
OSTERIA UMBRA

Private Party Menus
May-October 2024

OSTERIA UMBRA

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

The Osteria Umbra Experience

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.

OSTERIA UMBRA

OSTERIA UMBRA

Private Party

Silver Proposal

May- October 2024

Welcome Cocktail

30 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

Parmigiano
Parmigiano Reggiano and Balsamic
Vinegar

Bruschetta
Bruschetta with Cherry Tomato & Bur-
rata

Prosciutto di Parma
30 Month Aged Prosciutto di
Parma with Breadsticks

Sit Down Dinner

Starter

Choose one

Asparagus and Mint Salad

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

Burrata Cheese and Speck

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

Zucchini Flowers

Three Fried Mozzarella Stuffed Zucchini Flowers with Gorgonzola Cheese Sauce

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 Fingerling Potatoes

Scottish Salmon

Roasted Scottish Salmon with Lemon-Infused Yogurt and Chive Sauce and Fava Bean and Farro Salade

Dessert

Choose one

Panna Cotta

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

OSTERIA UMBRA

Private Party

Gold with no Cocktail Proposal 2024

May-October

Sit Down Dinner

Starter

Choose one

Asparagus and Mint Salad

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

Burrata Cheese and Speck

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

***Grilled Octopus**

Wood Fired Marinated Grilled Octopus With Corona Beans, Tomatoes, Taggiasche Olives, and Basil Pesto Sauce

***Tuna Crudo**

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

Zucchini Flowers

Three Fried Mozzarella Stuffed Zucchini Flowers with Gorgonzola Cheese Sauce

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 Fingerling Potatoes

***Scottish Salmon**

Roasted Scottish Salmon with Lemon-Infused Yogurt and Chive Sauce and Fava Bean and Farro Salade

Veal Ossobuco

Slow-cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

Dessert

Choose one

Tiramisù

Housemade Tiramisù with Hazelnut Praline

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, Cappuccino, and Tap water included

129 Per Person

All Starter as Family Style + 10

OSTERIA UMBRA

Private Party

Gold Proposal 2024

May- October

Welcome Cocktail

45 minutes

Passed Hors d'Oeuvres

Smoked Oysters
Smoked Oysters with Cocktail
Sauce

Parmigiano
Parmigiano and Balsamic Vinegar

Baccala Croquette
Baccala Croquette with
Meyer lemon and Aioli

Calamari
Grilled Calamari Skewer and
Lemon Sauce

White Truffle
Crostini with White Truffle Sauce
and Mushrooms

Bruschetta
Bruschetta with Cherry Tomato & Burrata
Cheese

Salmon Tartare
Scottish Salmon Tartare with
Avocado and Sesame Seed

Prosciutto di Parma
30 Month Aged Prosciutto di Parma

Arrosticini
Grilled Lamb Skewer

Sit Down Dinner

Starter

Choose one

Asparagus and Mint Salad

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

Burrata Cheese and Speck

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

***Grilled Octopus**

Wood Fired Marinated Grilled Octopus With Corona Beans, Tomatoes, Taggiasche Olives, and Basil Pesto Sauce

***Tuna Crudo**

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

Zucchini Flowers

Three Fried Mozzarella Stuffed Zucchini Flowers with Gorgonzola Cheese Sauce

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 Fingerling Potatoes

*** Scottish Salmon**

Roasted Scottish Salmon with Lemon-Infused Yogurt and Chive Sauce and Fava Bean and Farro Salade

Veal Ossobuco

Slow-cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

Dessert
Choose one

Tiramisù

Housemade Tiramisù with Hazelnut Praline

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

OSTERIA UMBRA

Private Party

Platinum Proposal 2024

May-October

Welcome Cocktail

60 minutes

Passed Hors d'Oeuvres

Calamari

Grilled Calamari Skewer with
Lemon Sauce

White Truffle

Crostini with White Truffle Sauce and
Mushrooms

Shrimp

Fried Shrimp in Tempura with Marinara

Beef Carpaccio

Beef Filet Carpaccio with Black Truffle

Salmon Tartare

Salmon Tartare with Sesame Seed
and Avocado

Prosciutto di Parma

30 Month Aged Prosciutto di
Parma

Arrosticini

Grilled Lamb Skewer

Smoked Oysters
Smoked Oysters with Cocktail
Sauce

Fine Cheese Board
Assorted Fine Cheese

Baccala Croquette
Baccala Croquette with
Meyer lemon and Aioli

Sit Down Dinner

Starter

Choose one

Asparagus and Mint Salad

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

Burrata Cheese and Speck

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

*Grilled Octopus

Wood Fired Marinated Grilled Octopus With Corona Beans, Tomatoes, Taggiasche Olives, and Basil Pesto Sauce

*Tuna Crudo

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

Osteria Umbra Signature Caprese Salad

Imported Buffalo Mozzarella with Heirloom Tomatoes, Homemade Basil Gelato, Basil Infused Olive Oil, and Balsamic Pearls

Zucchini Flowers

Three Fried Mozzarella Stuffed Zucchini Flowers with Gorgonzola Cheese Sauce

Pasta
to Share

Taglierini with Black Truffle

Tableside Homemade Taglierini in Parmesan Wheel

Gnocchi with Amatriciana Sauce

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

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 Fingerling Potatoes

Veal Ossobuco

Slow-cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

Chilean Sea Bass

Roasted Chilean Sea Bass with Sautéed Summer Vegetables and Basil Pesto

Iberico Pork Chops

14oz Grilled Iberico Pork Chop with Apple Chutney and Mashed Potato

Dessert
Choose one

Delizia al Limone

Sorrento Style Lemon Cake and Whipped Cream

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

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Gratuity + 6% Administrative Fee

159 Per Person

OSTERIA UMBRA

Private Party

Diamond Proposal 2024

May- October

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 Ama-
trician Sauce

Prosciutto di Parma
30 Month Aged Prosciutto di
Parma

Baccala Croquette
Baccala Croquette with
Meyer lemon and Aioli

Bruschetta
Bruschetta with Cherry Tomato & Burrata

Arrosticini
Grilled Lamb Skewer

Shrimp
Fried Shrimp in Tempura with Marinara

Zucchini Flowers
Fried Mozzarella Stuffed Zucchini Flowers with
Gorgonzola Cheese Sauce

Beef Carpaccio
Beef Filet with black Truffle Sauce

Sit Down Dinner

Starter

Choose one

Asparagus and Mint Salad

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

Burrata Cheese and Speck

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

***Grilled Octopus**

Wood Fired Marinated Grilled Octopus With Corona Beans, Tomatoes, Taggiasche Olives, and Basil Pesto Sauce

***Tuna Crudo**

Sushi Grade Bluefin 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

Osteria Umbra Signature Caprese Salad

Imported Buffalo Mozzarella with Heirloom Tomatoes, Homemade Basil Gelato, Basil Infused Olive Oil, and Balsamic Pearls

To Share

Zucchini Flowers

Three Fried Mozzarella Stuffed Zucchini Flowers with Gorgonzola Cheese Sauce

Pasta
to Share

Taglierini with Black Truffle

Tableside Homemade Taglierini in Parmesan Wheel

Ravioli

Homemade Buffalo Ricotta Cheese Ravioli with Cherry tomatoes and Burrata

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 and Roasted Fingerling Potatoes

Veal Ossobuco

Slow-Cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

Chilean Sea Bass

Roasted Chilean Sea Bass with Sautéed Summer Vegetables and Basil Pesto

Iberico Pork Chops

14oz Grilled Iberico Pork Chop with Apple Chutney and Mashed Potato

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

Delizia al Limone

Sorrento Style Lemon Cake 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, Cappuccino, and Tap water included

189 Per Person

All Starter as Family Style + 10

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

OSTERIA UMBRA

Private Party

Bridal & Baby Shower Proposal 2024

12 pm to 5 pm

May- October

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 Fava Bean and Farro Salade

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 2024

May- October

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

OSTERIA UMBRA

Private Party

May- October 2024

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

Shrimp

Fried Shrimp in Tempura with Marinara

Gnocchi

Homemade Potato Gnocchi with Amatriciana Sauce and Parmigiano Reggiano

Prosciutto di Parma

30 Month Aged Prosciutto di Parma

Artichokes

Fried Artichokes with Marinara Sauce

Taglierini Black Truffle

Tablesideside Homemade Taglierini in Parmesan Wheel

Arrosticini

Grilled Lamb Skewer

Lentil Salad

Umbrian Lentil Salad with Balsamic Vinegar and Goat Cheese

Caprese

Heirloom Tomatoes and Imported Buffalo Mozzarella Cheese

Beef Carpaccio

Beef Filet with black Truffle Sauce

Risotto

Aquarello Rice Risotto with Seasonal Mushrooms and Black Truffle

Burrata

Imported Burrata Cheese with Tomato Confit and Basil

Baccala Croquette

Baccala Croquette with Meyer lemon and Aioli

Grilled Octopus

Grilled Octopus with Beans

Fonduta

Taleggio Cheese Fondue

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, Cappucino, and Tap water included

159 Per Person

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

Minimu30 Guests Required

OSTERIA UMBRA

Private Party

Bridal & Baby Shower Proposal 2024

12 pm to 5 pm

May- October

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 Fava Bean and Farro Salade

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 2024

May- October

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.

OSTERIA UMBRA

**Plus 8.625% NYS Sales Tax + 18% Gratuity + 6% Administrative Fee*