

Starter

Grilled Calamari 23

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

Osteria Umbra Signature Salad 19

Organic Spring Mix with Homemade Tomato Budino, Cucumber, Shallots, Homemade Toasted Bread,
Radish, Balsamic Vinegar Dressing, Parmigiano Reggiano, and Basil Pesto
GLUTEN FREE-VEGETARIAN

Asparagus Salad 19

Organic Spring Mix with Multicolor Asparagus, Radish, Tomatoes, Crumbled Goat Cheese, Roasted Almonds,
with Soy Sauce and Honey Dressing
GLUTEN FREE-VEGETARIAN

**Sea Scallops 25*

Pan Seared Sea Scallops with
Blueberry Chutney
GLUTEN FREE-PESCATARIAN

**Grilled Octopus 26*

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

Osteria Umbra Signature Spring Caprese Salad 23

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

Burrata Cheese and Speck 24

Imported Burrata Cheese with Speck, Pineapple, Fig Jam, 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, Arugula,
Radish, Hazelnuts, and Honey
GLUTEN FREE

Before placing your order, please inform your server if a person in your party has a food allergy

* This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, poultry, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Crudo

Our selection of raw beef and seafood

* *Hamachi* 29

Sashimi Grade Ricciola with Blood Orange Sauce, Jalapeno, Honey & Meyer Lemon Dressing, Basil Olive Oil and Balsamic Vinegar Pearls
GLUTEN FREE-PESCATARIAN

Carpaccio di Gambero Rosso Mazara Del Vallo 36

Mazara del Vallo Red Shrimp, Pistachio, Pink Peppercorn, Meyer Lemon and Garlic Dressing
GLUTEN FREE-PESCATARIAN

* *Bluefin Tuna Crudo* 36

Sushi Grade "Fuentes" Bluefin Tuna with Orange, Shallots, Chives, and Radish
GLUTEN FREE-PESCATARIAN

* *Oysters* 23

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

* *Beef Carpaccio* 36

Seared Beef Filet with Black Truffle, Parmigiano Reggiano Sauce, Arugula, Aged Balsamic Vinegar
GLUTEN FREE

Pasta

Norcina Sauce 29

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

Cherry Tomato Sauce and Burrata 29

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

Manila Clams 29

Gluten Free pasta Manila Clams, Cherry Tomatoes, and Bottarga di Muggine
GLUTEN FREE-PESCATARIAN

Lemon Pasta with Gamberi Rossi mp

Gluten Free pasta with Mazara del Vallo Red Shrimp in Creamy Lemon-Infused Sauce and Pistachio
GLUTEN FREE-PESCATARIAN

Amatriciana Sauce 29

Gluten Free pasta with Guanciale in Amatriciana Sauce and Pecorino Romano
GLUTEN FREE

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Main Course

* *Maialino* 49

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

Chilean Sea Bass 55

Roasted Chilean Sea Bass with Sautéed Summer Vegetables and Basil Pesto
GLUTEN FREE/ PESCATARIAN

* *Scottish Salmon* 39

Roasted Scottish Salmon with Lemon-Infused Yogurt and Chive Sauce and Fingerling Potatoes
GLUTEN FREE/ PESCATARIAN

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 Butter and Lemon Sauce and Fingerling Potatoes
GLUTEN FREE/ PESCATARIAN

* *Prime NY Strip* 56

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

* *Veal Chop* 66

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

* *Organic Chicken alla Diavola* 38

Grilled Free-range Organic, Antibiotic-free Half Chicken with alla Diavola Spicy Sauce and Mashed Potatoes
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 2 134

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

Steak Extras

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

Sides

14

Sautéed Seasonal Mushrooms GF, Sautéed Spinach with Parmigiano Reggiano GF,
Roasted Asparagus GF, Roasted Fingerling Potatoes and Onion GF,
French Fries with Black Truffle and Parmigiano Reggiano GF

Executive Chef
Marco Pellegrini

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Dessert

*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

Tableside Zabaione with Moscato Passito and Fresh Berries
GLUTEN FREE

Lemon and Strawberry Sorbet 15

Strawberry Sauce, Fresh Strawberries
GLUTEN FREE

Pistachio Gelato 16

with Pistachio Crumble,
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

Chef de Cuisine & Pastry Chef Sabrina Vallorini

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Vegan Options

Osteria Umbra Signature Salad 19

Organic Spring Mix with Homemade Tomato Budino, Cucumber, Shallots, Homemade Toasted Bread, Radish, Balsamic Vinegar Dressing

Asparagus Salad 19

Organic Spring Mix with Multicolor Asparagus, Radish, Tomatoes, Roasted Almonds, with Soy Sauce and Honey Dressing

Farro 24

Warm Farro Salad with Fava Beans, 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 Asparagus 14

Roasted Fingerling and Onion 14

Truffle Fries 14

Lemon and Strawberry Sorbet 14

Executive Chef
Marco Pellegrini

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