
OSTERIA UMBRA

Private Party Menus

2026

OSTERIA UMBRA

PLEASE CONTACT US TO BOOK YOUR EVENT

EVENTS@OSTERIAUMBRA.COM

(631) 780 - 6633

OSTERIA UMBRA

Private Party

Silver Proposal 2026

(Only Lunch Weekday)

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

Suppli'

Roman Style Fried Rice Ball with Parmigiano Reggiano Sauce

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 Mashed Potatoes

*** Filet Mignon**

7 oz Filet Mignon with Barrel-Aged Balsamic Vinegar, Arugula, Parmigiano Reggiano, and Mashed Potatoes

Scottish Salmon

Roasted Scottish Salmon with Lemon and Chive Infused Yogurt and Seasonal Vegetables

Dessert

Choose one

Panna Cotta

Cream Pudding with Chocolate Ganache

Amarena Cherry Gelato

Variegato all' Amarena Cherries and Whipped Cream

2. 1/2 Hour Event with Wine and Beer

No Liquor Included

Coffee, Tea, Cappucino, and Tap water included

119 Per Person

+ 20% Service Fee + NYS Sales Tax

OSTERIA UMBRA

Private Party

Gold Proposal 2026

Welcome Cocktail

30 minutes

Passed Hors d'Oeuvres

Oysters

Oysters with Cocktail
Sauce

Cheese Board

Assorted Cheeses and Jams

Shrimps

Fried Shrimp with Marinara Sauce

Calamari

Grilled Calamari Skewer and
Lemon Sauce

Crostini

Buffalo Ricotta & Cherry Tomato Crostini

Chicken

Grilled Chicken Skewer

Mortadella & Pistachio

Burrata, Mortadella Crostini

Prosciutto and Fruit

30 Month Aged Prosciutto di Parma
with Seasonal Fruit

Truffle Tarte

Black Truffle Mousse

Norcina Tarte

Sausage Tarte with Cheese

Sit Down Dinner

Starter

Choose one

Snow Pea Salad

Spring Mix Salad with Snow Peas, Radish, 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

Zucchini Flowers (only may-oct)

Three Fried Mozzarella Stuffed Zucchini Flowers with Gorgonzola Cheese Sauce

Suppli'

Roman Style Fried Rice Ball with Parmigiano Reggiano 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 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 and Chive Infused Yogurt and Seasonal Vegetables

Veal Ossobuco

Slow-cooked Braised Veal Ossobuco with Risotto alla Milanese

Eggplant Parmigiana

Fried Eggplant, Mozzarella, and Parmigiano Reggiano Bechamelle with Tomato Sauce and Smoked Provolone

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. 1/2 Hour Event with Top Shelf Open Bar

No Premium Spirits

Coffee, Tea, Cappucino, and Tap water included

139 Per Person

+ 20% Service Fee + NYS Sales Tax

OSTERIA UMBRA

Private Party

Platinum Proposal 2026

Welcome Cocktail

60 minutes

Passed Hors d'Oeuvres

Oysters

Oysters with Cocktail
Sauce

Cheese Board

Assorted Cheeses and Jams

Shrimps

Fried Shrimp with Marinara Sauce

Artichokes

Fried Artichokes with Marinara Sauce

Calamari

Grilled Calamari Skewer and
Lemon Sauce

Crostini

Buffalo Ricotta & Cherry Tomato Crostini

Chicken

Grilled Chicken Skewer

Mortadella & Pistachio

Burrata, Mortadella Crostini

Prosciutto and Fruit

30 Month Aged Prosciutto di Parma
with Seasonal Fruit

Truffle Tarte

Black Truffle Mousse

Pork

Grilled Pork Skewer

Norcina Tarte

Sausage Tarte with Cheese

Sit Down Dinner

Starter

Choose one

Snow Pea Salad

Spring Mix Salad with Snow Peas, Radish, 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 (only may-oct)

Three Fried Mozzarella Stuffed Zucchini Flowers with Gorgonzola Cheese Sauce

Suppli'

Roman Style Fried Rice Ball with Parmigiano Reggiano Sauce

Mussels

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

Osteria Umbra Signature Caprese Salad

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

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 Risotto alla Milanese

Chilean Sea Bass

Roasted Chilean Sea Bass with Pistachio and basil Pesto and Warm Farro Salad.

*** Iberico Pork Chop**

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

Eggplant Parmigiana

Fried Eggplant, Mozzarella, and Parmigiano Reggiano Bechamelle with Tomato Sauce and Smoked Provolone

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 Cake

Cheese Pistachio Cake

4 Hour Event with Top Shelf Open Bar
No Premium Spirits
Coffee, Tea, Cappucino, and Tap water included
154 Per Person
+ 20% Service Fee + NYS Sales Tax

OSTERIA UMBRA

Private Party

Diamond Proposal 2026

Welcome Cocktail

60 minutes

Passed Hors d'Oeuvres

Oysters

Oysters with Cocktail Sauce

Cheese Board

Assorted Cheeses and Jams

Shrimps

Fried Shrimp with Marinara Sauce

Artichokes

Fried Artichokes with Marinara Sauce

Calamari

Grilled Calamari Skewer and Lemon Sauce

Crostini

Buffalo Ricotta & Cherry Tomato Crostini

Chicken

Grilled Chicken Skewer

Mortadella & Pistachio

Burrata, Mortadella Crostini

Prosciutto and Fruit

30 Month Aged Prosciutto di Parma with Seasonal Fruit

Truffle Tarte

Black Truffle Mousse

Pork

Grilled Pork Skewer

Norcina Tarte

Sausage Tarte with Cheese

Sit Down Dinner

Starter

Choose one

Snow Pea Salad

Spring Mix Salad with Snow Peas, Radish, 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 (only may-oct)

Three Fried Mozzarella Stuffed Zucchini Flowers with Gorgonzola Cheese Sauce

Suppli'

Roman Style Fried Rice Ball with Parmigiano Reggiano Sauce

Mussels

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

Osteria Umbra Signature Caprese Salad

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

***Wagyu Beef Tartare**

Gold Grade Wagyu Beef Tartare with Shallots, Taggiasche Olives, Capers, White Truffle Mustard Sauce, Quail Yolk Egg, and Parmigiano Reggiano

Pasta *to Share*

White Truffle Veal Tortelloni

Tableside Homemade Veal Tortelloni with White Truffle Sauce

Potato Gnocchi

Homemade Potato Gnocchi with Guanciale in Amatriciana Sauce and Pecorino Romano

Main Course *Choose one*

Prime Ribeye + 15

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

*** 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 Risotto alla Milanese

Chilean Sea Bass

Roasted Chilean Sea Bass with Pistachio and basil Pesto and 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 Cake

Cheese Pistachio Cake

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

169 Per Person

+ 20% Service Fee + NYS Sales Tax

OSTERIA UMBRA

Private Party *Lounge Cocktail Party 2026* *Available Sun-Thu* *3 Hours*

Fine Cheese and Charcuterie Buffet

Assorted Fine Imported Cheeses and Charcuterie with Jam

Hors d'Oeuvres Pass Around *Hors d'Oeuvres Pass Around* *Hors d'Oeuvres Pass Around*

Oysters
Oysters with Cocktail Sauce

Calamari
Grilled Calamari Skewer
with Lemon Sauce

Arrosticini
Grilled Lamb Skewer

Shrimp
Fried Shrimp in Tempura with Marinara

Burrata
Imported Burrata Cheese with Tomato
Confit and Basil

Beef Carpaccio
Beef Filet with black Truffle Sauce

Artichokes
Fried Artichokes with Marinara Sauce

Crostini
Buffalo Ricotta & Cherry Tomato Crostini

Sea Scallops
Pan Seared Sea Scallops with Butternut
Squash Sauce

Lentil Salad
Umbrian Lentil Salad with Balsamic
Vinegar and Goat Cheese

Mortadella & Pistachio
Burrata, Mortadella Crostini

Truffle Tarte
Black Truffle Mousse

Grilled Octopus
Grilled Octopus with Beans

Prosciutto and Fruit
30 Month Aged Prosciutto di Parma

Norcina Tarte
Sausage Tarte with Cheese

Pasta Pass Around

Main Pass Around

Dessert Pass Around

Risotto
Aquarello Rice Risotto with Seasonal
Mushrooms and Black Truffle

Chicken
Grilled Chicken Skewer

Cream Puff
Aquarello Rice Risotto with Seasonal
Mushrooms and Black Truffle

Gnocchi
Homemade Potato Gnocchi with Amatriciana
Sauce and Parmigiano Reggiano

Grilled Tuna
Grilled Tuna with Spicy Sauce

Tiramisu'
Homemade Potato Gnocchi with Amatriciana
Sauce and Parmigiano Reggiano

Taglierini Black Truffle
Tablesideside Homemade Taglierini in
Parmesan Wheel

Grilled Steak
Grilled NY Strip with Balsamic Sauce

Pistachio Cake
Tablesideside Homemade Taglierini in
Parmesan Wheel

White Truffle Veal Tortelloni
Tablesideside Homemade Veal Tortelloni with
White Truffle Sauce

Pork
Grilled Pork Skewer

Fruit Cake
Tablesideside Homemade Taglierini in
Parmesan Wheel

Roasted Chilean Sea Bass
With Pesto Sauce

3 Hour event with Top Shelf Open Bar
No Premium Spirits
Coffee, Tea, Cappucino, and Tap water included
179 Per Person

+ 25% Service Fee + NYS Sales Tax
Minimum 35 Guest - Maximum 45 Guest

OSTERIA UMBRA

Private Party

Kids Menu *Kids under 12 yrs old*

Starter

Mozzarella Stick

Served with Marinara Sauce

Main Course

Choose one

Penne

Served with Marinara Sauce or Butter and Cheese

Chicken Tender

Served with French Fries

Dessert

Amarena Cherry Gelato

Variagato all' Amarena Cherries and Whipped Cream

39 Per Person

+ 20% Service Fee + NYS Sales Tax

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 and Payment 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 24 hours before the event

The balance is calculated using the final guest count Provided the day Before the Event or the minimum required guest count, regardless of fewer guests attending.

Any last minute Extra Person or Purchase will be added to the Final Open 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 8.750% NYS sales tax will be applied to the entire check.