



Umberto's of Long Island

RESTAURANT AND PIZZERIA

FAMILY OWNED AND OPERATED SINCE 1965



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Beverages

Soda	\$2.50
Coke, Diet Coke, Sprite, Root Beer, Lemonade, Tea Hot or Iced, Milk	
American Coffee	\$2.50
Espresso Coffee	\$3.00
Cappuccino	\$5.50
4 Layer Cappuccino.	\$10.00
Choice of Frangelico, Baileys, Disaronno or Kahlua	

Mineral Water

Large ~ \$6.00 / Small ~ \$3.50

Beer By The Bottle

Peroni Nastro Azzurro, Corona, Heineken, Amstel Light, Michelob Ultra	\$5.00
Budweiser, Bud Light, Miller Light, Coors Light.	\$4.50
O'Douls (Non Alcoholic).	\$4.50

Draft Beer by glass only

Peroni Nastro Azzurro	\$4.50
Samuel Adams Boston Lager ~ Yengling Traditional Lager	\$4.50

Premium Cocktails

Mojito	\$10.00
Regular, Passion Fruit, Coconut or Pomegranate.	
All mojitos are made with premium Bacardi Rum	
Martini	\$10.00
Regular, Godiva Chocolate, Sour Apple, Pomegranate, Lychee or Espresso.	
All martinis are made with premium Grey Goose Vodka	

Wine

<u><i>Whites</i></u>	<u><i>Glass</i></u>	<u><i>Bottle</i></u>
Pinot Grigio, Ecco Domani, Italy	\$7.00	\$26.00
Pinot Grigio, Santa Margherita, Alto Adige, Italy		\$39.00
Chardonnay, Fetzer, California	\$7.00	\$26.00
Chardonnay, Kendal Jackson "Vintner's Reserve", California.	\$9.00	\$35.00
Sauvignon Blanc, Mirassou, California.	\$7.00	\$26.00
Riesling, Blüfeld, Mosel, Germany	\$8.00	\$30.00
Korbel Brut, California (Sparkling)	Split	\$9.00
Prosecco, Casa Vinicola Zonin, Italy	Split	\$9.00

Reds

Merlot, Ecco Domani, Italy	\$7.00	\$26.00
Merlot, Kendal Jackson "Vintner's Reserve", California		\$35.00
Chianti, Frescobaldi "Castiglioni", Italy	\$9.00	\$36.00
Chianti Classico, Riserva Ducale, Ruffino, Italy		\$45.00
Sangiovese, Cecchi, Italy	\$7.00	\$26.00
Sangiovese Rosso di Montalcino, Castello Banfi, Italy.		\$50.00
Amarone della Valpolicella, Cesari, Italy		\$70.00
Cabernet Sauvignon, Fetzer "Valley Oaks", California	\$7.00	\$26.00
Cabernet Sauvignon, Louis Martini, Napa, California		\$38.00
Pinot Noir, MacMurray Ranch, Sonoma, California.	\$9.00	\$35.00
"The Prisoner", Napa, California.		\$50.00
Shiraz, McWilliams, Australia	\$7.00	\$26.00
Malbec, Alamos, Mendoza, Argentina	\$7.00	\$26.00
Malbec, Antigal "Uno", Mendoza, Argentina	\$10.00	\$38.00

House Wine Selections – Carlo Rossi, California

Burgundy – Chablis – Blush

~ Full Carafe \$20.00 ~ ½ Carafe \$10.00 ~ Glass \$5.00 ~



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Appetizers

Fried Calamari	\$10.95	Fried Mozzarella	\$7.95
Tender, lightly breaded and golden fried. Served with marinara sauce		Breaded and golden fried mozzarella sticks served with side of marinara sauce	
Bruschetta	\$6.95	Escarole, Beans and Sausage	\$10.95
Toasted homemade Italian bread topped with diced fresh tomatoes, garlic and basil		Sautéed in garlic and oil, with homemade sausage	
Broccoli Rabe	\$10.95	Scungilli	\$18.95
Sautéed in garlic and olive oil		Thinly sliced conch sauteed in homemade hot or mild sauce	
Chicken Wings (12)	\$10.95	Umberto's Style Wings (10)	\$10.95
Served fried in hot, medium or mild sauce with celery and blue cheese		Oven baked, seasoned and garnished with caramelized onion	
Mussels or Calamari	\$11.95	Mozzarella Caprese	\$9.95
Served in hot or mild sauce		Slices of homemade fresh mozzarella, fresh tomato and basil drizzled with olive oil	
Seafood Salad	\$16.95	Clams Posillipo	\$11.95
Calamari, shrimp, octopus, onion, celery and sweet peppers in homemade lemon, olive oil and red vinegar dressing		Clams in a shell, cooked with fresh tomatoes, Calamata olives, onion and basil	
Fried Zucchini	\$8.95	Eggplant Rollatine	\$8.95
Lightly breaded, golden fried. Served with Ranch dressing		Lightly breaded, fried eggplant stuffed with ricotta topped with marinara sauce and melted mozzarella	
Baked Clams	\$9.95	Tripe	\$10.95
On a half shell, topped with Oreganata bread crumbs in a white wine sauce		Sautéed with fresh tomatoes and onions	

Soups & Salads

Antipasto della Casa	\$12.95	House Salad	\$8.95
Ham, salami, hard provolone cheese, pepperoncini, onions, tomatoes, carrots, red cabbage, bell peppers, mushrooms and cucumbers on a bed of romaine lettuce		Tomatoes, onions, carrots, red cabbage, cucumbers, mushrooms and pepperoncini on a bed of romaine lettuce	
Chef Salad	\$10.95	Greek Salad	\$10.95
Chopped ham, salami, provolone cheese, lettuce, tomatoes, onions and black olives.		cucumbers, tomatoes, bell peppers, onions, calamata olives and feta cheese on a bed of romaine lettuce tossed with balsamic vinegar and olive oil	
Caesar Salad	\$9.95		
Romaine lettuce, croutons, caesar dressing and grated parmigiano			

~ Add grilled chicken or shredded mozzarella cheese to any salad for only \$2.00 ~

~ House Italian Vinaigrette, Creamy Italian, Blue Cheese, Ranch and Honey Mustard dressings available ~

	<i>Cup</i>	<i>Bowl</i>
Pasta e Fagioli	\$3.75	\$6.50
Minestrone	\$3.75	\$6.50
Lentil Soup	\$3.75	\$6.50
Chicken Noodle	\$3.75	\$6.50

Sides

Homemade Sausage or Meatballs (2)	\$6.95	Our famous Garlic rolls	1 Dozen ~ \$2.50
Served in Marinara sauce			1/2 Dozen ~ \$1.25
Sauteed Broccoli or Spinach	\$5.95		
Prepared in garlic and olive oil			

Seafood Specialties

Linguine with Red or White Clam Sauce	\$18.95	Shrimp Parmigiana	\$21.95
Fresh N.Y. clams in a whole shell, cooked in their own juice		Lightly breaded, golden fried shrimp, layered with homemade tomato sauce and mozzarella and baked to perfection	
Calamari Marinara or Fra Diavolo	\$16.95	Shrimp Scampi	\$20.95
Salmon Vesuvio (Scottish)*	\$22.95	Sauteed in white wine, garlic and a touch of butter	
Broiled, over sauteed broccoli rabe and cannellini beans		Shrimp Oreganata	\$20.95
Salmon Piccata (Scottish)	\$22.95	Parmigiano, bread crumbs, oregano, garlic and white wine lemon sauce	
Cooked in lemon, butter and white wine sauce with capers.		Seafood Feast for 1	\$24.95
Mussels Marinara or Fra Diavolo	\$16.95	Mussels, clams, scungilli, calamari and shrimp in fresh tomato and basil sauce	
Linguine Mare e Monti	\$22.95	Shrimp Cardinale	\$20.95
Clams in a whole shell, mussels, shrimp, zucchini, eggplant, onions and fresh tomatoes		Roasted red peppers, peas, onions and garlic in cream sauce over rigatoni	
Shrimp Marinara or Fra Diavolo	\$20.95		

~ All served with salad, garlic rolls and over linguine (*no pasta) ~

Veal

Veal Parmigiana	\$19.95	Veal Piccata	\$20.95
Lightly breaded, golden fried veal cutlet, our homemade tomato sauce and thin sliced melted mozzarella		Cooked in lemon, butter and white wine sauce with capers.	
Veal Marsala	\$20.95	Veal Scarpariello	\$22.95
Thin and tender veal cutlet, cooked in rich Marsala wine brown sauce with onion and mushrooms		Tender veal, slices of homemade sausage and roasted peppers in light brown sauce with onion, mushrooms and calamata olives	
Veal Francese	\$20.95	Veal Sorrentina	\$22.95
Thin and tender veal cutlet, cooked in lemon and white wine sauce		Topped with eggplant, prosciutto and melted mozzarella served in light brown sauce with minced onion	

Poultry

Chicken Cacciatore	\$18.95	Chicken Marsala	\$18.95
On the bone, sauteed with fresh plum tomatoes, onions and mushrooms		Tender chicken, cooked in rich Marsala wine sauce with onion and mushrooms	
Chicken Scarpariello	\$18.95	Chicken Sorrentina (2 pc.)	\$18.95
On the bone, with sausage, roasted red peppers and calamata olives in light brown sauce with onions and mushrooms		Topped with eggplant, prosciutto and melted mozzarella served in light brown sauce with minced onion	
Chicken Parmigiana	\$16.95	Chicken Rollatine (2 pc.)	\$18.95
Lightly breaded chicken breast, homemade tomato sauce and thin sliced melted mozzarella		Thin pounded chicken breast, rolled and stuffed with mozzarella, prosciutto and parsley in light brown sauce with mushrooms	
Chicken Francese	\$18.95	Grilled Breast of Chicken	\$16.95
Tender chicken breast, cooked in lemon and white wine sauce		Chicken Margherita	\$18.95
		Topped with broccoli, melted mozzarella in lemon & white wine sauce	

~ All served with side of spaghetti, salad and garlic rolls ~ Substitute your pasta for sauteed broccoli or spinach for only \$2.00 extra ~

Other Italian Specialties

Eggplant Parmigiana	\$15.95	Sausage, peppers and onions Dry	\$17.95
Thin sliced, breaded eggplant, layered with homemade tomato sauce and mozzarella		Homemade pork sausage, peppers and onions sauteed in garlic and oil	

Al Forno

Homemade Lasagna	\$13.95	Baked Ziti	\$12.95
Layers of ricotta cheese and ground beef, homemade tomato sauce, covered with mozzarella, baked to perfection		Traditional Italian casserole dish of pasta mixed with homemade marinara sauce and ricotta cheese. Covered with mozzarella	
Eggplant Rollatine	\$16.95	Stuffed Shells	\$12.95
Thin sliced, breaded eggplant, stuffed with ricotta, rolled up and layered with homemade tomato sauce and mozzarella		Stuffed with ricotta cheese, homemade tomato sauce and melted mozzarella	

~ All served with salad and garlic rolls ~

~ Substitute your salad for a cup of Pasta e Fagioli or Minestrone soup extra \$1.50 ~

Pasta

Spaghetti with Meatballs, Meat sauce or Homemade Sausage	\$13.95	Rigatoni Umberto	\$18.95
All homemade, served with tomato sauce		Clams, shrimp and calamari sauteed with sweet grape tomatoes, fresh basil, garlic and a touch of spicy cherry peppers	
Spaghetti, Broccoli and Chicken	\$14.95	Lobster Ravioli	\$18.95
Sauteed in garlic and olive oil		In light pink sauce	
Cheese or Meat Ravioli	\$13.95	Linguine with Sausage and Broccoli Rabe	\$16.95
Served with light marinara sauce		Italy's favorite broccoli rabe and homemade sausage cooked in garlic and oil with a touch of hot cherry peppers.	
Fettuccine Alfredo	\$13.95	Spaghetti and Eggplant	\$13.95
Classic cream, butter and Parmigiano cheese sauce		Sauteed chinese eggplant, garlic, basil and fresh tomato sauce	
Penne Primavera	\$13.95	Cheese Tortelloni Carbonara	\$16.95
Carrots, onions, broccoli, zucchini and peas sauteed in garlic and olive oil		Diced onions, Prosciutto di Parma in a rich cream white sauce	
Penne Alla Vodka	\$13.95	Spaghetti al Pesto	\$14.95
Creamy pink sauce with peas, onions and hot Capicollo		Traditional basil and garlic sauce	
Spaghetti Puttanesca	\$13.95	Gnocchi in Pink sauce	\$14.95
Sauteed plum tomatoes, olives, garlic and a touch of anchovies			

~ All served with salad and garlic rolls ~
~ Substitute your salad for a cup of Pasta e Fagioli or Minestrone extra \$1.50 ~

Sandwiches

Chicken Parmigiana Sub	\$8.95	Philly Cheese Steak Sub	\$10.95
Breaded chicken breast, layered with mozzarella and tomato sauce		Thin sliced steak, sauteed with fresh mushrooms, onions and peppers, covered with melted cheese	
Eggplant Parmigiana Sub	\$7.95	Sausage and Broccoli Rabe Sub	\$10.95
		Sauteed in garlic and oil with a touch of cherry peppers served on a round bread	
Veal Parmigiana Sub	\$10.95	The New Yorker (Lightly toasted)	\$9.95
		Cold cut Capicollo, salami and provolone with lettuce, tomato and onions	
Sausage, peppers and onions Sub	\$9.95	Sausage Parmigiana Sub	\$9.95
Sausage, bell peppers, onions sauteed in garlic and oil and served on a round bread		Meatball Parmigiana Sub	\$8.95
Italian Sub	\$8.95	Peppers and Egg Sub	\$7.95
Classic Italian cold cut combination of ham, salami and provolone with lettuce, tomato and onions		Tuna Sub	\$9.95
Buongiorno	\$9.95	Served with lettuce, tomato and onions	
Prosciutto di Parma, fresh mozzarella, and roasted peppers served on a round bread			

~ Proudly served on our homemade, fresh and daily baked, Country Style Italian Bread ~

Children's Corner

Age 12 and Under ONLY

~ Spaghetti or Penne ~

Meat Sauce	\$7.95	Pesto Sauce	\$8.95
Sausage OR Meatball	\$7.95	Cheese Ravioli	\$8.95
Broccoli Garlic and Oil	\$7.95	Served with Pink Sauce	
Tomato Sauce	\$6.95	French Fries	\$3.95

~ Add Grilled Chicken for \$1.99 ~

Homemade Chicken Fingers \$7.95
Served with French Fries



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Pizza

~ All our pizzas are cooked on well done side for better results. Please let us know if you like yours cooked differently ~

TOPPINGS:

Regular:

~ **Additional charge per topping: Small Pizza \$1.50 ~ Medium, Large or Square Pizza \$2.00**

Extra cheese, fresh tomatoes, pepperoni, sausage, mushrooms, peppers, sliced meatballs, ham, salami, onions, broccoli, spinach, eggplant, pineapple, hot cherry peppers, black olives, anchovies, zucchini, carrots, ricotta cheese.

Premium:

~ **Additional charge per topping: Small Pizza \$3.00 ~ Medium, Large or Square Pizza \$5.00**

Roasted red peppers, prosciutto, green olives, sun dried tomatoes, broccoli rabe, grilled or fried chicken, bacon, artichokes

	<i>Large 16"</i> <i>8 slices</i>	<i>Medium 14'</i> <i>8 slices</i>	<i>Small 12"</i> <i>6 slices</i>
Cheese and Tomato Sauce	\$13.95	\$12.95	\$9.95
Special with sausage, mushrooms, peppers and onions	\$18.95	\$17.95	\$14.95
Four Season with ham, salami, pepperoni and black olives	\$18.95	\$17.95	\$14.95
Primavera with broccoli, onions, peppers, zucchini and carrots	\$18.95	\$17.95	\$14.95
Bianca (white) with mozzarella, ricotta, basil and olive oil	\$15.95	\$14.95	\$12.95
Hawaiian with ham and pineapple	\$17.95	\$16.95	\$12.95
Tricolore with mozzarella, ricotta, fresh sliced tomatoes and spinach	\$18.95	\$16.95	\$13.95
Rustica with sausage, broccoli rabe and hot cherry peppers	\$21.95	\$19.95	\$17.95
Spicy Hot (no cheese) with sausage, salami, hot cherry peppers, garlic, basil and olive oil	\$15.95	\$13.95	\$11.95
Chicken Buffalo Crispy round pie, topped with Louisiana style spicy chicken, mozzarella and blue cheese	\$22.95	\$19.95	\$14.95



Grandma's Pizza

Our signature pie, made the old fashioned way with fresh tomato sauce, shredded mozzarella, olive oil, fresh basil, garlic and oregano

Square 16" \$18.95

Medium 14" (Round) \$14.95

Small 12" (Round) \$11.95

Brick Oven Pizza

The Best Margherita in town!
Lightly burned slices fresh mozzarella, tomato sauce, olive oil, fresh basil and oregano

Large 16" \$17.95

Medium 14" \$14.95

Small 12" \$11.95

Calzone

with ricotta cheese, mozzarella and pepperoni

Small \$8.95

Large \$15.95

Stromboli

with sausage, pepperoni, onions mushrooms, peppers, mozzarella

\$9.95

Spinach Calzone

with ricotta cheese, mozzarella and spinach

Small \$9.95

Large \$16.95



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