

**WEEKLY SPECIALS FROM  
FEB 28<sup>TH</sup> TO MARCH 7<sup>TH</sup>  
START YOUR WEEK RIGHT!**

**DON'T MISS OUR MONTHLY  
SUNDAY BRUNCH  
BUFFET !!!!  
SUNDAY MARCH 4<sup>TH</sup>  
FROM 10AM TILL 2PM**

**\$20 BUFFET  
\$15 BOTTOMLESS MIMOSAS**

**TUESDAY W.T.F**

*WINE TUESDAY FUN*

*\*WINE BY THE BOTTLE*

**50%OFF**

*\*MAX 3 PER TABLE\**

**AND \$1 OYSTERS**

**WEDNESDAY BYOB**

*WEDNESDAY*

**FREE CORKAGE ALL NIGHT**

*\*MAX 3 PER TABLE\* NOT TO BE COMBINED WITH ANY  
OTHER DISCOUNTS OR PROMOTIONS*

**DRINK SPECIALS**

**SPRITZ WITH APEROL 12**

APEROL, SODA WATER AND  
PROSECCO WINE

**SMASHED LEMONADE 12**

STRAWBERRIES, BASIL, ST. GERMAINE,  
& RIESLING WINE

**FIGOCELLINO FRIZZANTE 12**

ST. GERMAINE, MINT, SODA WATER,  
LIME & PROSECCO WINE



@Vinsantoristorante



@Umberto\_chef

**PIATTI PICCOLI & SALAD**

**SOUP – ASK YOUR WAITER THEY MAY KNOW Cup 5 Bowl 8**

**OSTRICHE FRESCHE ½ doz \$12 dozen \$22**

**BLUE POINT – Virginia River**

**PORTOBELLO DUE SAPORI 14**

Fresh Portobello stuffed 2 way; sausage and mascarpone  
& ricotta and spinach, baked finished w/ balsamic reduction

**ROMANA ALLA GRIGLIA 13**

Grilled romaine hearts, bacon, corn, hearts of palm,  
almonds & Manchego cheese; Umberto's goddess dressing

**BROCCOLI DI BRUXELLS CROCCANTI 13**

Local farmers market organic Brussels sprouts;  
sautéed with garlic & pancetta drizzled with olive oil &  
lemon; over a grain mustard sauce topped with gorgonzola

**INSALATA DI MAIS 13**

Fresh white corn grilled and smoked sautéed with  
asparagus, lemon citronette, feta cheese & poached egg

**MAIN COURSES**

**PASTE E RISOTTI INSOLITE**

**RISOTTO INVERNALE 27**

Imported Arborio rice simmered in broth;  
With butternut squash, shrimps, lobster and crab meat  
Finished with lobster sauce

**PANCETTA CARBONARA ALLA UMBERTO 29**

Fresh pork belly braised and fried crispy;  
served over spaghetti pasta, tossed with braising sauce,  
egg yolk, shaved Parmesan Cheese and Pancetta

**PACCHERI ALLA SICILIANA 23**

Fresh Imported Paccheri Pasta eggplants, garlic, chili flake,  
fresh tomatoes and marinara. Topped with fresh Ricotta

**FRESH FISH**

**SALMONE RIPIENO 29**

Fresh Atlantic Canadian- hormone free SALMON; stuffed  
with crab, lobster meat and vegetables topped with lobster  
sauce; served with mashed potatoes and asparagus

**BRANZINO CILENO AI FRUTTI DI BOSCO 32**

Chilean Seabass filet, wrapped with Prosciutto and baked  
served over mashed potatoes and grilled asparagus, drizzled  
with fig balsamic reduction and mixed berry

**PESCI INTERI AL FORNO 33**

**Whole fish- deboned table side**

**MEDITERRANEAN BRANZINO or ORATA (sea bream)**

**Stuffed with herbs, baked with white wine & lemon; with  
potatoes, vegetables and puttanesca and a lemon sauce**

**GAME AND MEAT**

**SALTINBOCCA ALLA ROMANA 29**

Pork loin pounded thin layered with sage and Prosciutto,  
sautéed with white wine & mushrooms; mashed potatoes

**OSSOBUCCO D' AGNELLO SU POLENTA 32**

Braised Lamb shank, with root vegetables and porcini;  
served with polenta