
OSTERIA UMBRA

Private Party Menus
October-April 2024/25



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 2024/25

October- April

Welcome Cocktail

30 minutes

Passed Hors d'Oeuvres

Smoked Oysters
Smoked Oysters with
Cocktail Sauce

Cheese Board
Assorted Cheeses and Jams

Calamari
Grilled Calamari Skewer with
Lemon Sauce

Chicken
Grilled Chicken Skewer

Prosciutto di Parma
30 Month Aged Prosciutto di Parma

Polenta
Corn Polenta with Homemade Sausage
and Seasonal Mushrooms

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, Pineapple, 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 Mashed Potatoes

Scottish Salmon

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

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

129 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Gratuity

OSTERIA UMBRA

Private Party

Gold with no Coketail Time Proposal 2024/25
October- 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, Pineapple, Figs, Cherry Tomato, and Balsamic Vinegar

*Grilled Octopus

Wood Fired Grilled Octopus With Beans Salade, Tomatoes, and Olive and Capers Sauce

*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

Potato Gnocchi with Amatriciana Sauce

Homemade Potato Gnocchi with Guanciale in Amatriciana Sauce and Pecorino Romano

Main Course

Choose one

* Filet Mignon

7 oz Filet Mignon 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 Mashed Potatoes

*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

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

139 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Gratuity

OSTERIA UMBRA

Private Party

Gold Proposal 2024/25

October- April

Welcome Cocktail

45 minutes

Passed Hors d'Oeuvres

Smoked Oysters Smoked Oysters with Cocktail Sauce	Calamari Grilled Calamari Skewer and Lemon Sauce	Prosciutto di Parma 30 Month Aged Prosciutto di Parma
Cheese Board Assorted Cheeses and Jams	Polenta Corn Polenta with Homemade Sausage and Seasonal Mushrooms	Lamb Grilled Lamb Skewer
Baccalà Fried Baccalà with Puttanesca Sauce	Chicken Grilled Chicken Skewer	Truffle Tarte Black Truffle Mousse

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, Pineapple, Figs, Cherry Tomato, and Balsamic Vinegar

***Grilled Octopus**

Wood Fired Grilled Octopus With Beans Salade, Tomatoes, and Olive and Capers Sauce

***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

Potato Gnocchi

Homemade Potato Gnocchi with Guanciale in Amatriciana Sauce and Pecorino Romano

Main Course
Choose one

*** Filet Mignon**

7 oz Filet Mignon 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 Mashed Potatoes

*** 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

Panna Cotta

Cream Pudding with Chocolate Ganache

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

149 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Gratuity

OSTERIA UMBRA

Private Party

Platinum Proposal 2024/25

October- April

Welcome Cocktail

60 minutes

Passed Hors d'Oeuvres

Smoked Oysters
Smoked Oysters with Cocktail Sauce

Calamari
Grilled Calamari Skewer with
Lemon Sauce

Chicken
Grilled Chicken Skewer

Cheese Board
Assorted Cheeses and Jams

Truffle Tarte
Black Truffle Mousse

Prosciutto di Parma
30 Month Aged Prosciutto di
Parma

Lobster Croquette
Potato Croquette with Lobster
and Marinara Sauce

Pork Belly
Grilled Chicken Skewer

Shrimp
Fried Shrimp in Tempura with Marinara

Polenta
Corn Polenta with Homemade Sausage and
Seasonal Mushrooms

Baccalà
Fried Baccalà with Puttanesca 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, Pineapple, Figs, Cherry Tomato, and Balsamic Vinegar

***Grilled Octopus**

Wood Fired Grilled Octopus With Beans Salade, Tomatoes, and Olive and Capers Sauce

***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

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

Potato Gnocchi

Homemade Potato Gnocchi with Guanciale in Amatriciana Sauce and Pecorino Romano

Main Course *Choose one*

* Filet Mignon

7 oz Filet Mignon 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 Mashed Potatoes

Veal Ossobuco

Slow-cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

Chilean Sea Bass

Roasted Chilean Sea Bass with Warm Farro Salad

* Venison Rack

Two Bay Leaf and Juniper Berry Dry-Marinated Venison Racks with Marsala Sauce and Mashed Potatoes

* Iberico Pork Chop

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

Delizia al Limone

Sorrento Style Lemon Cake and Whipped Cream

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

OSTERIA UMBRA

Private Party

Diamond Proposal 2024/25

October - April

Welcome Cocktail

60 minutes

Passed Hors d'Oeuvres

Smoked Oysters
Smoked Oysters with Cocktail
Sauce

Calamari
Grilled Calamari Skewer
with Lemon Sauce

Prosciutto di Parma
30 Month Aged Prosciutto di
Parma

Cheese Board
Assorted Cheeses and Jams

Polenta
Corn Polenta with Homemade Sausage and
Seasonal Mushrooms

Chicken
Grilled Chicken Skewer

Lobster Croquette
Potato Croquette with Lobster
and Marinara Sauce

Taglierini Black Truffle
Tableside Homemade Taglierini in
Parmesan Wheel

Lamb
Grilled Lamb Skewer

Shrimp
Fried Shrimp in Tempura with Marinara

Baccalà
Fried Baccalà with Puttanesca 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, Pineapple, Figs, Cherry Tomato, and Balsamic Vinegar

***Grilled Octopus**

Wood Fired Grilled Octopus With Beans Salade, Tomatoes, and Olive and Capers Sauce

***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

Pasta
to Share

White Truffle Risotto

Aquarello Rice Risotto with Fresh White Truffle

Potato Gnocchi

Homemade Potato Gnocchi with Guanciale in Amatriciana Sauce and Pecorino Romano

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 Mashed Potatoes

Veal Ossobuco

Slow-Cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

Chilean Sea Bass

Roasted Chilean Sea Bass with Warm Farro Salad

*** Venison Rack**

Two Bay Leaf and Juniper Berry Dry-Marinaded Venison Racks with Marsala Sauce and Mashed Potatoes

*** Iberico Pork Chop**

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

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

194 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Gratuity

Tax & Gratuity

A 8.625% NYS sales tax, 20% gratuity, 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.