

ANTIPASTI

POLIPO CHEF HECTOR

grilled octopus, artichoke, roasted red pepper, celery, onions, tossed in vinaigrette \$19

RUSTICO

assortment of meats and cheese, artichoke heart, roasted red pepper, & olives \$19

ARANCINI

(3 pcs) ground beef and peas inside lightly fried rice ball, served with marinara sauce \$13

FRIED CALAMARI

served with marinara sauce \$17

MOZZARELLA STICKS

(5 pcs) homemade, served with marinara sauce \$15

BRUSCHETTA

(4 pcs) chopped tomato, garlic, Parmigiano, on toasted homemade bread \$9

ZUCCHINI FRIES

fresh cut, breaded, served with marinara sauce \$12

SEAFOOD SALAD

calamari, shrimp, octopus, onions, celery, and bell peppers tossed in vinaigrette \$20

BAKED CLAMS

(7 pcs) half shell, topped with bread crumb \$13

ESCAROLE, BEANS, & SAUSAGE

sauteed with garlic and olive oil \$15

BAKED UMBERTO CHICKEN WINGS

oven-baked (12 pcs), sauteed onion, homemade focaccia \$18
all flats or all drums +\$4

BUFFALO CHICKEN WINGS

fried (12 pcs), choice of hot, medium, or mild sauce, served with celery and bleu cheese \$18
all flats or all drums +\$4

SCUNGILLI SALAD

romaine, roasted peppers, celery, and onions, tossed in vinaigrette dressing Market Price

MOZZARELLA CAPRESE

homemade mozzarella, sliced tomato, Kalamata olive, basil, balsamic and oil \$11
Add roasted red peppers \$4

EGGPLANT ROLLATINE

(2 pcs) egg battered, rolled and stuffed with ricotta, topped with marinara sauce and mozzarella \$14

TRIFE

sauteed with fresh tomato and onion \$15

BROCCOLI RABE

sauteed with garlic and olive oil \$15

SALAD

Any substitutions, additions, or changes to menu items are subject to surcharges.

HOUSE

romaine, tomato, onion, carrot, cucumber, pepperoncini \$10

CAESAR

romaine, Parmigiano, croutons, tossed with Caesar dressing \$11

GREEK

romaine, cucumber, tomato, bell pepper, onion, Kalamata olive, Feta, tossed with olive oil and balsamic vinegar \$14

DELLA CASA

ham, salami, provolone, pepperoncini, onion, tomato, bell pepper, cucumber, over romaine \$13

MEDITERRANEAN WILD TUNA

(5oz) Albacore wild tuna, romaine, olive, tomato, onion, celery, tossed with vinaigrette dressing \$14

CHEF

chopped ham, salami, provolone, romaine, tomato, onion, black olive, tossed with vinaigrette dressing \$14

Salad Add-Ons:

Grilled/Fried Chicken \$7/\$9

(5) Grilled Shrimp \$8

Grilled Salmon \$12

Albacore Wild Tuna (5oz) \$5

Dressings: House Vinaigrette, Creamy Italian, Ranch, Bleu Cheese

SOUP

Cup (12 oz) \$5 Bowl (16 oz) \$8

PASTA & FAGIOLI*

bean and pasta soup;
* may contain traces of pork

CHICKEN Bowl Only \$11

with basil and pasta. Made to order; please allow extra time to prepare

MINISTRONE

mixed vegetable soup; contains pasta

LENTIL

lentil and carrot; vegetarian friendly

STRACCIATELLA Bowl Only \$12

egg, spinach, and broth. Made to order; please allow extra time to prepare

PASTA

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SPAGHETTI WITH MEATBALL, SAUSAGE, OR MEATSAUCE \$17

choice of (2) meatball, OR (2) sausage, OR meatsauce

CHEESE RAVIOLI \$18

in marinara sauce

LOBSTER RAVIOLI ALLA VODKA \$25

in a pink sauce with peas, onion, and spicy capicola

SPAGHETTI, BROCCOLI, & CHICKEN \$18

sauteed with garlic and olive oil

FETTUCINE ALFREDO \$17

Add Grilled Chicken +\$7

PENNE PRIMAVERA \$17

carrot, onion, broccoli, zucchini, peas, garlic and olive oil

RIGATONI UMBERTO \$22

sauteed clams, shrimp, calamari, tomato, basil, spicy cherry pepper

PENNE ALLA VODKA \$17

creamy pink sauce, onion, peas, spicy capicola

SPAGHETTI PUTTANESCA \$16

sauteed tomato, onion, Kalamata olives, garlic, anchovies

LINGUINE, SAUSAGE, & BROCCOLI RABE \$21

sauteed with garlic, olive oil, spicy cherry pepper

SPAGHETTI & EGGPLANT \$17

Chinese eggplant, fresh tomato, garlic, olive oil

CHEESE TORTELLONI CARBONARA \$20

onion, prosciutto, cream sauce

SPAGHETTI AL PESTO \$16

creamy basil sauce

GNOCCHI \$18

"potato pasta dumplings" served in pink sauce

*Gluten Free Pasta + \$4

*Whole Wheat Pasta +\$3

OVEN BAKED

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HOMEMADE LASAGNA \$18

ricotta, ground beef, tomato sauce, topped with mozzarella

BAKED ZITI \$16

tomato sauce, ricotta, topped with mozzarella

EGGPLANT PARMIGIANA \$17

egg battered and fried, topped with marinara sauce and mozzarella, served with spaghetti

EGGPLANT ROLLATINE \$19

(3 pcs) egg battered, rolled and stuffed with ricotta, topped with marinara sauce and mozzarella, served with spaghetti

SAUSAGE, PEPPER, & ONION \$19

sauteed with garlic and olive oil, served with spaghetti marinara

CONSUMER CAUTION

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* 18% gratuity added to parties of 5 or more. All prices subject to change without notice.

MENU

Buon appetito!

CHICKEN & VEAL

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CHICKEN PARMIGIANA \$22

fried chicken cutlet topped with marinara sauce and mozzarella

CHICKEN FRANCESE \$22

lemon, white wine, and butter sauce
Add capers ("Piccata") + \$2

CHICKEN MARSALA \$22

Marsala wine sauce, mushroom, onion

CHICKEN ROLLATINE \$26

(2 pcs) rolled chicken breast stuffed with mozzarella, prosciutto, and parsley, in Marsala wine sauce, with mushroom and onion

GRILLED CHICKEN BREAST \$20

(3 pcs), grilled with light seasoning

VEAL PIZZAIOLA \$24

sauteed with onion, mushroom, bell pepper, fresh tomato, and basil

VEAL PARMIGIANA \$24

fried veal cutlet topped with marinara sauce and mozzarella

VEAL FRANCESE \$24

lemon, white wine, and butter sauce
Add capers ("Piccata") +\$2

VEAL MARSALA \$24

Marsala wine sauce, mushroom, onion

VEAL SCARPARELLO \$27

with sausage, Kalamata olive, roasted red pepper, onion, mushroom, in a Marsala wine sauce

SEAFOOD

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LINGUINE WITH CLAMS

whole shell clams, choice of red or white sauce \$21

CALAMARI

choice of marinara or spicy Fra Diavolo sauce, over linguine \$21

SALMON VESUVIO

broiled, over sauteed broccoli rabe, tomato, and cannellini beans \$26

SALMON PICCATA

lemon, white wine, and butter sauce, capers, served with spaghetti marinara \$25

MUSSELS

choice of marinara or spicy Fra Diavolo sauce, over linguine \$19

SHRIMP SCAMPI

white wine and lemon sauce, butter, garlic, over linguine \$24

SEAFOOD FEAST

mussels, clams, calamari, shrimp, with fresh tomato and basil, over linguine \$30

SHRIMP CARDINALE

roasted red pepper, peas, onion, in a cream sauce, over rigatoni \$24

SHRIMP PARMIGIANA

fried shrimp topped with marinara sauce and mozzarella, with spaghetti \$24

SHRIMP MARINARA

choice of marinara or spicy Fra Diavolo sauce, over linguine \$24

SHRIMP OREGANATA

seasoned breadcrumbs, white wine and lemon sauce, over linguine \$24

SCUNGILLI

choice of marinara or spicy Fra Diavolo sauce, over linguine Market Price

Our pizza and calzoni are baked on the "well done" side; please let us know if you'd like yours baked differently.

PIZZA, CALZONI, & FLATBREADS

SMALL 12" (6 slices) LARGE 16" (8 slices)

GRANDMA'S SM (Round) \$15 LG(Square-12 slices) \$21
chunky tomato and garlic sauce, shredded mozzarella, basil, olive oil

BRICK OVEN "MARGHERITA" SM \$15 LG \$20
fresh mozzarella, tomato sauce, basil, olive oil, crispy crust

SPECIAL SM \$17 LG \$20
sausage, bell pepper, mushroom, onion

MEAT LOVER SM \$19 LG \$23
pepperoni, sausage, ham, sliced meatball

PRIMAVERA "VEGGIE" SM \$17 LG \$20
broccoli, onion, bell pepper, zucchini, carrot

BIANCA "WHITE" SM \$16 LG \$19
NO SAUCE, mozzarella, ricotta, basil, olive oil

HAWAIIAN SM \$16 LG \$19
ham and pineapple

TRICOLORE SM \$17 LG \$20
NO SAUCE, mozzarella, ricotta, sliced tomato, spinach

RUSTICA SM \$19 LG \$23
sausage, broccoli rabe, spicy cherry pepper

BUFFALO CHICKEN SM \$18 LG \$23
buffalo-sauce chicken, bleu cheese drizzle

PEPPERONI CALZONE SM \$13 LG \$18
mozzarella, ricotta, pepperoni, served with marinara sauce

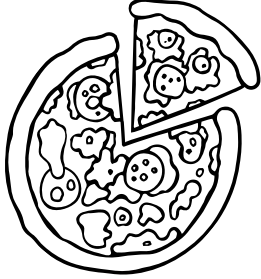
SPINACH CALZONE SM \$13 LG \$18
mozzarella, ricotta, spinach, served with marinara sauce

STROMBOLI One Size \$14
sausage, pepperoni, onion, mushroom, bell pepper, mozzarella, served with marinara sauce

MEDITERRANEAN FLATBREAD \$14
gorgonzola, Kalamata olive, fresh tomato, basil

CALIFORNIA FLATBREAD \$14
mozzarella, roasted red pepper, shrimp, bacon, basil

SORRENTINA SLICE \$6.50 per slice
square slice, tomato sauce, sliced tomato, fresh mozzarella, basil, served room temperature (recommended) or hot



CREATE YOUR OWN PIZZA

12" SMALL (6 SLICES) \$12
tomato sauce and shredded mozzarella
additional charge for toppings; see pricing below

16" LARGE (8 SLICES) \$16
tomato sauce and shredded mozzarella
additional charge for toppings; see pricing below

10" GLUTEN FREE (6 SLICES) \$13
one size only, tomato sauce and shredded mozzarella
additional charge for toppings; see pricing below

ADD TOPPINGS

REGULAR TOPPINGS

Small Pizza + \$1.75 each
Large Pizza + \$2 each

*extra mozzarella
sliced tomato
mushroom
spinach
eggplant
pineapple
hot cherry pepper
jalapeno
black olive
bell pepper
zucchini
carrot
onion
broccoli
sliced meatball
ham
salami
pepperoni
sausage
anchovies*

PREMIUM TOPPINGS

Small Pizza + \$3 - \$8 each
Large Pizza + \$5 - \$10 each

*ricotta
gorgonzola
roasted red peppers
green olives
kalamata olives
sun dried tomato
broccoli rabe
arugula
artichoke heart
grilled or fried chicken
bacon
prosciutto
philly steak*

SIDES

(2) HOMEMADE SAUSAGE \$9

(2) HOMEMADE MEATBALLS \$9

BROCCOLI OR SPINACH \$9
steamed OR sauteed with garlic and oil

GARLIC ROLLS (6) half dozen \$4 (12) full dozen \$8

FRIES \$4

(4 OZ) RICOTTA \$3

MARINARA SAUCE 4 oz \$2 8 oz \$4

SANDWICHES

All served on fresh, homemade bread.

SAUSAGE & BROCCOLI RABE \$15
sauteed with garlic and olive oil, spicy cherry pepper, served on round bread

PHILLY CHEESE STEAK \$15
thinly sliced steak, sauteed mushroom, onion, bell pepper, mozzarella

CHICKEN PARMIGIANA \$12

EGGPLANT PARMIGIANA \$11

MEATBALL PARMIGIANA \$12

SAUSAGE, PEPPER, & ONION \$13
sauteed with garlic and olive oil, served on round bread

BUONGIORNO \$14
prosciutto, homemade mozzarella, roasted red pepper, basil, served on round bread

PEPPER & EGG \$10
bell peppers and egg, "omelette-style" on round bread

ITALIAN \$12
ham, salami, provolone, lettuce, tomato, onion

BEVERAGES

CAN SODA \$2.50/each
Coke, Diet Coke, Sprite, GingerAle

FOUNTAIN DRINKS \$3.75
Coke, Diet Coke, Sprite, Root Beer, Pink Lemonade, Unsweetened Iced Tea

MINERAL WATER \$5
sparkling or flat, glass bottle

HOT TEA \$3

AMERICAN COFFEE \$3

CAPPUCCINO \$6

ESPRESSO \$3.50

4 LAYER CAPPUCCINO \$11
*choice of Frangelico, Bailey's, Disaronno, or Kahlua **contains alcohol***

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"Umberto's of
Fort Lauderdale"