
OSTERIA UMBRA

Private Party Menus
May-October 2025

OSTERIA UMBRA

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

OSTERIA UMBRA

Private Party

Silver Proposal

May- October 2025

Welcome Cocktail

30 minutes

Passed Hors d'Oeuvres

Oysters
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

Chicken
Grilled Chicken Skewer

Artichokes
Fried Artichokes with Marinara

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, Pineapple, Figs Jam, 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 Fingerling Potatoes

Scottish Salmon

Roasted Scottish Salmon with Chives -Infused Yogurt Sauce, Celery Root, Zucchini and Taggiasche Olive

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, Cappuccino, and Tap water included

129 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Service Fee

OSTERIA UMBRA

Private Party

*Gold with no Cocktail Proposal
May- October 2025*

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, Pineapple, Figs Jam, Cherry Tomato, and Balsamic Vinegar

***Grilled Octopus**

Wood-Fired Octopus With Corona Beans, Pickled Onion, Arugula, Cherry Tomato, Olives, and Basil Infused Evoo

***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

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 Chives -Infused Yogurt Sauce, Celery Root, Zucchini and Taggiasche Olive

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, Cappucino, and Tap water included

139 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Service Fee

OSTERIA UMBRA

Private Party

Gold Proposal

May- October 2025

Welcome Cocktail

45 minutes

Passed Hors d'Oeuvres

Oysters
Oysters with Cocktail
Sauce

Cheese Board
Assorted Cheeses and Jams

Baccalà
Fried Baccalà with Puttanesca Sauce

Calamari
Grilled Calamari Skewer and
Lemon Sauce

Artichokes
Fried Artichokes with Marinara Sauce

Chicken
Grilled Chicken Skewer

Prosciutto di Parma
30 Month Aged Prosciutto di Parma

Lamb
Grilled Lamb Skewer

Truffle Tarte
Black Truffle Mousse

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, Pineapple, Figs Jam, Cherry Tomato, and Balsamic Vinegar

***Grilled Octopus**

Wood-Fired Octopus With Corona Beans, Pickled Onion, Arugula, Cherry Tomato, Olives, and Basil Infused Ewoo

***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

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 Chives -Infused Yogurt Sauce, Celery Root, Zucchini and Taggiasche Olive

Veal Ossobuco

Slow-cooked Braised Veal Ossobuco with Gremolata and Mashed Potatoes

Dessert

Choose one

Tiramisù

Housemade Tiramisù with Hazelnut Praline

Pistachio Cake

Cheese Pistachio Cake

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% Service Fee

OSTERIA UMBRA

Private Party

Platinum Proposal

May- October 2025

Welcome Cocktail

60 minutes

Oysters

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

Artichokes

Fried Artichokes with Marinara Sauce

Pork Belly

Grilled Chicken Skewer

Shrimp

Fried Shrimp in Tempura with Marinara

Baccalà

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

***Grilled Octopus**

Wood-Fired Octopus With Corona Beans, Pickled Onion, Arugula, Cherry Tomato, Olives, and Basil Infused Ewoo

***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

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

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

159 Per Person

All Starter as Family Style + 10

Plus NYS Sales Tax + 20% Service Fee

OSTERIA UMBRA

Private Party

Diamond Proposal

May- October 2025

Welcome Cocktail

60 minutes

Passed Hors d'Oeuvres

Oysters
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

Artichokes
Fried Artichokes with Marinara Sauce

Chicken
Grilled Chicken Skewer

Lobster Croquette
Potato Croquette with Lobster
and Marinara Sauce

Taglierini Black Truffle
Tablesides 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

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, Pineapple, Figs Jam, Cherry Tomato, and Balsamic Vinegar

***Grilled Octopus**

Wood-Fired Octopus With Corona Beans, Pickled Onion, Arugula, Cherry Tomato, Olives, and Basil Infused EVOO

***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

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

White Truffle Veal Tortelloni

Veal Tortelloni with White Truffle Risotto

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% Service Fee

OSTERIA UMBRA

Private Party

May- October 2025

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 Meat 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

179 Per Person

Plus 8.625% NYS Sales Tax + 20% Service Fee

Minimum 30 Guests Required

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.

Booking Policy

A 20% deposit is required at time of booking.

The balance is required on the day of the event,

a confirmed final guest count is required a least 48 hours before the event

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 balance.

Credit Card Authorization form required with signed contract at booking.

Tax & Gratuity

20% Service Fee will be added to the final balance.

No Additional Gratuity are Necessary

A 8.625% NYS sales tax will be applied to the entire check.