



# 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