OSTERIA UMBRA

Private Party Menus

2026



PLEASE CONTACT US TO BOOK YOUR EVENT

EVENTS@OSTERIAUMBRA.COM

(631) 780 - 6633

Osteria Umbra

Private Party

Silver Proposal 2026

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

Guest will Choose one when they seat

Suppli'
Roman Style Fried Rice Ball with Parmigiano Reggiano Sauce

Burrata Cheese and Prosciutto Crudo
Imported Burrata Cheese with Prosciutto Crudo di Parma, Pineapple, Figs Jam , Cherry Tomato, and Balsamic Vinegar

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

Polenta with Homemade Sausage
Corn Polenta with Slow-Cooked Homemade Sausage and Mushroom in Tomato Sauce

Main Course

Guest will Choose one when they seat

Pappardelle Alla Bolognese
Homemade Pappardelle with Osteria Umbra Signature Bolognese Sauceand Parmigiano Reggiano

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 Vegtables

Eggplant Parmigiana
Fried Eggplant, Mozzarella, and Parmigiano Reggiano Bechamelle with Tomato Sauce and Mozzarella Cheese

Dessert

Guest will Choose one when they seat

Panna Cotta
Cream Pudding with Chocolate Ganache

Amarena Cherry Gelato
Variegato all' Amarena Cherries and Whipped Cream

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

Guest will Choose one when they seat

Seasonal Salad
Osteria Umbra Seasonal Salad

Burrata Cheese and Prosciutto Crudo
Imported Burrata Cheese with Prosciutto Crudo di Parma, 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

Polenta with Homemade Sausage
Corn Polenta with Slow-Cooked Homemade Sausage and Mushroom in Tomato 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 (a taste of both pasta for all the guest)

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

Guest will Choose one when they seat

* 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

Scottish Salmon with Lemon Infused Yogurt Sauce, Chives Butter and Butternut Squash

Veal Ossobuco

Slow-cooked Braised Veal Ossobuco with Risotto alla Milanese

Eggplant Parmigiana

Fried Eggplant, Mozzarella, and Parmigiano Reggiano Bechamelle with Tomato Sauce and Mozzarella Cheese

Dessert

Guest will Choose one when they seat

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
149 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

Guest will Choose one when they seat

Seasonal Salad
Osteria Umbra Seasonal Salad

Burrata Cheese and Prosciutto Crudo
Imported Burrata Cheese with Prosciutto Crudo di Parma, 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

Polenta with Homemade Sausage
Corn Polenta with Slow-Cooked Homemade Sausage and Mushroom in Tomato 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

Pasta

to Share (a taste of both pasta for all the guest)

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

Guest will Choose one when they seat

* 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 8 oz Chilean Sea Bass with Pistachio, Basil Sauce and butternut squash

* 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 Mozzarella Cheese

Dessert

Guest will Choose one when they seat

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
164 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

Guest will Choose one when they seat

Seasonal Salad
Osteria Umbra Seasonal Salad

Burrata Cheese and Prosciutto Crudo
Imported Burrata Cheese with Prosciutto Crudo di Parma, 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

Polenta with Homemade Sausage
Corn Polenta with Slow-Cooked Homemade Sausage and Mushroom in Tomato 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 and Basil Infused Olive Oil

***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 (a taste of both pasta for all the guest)

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

Guest will Choose one when they seat

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 8 oz Chilean Sea Bass with Pistachio, Basil Sauce and butternut squash

* 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

Eggplant Parmigiana

Fried Eggplant, Mozzarella, and Parmigiano Reggiano Bechamelle with Tomato Sauce and Mozzarella Cheese

Dessert

Guest will Choose one when they seat

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 Soufflć

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
179 Per Person
+ 20% Service Fee + NYS Sales Tax

OSTERIA UMBRA

Private Party
Kids Menu
Kids under 12 yrs old

Starter
Mozzarella Stick
Served with Marinara Sauce

Pasta
Penne
Served with Marinara Sauce and cream

Main Course
Chicken Tender
Served with French Fries

Dessert
Amarena Cherry Gelato
Variegato 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.