive Chef Marco Pellegrini & his wife, Chef de Cuisine, Sabrina Vallorini.*

*We bring you authentic Italian cuisine, handmade with high quality ingredients sourced from both local farms to the rolling hills of Italy.*

*Celebrate your special occasion with elegance and excellence with features such as our Wood Fire Grill, where fresh meat and fish over are expertly cooked open flames.*

*Delight your guests with our offering of homemade pastas, homemade desserts and gelato, and sip on skillfully crafted cocktails.*

*We invite you to share special moments and make lasting memories where your experience is the main event.*

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OSTERIA UMBRA

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# OSTERIA UMBRA

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## *Private Party*

*Silver Proposal 2023/24*

*November- April*

## *Welcome Cocktail*

*30 minutes*

### *Passed Hors d'Oeuvres*

#### **Smoked Oysters**

Smoked Oysters with  
Cocktail Sauce

#### **Parmigiano**

Parmigiano Reggiano and Balsamic  
Vinegar

#### **Calamari**

Grilled Calamari Skewer with  
Lemon Sauce

#### **Bruschetta**

Bruschetta with Cherry Tomato & Bur-  
rata

#### **Salmon Tartare**

Scottish Salmon Tartare with  
Avocado and Sesame Seed

#### **Prosciutto di Parma**

30 Month Aged Prosciutto di  
Parma with Breadsticks

## *Sit Down Dinner*

### *Starter*

*Choose one*

#### **Orange and Fennel Salad**

Orange and Fennel Salad with Arugula, Feta Cheese, Black Pepper, and Orange Dressing

#### **Burrata Cheese and Speck**

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

#### **Mussels**

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

### *Main Course*

*Choose one*

#### **Pappardelle Alla Norcina**

Pappardelle with Housemade Sausage, Seasonal Mushrooms, and Pecorino Romano

#### **Organic Chicken alla Diavola**

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

#### **Scottish Salmon**

Roasted Scottish Salmon with Lemon-Infused Yogurt and Chive Sauce and Warm Farro Salad

### *Dessert*

*Choose one*

#### **Coffee Panna Cotta**

Coffee Cream Pudding with Chocolate Ganache

#### **Amarena Cherry Gelato**

Variegato all' Amarena Cherries and Whipped Cream

3 Hour Event with Top Shelf Open Bar

No Premium Spirits

Coffee, Tea, Cappucino, and Tap water included

119 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Gratuity + 5% Administrative Fee

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# OSTERIA UMBRA

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## Private Party

Gold with no Coketail Time Proposal 2023/24  
November- April

## Sit Down Dinner

### Starter

Choose one

#### Orange and Fennel Salad

Orange and Fennel Salad with Arugula, Feta Cheese, Black Pepper, and Orange Dressing

#### Burrata Cheese and Speck

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

#### \*Grilled Octopus

Grilled Octopus with Mediterranean Farro Salad and Butternut Squash Spread

#### \*Tuna Crudo

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

### Pasta

to Share

#### Taglierini with Black Truffle

Tableside Homemade Taglierini in Parmesan Wheel

### Main Course

Choose one

#### \* Prime NY Strip

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

#### \* Organic Chicken alla Diavola

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

#### \*Scottish Salmon

Roasted Scottish Salmon with Lemon-Infused Yogurt and Chive Sauce and Warm Farro Salad

#### Veal Ossobuco

Slow-cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

### Dessert

Choose one

#### Tiramisù

Housemade Tiramisù with Hazelnut Praline

#### Coffee Panna Cotta

Cream Pudding with Chocolate and Whipped Cream

#### Amarena Cherry Gelato

Variegato all' Amarena Cherries and Whipped Cream

3 Hour Event with Top Shelf Open Bar

No Premium Spirits

Coffee, Tea, Cappucino, and Tap water included

129 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Gratuity + 5% Administrative Fee

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# OSTERIA UMBRA

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## *Private Party*

*Gold Proposal 2023/24*

*November- April*

## *Welcome Cocktail*

*45 minutes*

### *Passed Hors d'Oeuvres*

#### **Smoked Oysters**

Smoked Oysters with Cocktail Sauce

#### **Parmigiano**

Parmigiano and Balsamic Vinegar

#### **Baccalà**

Fried Baccalà with Puttanesca Sauce

#### **Calamari**

Grilled Calamari Skewer and Lemon Sauce

#### **White Truffle**

Crostini with White Truffle Sauce and Mushrooms

#### **Polenta**

Corn Polenta with Homemade Sausage and Seasonal Mushrooms

#### **Salmon Tartare**

Scottish Salmon Tartare with Avocado and Sesame Seed

#### **Prosciutto di Parma**

30 Month Aged Prosciutto di Parma

#### **Chicken**

Grilled Chicken Skewer with Yogurt and Paprika Sauce

## *Sit Down Dinner*

### *Starter*

*Choose one*

#### **Orange and Fennel Salad**

Orange and Fennel Salad with Arugula, Feta Cheese, Black Pepper, and Orange Dressing

#### **Burrata Cheese and Speck**

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

#### **\*Grilled Octopus**

Grilled Octopus with Mediterranean Farro Salad and Butternut Squash Spread

#### **\*Tuna Crudo**

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

#### **Mussels**

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

*Pasta*  
*to Share*

**Taglierini with Black Truffle**

Tableside Homemade Taglierini in Parmesan Wheel

*Main Course*  
*Choose one*

**\* Prime NY Strip**

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

**\* Organic Chicken alla Diavola**

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

**\* Scottish Salmon**

Roasted Scottish Salmon with Lemon-Infused Yogurt and Chive Sauce and Warm Farro Salad

**Veal Ossobuco**

Slow-cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

*Dessert*  
*Choose one*

**Tiramisù**

Housemade Tiramisù with Hazelnut Praline

**Coffee Panna Cotta**

Cream Pudding with Chocolate and Whipped Cream

**Amarena Cherry Gelato**

Variegato all' Amarena Cherries and Whipped Cream

3.5 Hour Event with Top Shelf Open Bar

No Premium Spirits

Coffee, Tea, Cappucino, and Tap water included

139 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Gratuity + 5% Administrative Fee

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# OSTERIA UMBRA

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## *Private Party*

*Platinum Proposal 2023/24*

*November- April*

## *Welcome Cocktail*

*60 minutes*

### *Passed Hors d'Oeuvres*

**Smoked Oysters**  
Smoked Oysters with Cocktail  
Sauce

**Calamari**  
Grilled Calamari Skewer with  
Lemon Sauce

**Salmon Tartare**  
Scottish Salmon Tartare with  
Avocado and Sesame Seed

**Fine Cheese Board**  
Assorted Fine Cheese

**White Truffle**  
Crostini with White Truffle Sauce and  
Mushrooms

**Prosciutto di Parma**  
30 Month Aged Prosciutto di  
Parma

**Lobster Croquette**  
Potato Croquette with Lobster  
and Marinara Sauce

**Polenta**  
Corn Polenta with Homemade Sausage and  
Seasonal Mushrooms

**Chicken**  
Grilled Chicken Skewer with Yogurt  
and Paprika Sauce

**Shrimp**  
Fried Shrimp in Tempura with Marinara

**Beef Carpaccio**  
Beef Filet with black Truffle Sauce

## *Sit Down Dinner*

### *Starter*

*Choose one*

#### **Orange and Fennel Salad**

Orange and Fennel Salad with Arugula, Feta Cheese, Black Pepper, and Orange Dressing

#### **Burrata Cheese and Speck**

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

#### **\*Grilled Octopus**

Grilled Octopus with Mediterranean Farro Salad and Butternut Squash Spread

#### **\*Tuna Crudo**

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

#### **Wagyu Tartare**

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

## *Pasta* *to Share*

### **Taglierini with Black Truffle**

Tableside Homemade Taglierini in Parmesan Wheel

### **Potato Gnocchi**

Homemade Potato Gnocchi with Wild Boar Ragout

## *Main Course* *Choose one*

### **Prime NY Strip**

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

### **Organic Chicken alla Diavola**

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

### **Veal Ossobuco**

Slow-cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

### **Chilean Sea Bass**

Roasted Chilean Sea Bass with White Beans, Red Beet Spread, and Broccolini

### **Lamb Chops**

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

## *Dessert* *Choose one*

### **Tiramisù**

Housemade Tiramisù with Hazelnut Praline

### **Italian Cheesecake**

Sabrina's Secret Cheesecake with Blueberry Compote

### **Amarena Cherry Gelato**

Variegato all' Amarena Cherries and Whipped Cream

### **Pistachio Gelato**

with Crumbled Pistachios and Whipped Cream

**4 Hour Event with Top Shelf Open Bar**

**No Premium Spirits**

**Coffee, Tea, Cappucino, and Tap water included**

**Plus NYS Sales Tax + 20% Gratuity + 5% Administrative Fee**

**159 Per Person**

**All Starter as Family Style + 10**



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# OSTERIA UMBRA

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## Private Party

*Diamond Proposal 2023/24*

*November- April*

## Welcome Cocktail

*60 minutes*

### *Passed Hors d'Oeuvres*

**Smoked Oysters**  
Smoked Oysters with Cocktail  
Sauce

**Calamari**  
Grilled Calamari Skewer  
with Lemon Sauce

**Salmon Tartare**  
Scottish Salmon Tartare with  
Avocado and Sesame Seed

**Fine Cheese Board**  
Assorted Fine Cheese

**Gnocchi**  
Homemade Potato Gnocchi with Wild Boar  
Ragù and Parmigiano Reggiano

**Prosciutto di Parma**  
30 Month Aged Prosciutto di  
Parma

**Lobster Croquette**  
Potato Croquette with Lobster  
and Marinara Sauce

**Polenta**  
Corn Polenta with Homemade Sausage and  
Seasonal Mushrooms

**Chicken**  
Grilled Chicken Skewer with Yogurt  
and Paprika Sauce

**Shrimp**  
Fried Shrimp in Tempura with Marinara

**Taglierini Black Truffle**  
Tablesides Homemade Taglierini in

**Beef Carpaccio**  
Beef Filet with black Truffle Sauce

## Sit Down Dinner

### *Starter*

*Choose one*

### **Orange and Fennel Salad**

Orange and Fennel Salad with Arugula, Feta Cheese, Black Pepper, and Orange Dressing

### **Burrata Cheese and Speck**

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

### **\*Grilled Octopus**

Grilled Octopus with Mediterranean Farro Salad and Butternut Squash Spread

### **\*Tuna Crudo**

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

### **Wagyu Tartare**

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

### **\*Sea Scallops**

Pan Seared Sea Scallops with Blueberry Chutney and Crispy Guanciale

*To Share*

### **Artichokes**

Fried Artichokes with Puttanesca Cheese Sauce

*Pasta*  
*to Share*

**White Truffle Risotto**

Aquarello Rice Risotto with Fresh White Truffle

**Ravioli**

Homemade Buffalo Ricotta Cheese with Speck and Leek

*Main Course*  
*Choose one*

**Prime Ribeye**

Prime 16 oz Ribeye with Barrel-Aged Balsamic Vinegar, Arugula, Parmigiano Reggiano, and Mashed Potatoes

**Organic Chicken alla Diavola**

Grilled Free-range Organic, Antibiotic-free Half Chicken with Diavola Sauce & Butternut Squash & Fennel

**Veal Ossobuco**

Slow-Cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

**Chilean Sea Bass**

Roasted Chilean Sea Bass with White Beans, Red Beet Spread, and Broccolini

**Lamb Chops**

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

*Dessert*  
*Choose one*

**Tiramisù**

Housemade Tiramisù with Hazelnut Praline

**Italian Cheesecake**

Sabrina's Secret Cheesecake with Blueberry Compote

**Amarena Cherry Gelato**

Variegato all' Amarena Cherries and Whipped Cream

**Pistachio Gelato**

with Crumbled Pistachios and Whipped Cream

**Chocolate Soufflé**

Baked Soufflé with Vanilla Gelato and Whipped Cream

4 Hour Event with Top Shelf Open Bar

No Premium Spirits

Coffee, Tea, Cappucino, and Tap water included

189 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Gratuity + 5% Administrative Fee

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# OSTERIA UMBRA

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## *Private Party*

*November- April 2023/24*

## *Cocktail Party*

*4 Hours*

*Passed Hors d'Oeuvres*

### **Smoked Oysters**

Smoked Oysters with Cocktail Sauce

### **Calamari**

Grilled Calamari Skewer with Lemon Sauce

### **Salmon Tartare**

Scottish Salmon Tartare with Avocado and Sesame Seed

### **Lobster Croquette**

Potato Croquette with Lobster and Marinara Sauce

### **Gnocchi**

Homemade Potato Gnocchi with Wild Boar Ragù and Parmigiano Reggiano

### **Prosciutto di Parma**

30 Month Aged Prosciutto di Parma

### **Shrimp**

Fried Shrimp in Tempura with Marinara

### **Polenta**

Corn Polenta with Homemade Sausage and Seasonal Mushrooms

### **Chicken**

Grilled Chicken Skewer with Yogurt and Paprika Sauce

### **Artichokes**

Fried Artichokes with Marinara Sauce

### **Taglierini Black Truffle**

Tablesides Homemade Taglierini in Parmesan Wheel

### **Beef Carpaccio**

Beef Filet with black Truffle Sauce

### **Lentil Salad**

Umbrian Lentil Salad with Balsamic Vinegar and Goat Cheese

### **Caprese**

Heirloom Tomatoes and Imported Buffalo Mozzarella Cheese

### **Baccalà**

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

### **Risotto**

Aquarello Rice Risotto with Seasonal Mushrooms and Black Truffle

### **Burrata**

Imported Burrata Cheese with Tomato Confit and Basil

### **Fonduta**

Taleggio Cheese Fondue

### **Grilled Octopus**

Grilled Octopus with Potatoes

### **Sea Scallops**

Pan Seared Sea Scallops with Butternut Squash Sauce

## *Stations*

### **Salad Station**

Imperial Assorted Salad Buffet

### **Grilled Steak Station**

Assorted Grilled Meat, Chicken, Beef, Veal, Lamb, and Pork

### **Fine Cheese and Charcuterie Station**

Assorted Fine Imported Cheeses and Charcuterie with Jam

### **Fine Dessert and Gelato Station**

Assorted Fine Homemade Desserts and Gelato

4 Hour event with Top Shelf Open Bar

No Premium Spirits

Coffee, Tea, Cappuccino, and Tap water included

179 Per Person

Plus 8.625% NYS Sales Tax + 20% Gratuity + 5% Administrative Fee

Minimum 30 Guests Required

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# OSTERIA UMBRA

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## *Private Party*

*Bridal & Baby Shower Proposal 2023/24*

*12 pm to 5 pm*

*November- April*

### *Starter*

#### **Burrata Cheese and Speck**

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

### *Main Course*

*Choose one*

#### **Organic Chicken alla Diavola**

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

#### **Scottish Salmon**

Roasted Scottish Salmon with Lemon-Infused Yogurt and Chive Sauce and Warm Farro Salad

### *Dessert*

#### **Amarena Cherry Gelato**

Variegato all' Amarena Cherries and Whipped Cream

3 Hour Event with Wine Bar

No Premium Spirits and Liquor

Coffee, Tea, Cappucino, and Tap water included

89 Per Person

Plus NYS Sales Tax + 20% Gratuity + 5% Administrative Fee

Minimum 25 Guests Required

## *Private Party*

*Kids under 12 yrs old Proposal 2023/24*

*November- April*

### *Kids Menu*

#### *Starter*

*Choose one*

#### **Mozzarella Sticks**

**Penne with Marinara or Cheese Sauce**

### *Main Course*

**Chicken Tenders with French Fries**

### *Dessert*

#### **Amarena Cherry Gelato**

Variegato all' Amarena Cherries and Whipped Cream

45 Per Person

Plus NYS Sales Tax + 20% Gratuity + 5% Administrative Fee

## *Tax & Gratuity*

A 8.625% NYS sales tax, 20% gratuity, and 5% administrative fee will be added to the final balance. The administrative fee is for administration of the special function or package. It is not a gratuity or a tip, and will not be distributed as gratuities or tips to the employees who provided any service to the guest.

## *Booking Policy*

A 30% deposit is required at time of booking.

The balance is required six days before the event date, with the final guest count confirmed. The balance is calculated using the final guest count or the minimum required guest count, regardless of fewer guests attending.

Any last minute additions will be added to the remaining balance.

Credit Card Authorization form required with signed contract at booking.