



GLUTEN FREE

MENU

TASTING MENU

3 COURSE TASTING MENU

\$45 (per person)

CHOOSE ONE FROM PIATTI PICCOLI OR SALAD,
ONE MAIN COURSE AND
ONE DESSERT
NO SHARING PLEASE

PIATTI PICCOLI

(Small Plates)

- BURRATA E PROSCIUTTO** 16
Thinly sliced cibatta parmesan crouton;
Topped with Burrata cheese prosciutto and arugula
- CARPACCIO** 14
Thin sliced beef, lemon olive oil Parmesan capers
- ASPARAGI E FUNGHI** 14
Grilled asparagus topped with sautéed mushrooms,
pan seared Brie cheese and Truffle oil

POLIPO CON PATATE 15
Spanish Octopus served with poached fingerling potatoes,
lemon extra virgin olive oil and

INSALATE

(Salads)

INSALATA VIN SANTO 11
Butter lettuce, tossed with fresh blue berry, pomegranate,
crispy bacon, orchid petals, and lemon citronette

CAPRESE CON BURRATA 16
Ripe baby heirloom tomatoes tossed with basil, black olives
parmesan cheese & olive oil topped with Burrata cheese

SPINACI TIEPIDI half 7 / full 13
Baby spinach, pear, walnuts & warm gorgonzola dressing,

INSALATA AFRODISIACA half 7 / full 13
Mixed greens, strawberry, feta cheese, balsamic dressing

INSALATA DI CESARE half 7 / full 13
Cesar salad, anchovies

INSALATA ROSSA half 7 / full 13
Tomatoes, strawberry, watermelon, feta cheese
Tossed in a orange basil vinaigrette

BARBABIETOLE E CAPRINO 11
Warm organic beets finished with goat cheese

PIATTI TRADIZIONALI

(Traditional Popular Italian Dishes)

- PENNE BOLOGNESE** 21
Gluten free pasta,, meat and sausage ragout
- FUSILLI AL POLLO** 22
Gluten free pasta, Chicken, broccoli, sundried tomatoes,
pesto and cream
- SCALOPPINE DI POLLO** 25
Chicken breast scaloppini choice of:
Mushroom Marsala or Lemon Picata
Served with roasted potatoes and sautéed vegetable
- TAGLIATA DI MANZO** 29
Grass feed center cut 12 oz. New York Steak & potatoes
Topped with arugula & shaved parmesan salad;
Finished with a balsamic reduction

UMBERTO'S SPECIALTIES

(House Specialties)

- SPAGHETTI TUTTO MARE** 29
Gluten free pasta, Fresh mussels, clams, calamari, shrimp
and salmon
Sautéed with garlic, white wine, spicy marinara & fish broth
- FARFALLE AI CROSTACEI** 24
Gluten free pasta, shrimp, lobster meat & crab meat
Sautéed with vodka, cream, Louisiana spices and marinara
- TAGLIATELLE CON BISTECCHINA DI MAIALE** 29
Gluten free pasta tossed in a pistachio pesto cream sauce;
topped with Flat Iron pork steak marinated and grilled,
drizzled with fig balsamic reduction



Umberto also offer specials and other dishes Gluten Free
just please ask your waiter

LIKE US ON FACEBOOK  (408)920-2508

Party six or more subject to 18 % gratuity

Party ten or more subject to 20 % gratuity

UMBERTO FAVORITES