



**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)**

**CROCCHETTE DI ARAGOSTA E MAIS 15**  
 Lobster and corn croquette, served with chipotle mayo

**BURRATA E PROSCIUTTO 16**  
 Thinly sliced cibatta parmesan crouton;  
 Topped with Burrata cheese prosciutto and arugula

**FRITTO MISTO ALLA MIKELE 14**  
 Calamari, shrimp, broccoli & zucchini fried, with 3 sauces

**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

**PROSCIUTTO COTTO E ASPARAGI 12**  
 Fresh asparagus wrapped with smoked ham & Swiss  
 cheese in a parmesan croissant crust; cream cheese dip

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

**ARANCINI DI RISO 15**  
 Saffron rice balls stuffed with mozzarella breaded and deep  
 fried served with meat ragout, arugola and parmesan

**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

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**Party six or more subject to 18 % gratuity**  
**Party ten or more subject to 20 % gratuity**

**MAIN COURSES**  
**PASTE FATTE IN CASA**  
**(Fresh Homemade Pasta)**

**RAVIOLI BURRATA Half order 15**  
 homemade ravioli stuffed with fresh Full order 22  
 BURRATA cheese and basil;  
 tossed in a fresh and sundried tomato sauce

**CASONCELLI BERGAMASCA Half order 15**  
 Sausage ravioli, pancetta, butter, sage Full order 22  
 And Parmesan cheese

**AGNOLOTTI DI ZUCCA Half order 15**  
 Butternut squash ravioli, walnuts Full order 22  
 Parmesan cheese, brown butter sage sauce

**CARAMELLE ARAGOSTA E BACON Half order 15**  
 Lobster and bacon ravioli Full order 22  
 Vodka tomato cream sauce

**RAVIOLI DI PERE Half order 15**  
 Grilled pears and mascarpone ravioli Full order 22  
 Cream and parmesan sauce with walnuts

**GNOCCHI SORRENTINA Half order 16**  
 Homemade potato dumplings Full order 22  
 In a sauce of fresh tomatoes, marinara & mozzarella

**LASAGNA TRADIZIONALE 21**  
 Fresh egg pasta layered with bolognese sauce,  
 Bechamelle sauce and Parmesan cheese

**ASSAGGIO 24**  
 Tasting of 3 homemade ravioli and gnocchi

**PIATTI TRADIZIONALI**  
**(Traditional Popular Italian Dishes)**

**PENNE BOLOGNESE Half order 16**  
 Penne pasta, meat and sausage ragout Full order 21

**FUSILLI AL POLLO 22**  
 Chicken, broccoli, sundried tomatoes, pesto and cream

**SPAGHETTI POLPETTE 22**  
 Chef Umberto's famous meat balls,  
 cooked in marinara sauce over spaghetti

**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)**

**CINGHIALE SU FETUCCINE FRESCHE 30**  
 Local wild Boar braised for 3 ½ hours with red wine,  
 vegetables and porcini mushrooms; served over  
 Fresh Fettuccine pasta tossed with mixed mushroom and  
 truffle oil and Parmesan cheese

**SPAGHETTI TUTTO MARE 29**  
 Fresh mussels, clams, calamari, shrimp and salmon  
 Sautéed with garlic, white wine, spicy marinara & fish broth

**FARFALLE AI CROSTACEI 24**  
 Farfalle pasta, shrimp, lobster meat & crab meat  
 Sauteed with vodka, cream, Louisiana spices and marinara

**TAGLIATELLE CON BISTECCHINA DI MAIALE 29**  
 Fresh homemade fettuccine pasta tossed in a pistachio  
 pesto cream sauce; topped with Flat Iron pork steak  
 marinated and grilled, drizzled with fig balsamic reduction

**BRASATO CON POLENTA 26**  
 Braised boneless short ribs with root vegetables,  
 Valcaleppio wine & tomatoes; Served with polenta

UMBERTO FAVORITES