FI.ATBREADS

MEDITERRANEAN	\$14
gorgonzola, kalamata olive, tomato, basil	
CALIFORNIA	\$14
mozzarella, shrimp, bacon, roasted red pepper, basil	
SORRENTINA SLICE Per Slice \$7 Small (4 slices) \$25 Large (9 slices)	\$45
square slice with tomato sauce, fresh mozzarella, sliced tomato, basil, oliv	e
oil, served room temperature (recommended) or hot	
*Please allow about 45 minutes of additional preparation time if you are	
ordering an entire Sorrentina pizza at room temperature.	

SIDES

BEVERAGES

CAN SODA \$2.50

Coke, Diet Coke, Sprite, Ginger Ale

BOTTLED SPRING WATER \$2

CHICKEN FINGERS...

in garlic and oil

homemade, served with fries

MINERAL WATER \$6

sparkling or flat, glass bottle

FOR CHILDREN

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

PASTA WITH (1) MEATBALL. \$11
choice of penne or spaghetti
CHEESE RAVIOLI \$11
tomato sauce
PASTA WITH BROCCOLI \$11
choice of penne or spaghetti, cooked

PASTA WITH TOMATO SAUCE.	\$10
choice of penne or spaghetti	
PASTA WITH BUTTER	\$10
choice of penne or spaghetti	
PASTA WITH MEATSAUCE	\$10
choice of penne or spaghetti	

DESSERT

CHOCOLATE CAKE. \$85 CANNOLI. \$85
HOMEMADE TIRAMISU \$5
**contains raw egg ** ZEPPOLE \$8
lightly fried dough, dusted with sugar, served with Hershey's chocolate sauce for dipping
PISTACHIO CAKE \$8
LIMONCELLO CAKE \$8

CONSUMER CAUTION

All dishes are prepared in a common kitchen with the risk of nut, gluten and other allergen exposure; our dish descriptions do not include all ingredients in our recipes. We cannot recommend our gluten-free items to customers with celiac disease. If you have food sensitivities, please use caution and judgement when ordering. All dishes are cooked to order. Consuming raw or undercooked seafood, shellfish, meat, poultry, and eggs may increase the risk of foodborne illness. All prices are subject to change without notice.

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CATERING MENI

Please give at least 24 hour notice for catering orders.

Catering Menu is for Take-Out only.

Any substitutions, additions, or changes to menu items are

subject to surcharges.

Full Tray = Feeds approximately 20 adults
Half Tray = Feeds approximately 10 adults

HOUSE SALAD

CAESAR SALAD

SEAFOOD SALAD

FRIED CALAMARI

GARLIC ROLLS

Half Tray \$40 Full Tray \$70

Half Tray \$40 Full Tray \$70

Half Tray \$75 Full Tray \$150

Half Tray \$70 Full Tray \$140

APPETIZERS & SALAD

BUFFALO CHICKEN WINGS

choice of hot, medium, or mild buffalo sauce Half Tray \$65 Full Tray \$130 Add Extra Side Wing Sauce (12 oz)+ \$6

BAKED WINGS UMBERTO

Half Tray \$75 Full Tray \$150 Add 12 oz Wing Sauce + \$6

MUSSELS

choice of marinara or spicy fra diavolo sauce Half Tray \$60 Full Tray \$120

CALAMARI

choice of marinara or spicy fra diavolo sauce Half Tray \$70 Full Tray \$140

PASTA

LASAGNA

Half Tray (6 pcs)\$65 Full Tray (12 pcs) \$130 **BAKED ZITI**

Half Tray \$60 Full Tray \$120

CHEESE RAVIOLI

Half Tray \$60 Full Tray \$120

SPAGHETTI & BROCCOLI

Half Tray \$55 Full Tray \$110

SALMON VESUVIO

Half Tray \$160 Full Tray \$320

SPAGHETTI, BROCCOLI, & CHICKEN Half Tray \$70 Full Tray \$140

Half Tray 30 pc \$22 Full Tray 60 pc \$42 Extra Garlic Oil (8 oz) +\$5.00

PENNE ALLA VODKA

Half Tray \$70 Full Tray \$140

TORTELLONI CARBONARA

Half Tray \$70 Full Tray \$140

SPAGHETTI MARINARA

Half Tray \$40 Full Tray \$70

CHICKEN & VEAL

Pasta, salad, and rolls NOI included; please order separately

CHICKEN PARMIGIANA

Half Tray \$ 75 Full Tray \$ 150

CHICKEN MARSALA

Half Tray \$75 Full Tray \$150

CHICKEN FRANCESE

Half Tray \$75 Full Tray \$150

CHICKEN ROLLATINE OR SCARPARIELLO

Half Tray \$85 Full Tray \$170

VEAL PARMIGIANA

Half Tray \$85 Full Tray \$165

VEAL MARSALA

Half Tray \$85 Full Tray \$165

VEAL FRANCESE

Half Tray \$85 Full Tray \$165

VEAL PIZZAIOLA

Half Tray \$85 Full Tray \$165

VEAL SCARPARIELLO

Half Tray \$95 Full Tray \$190

ITALIAN FAVORITES

Pasta not included; please order separately

SAUSAGE, PEPPER, & ONION

Half Tray \$65 Full Tray \$130

EGGPLANT PARMIGIANA

Half Tray \$65 Full Tray \$130

EGGPLANT ROLLATINE

Half Tray \$75 Full Tray \$150

TRIPE

Half Tray \$70 Full Tray \$140

BROCCOLI RABE

Half Tray Only \$70

MEATBALLS

Half Tray \$65 Full Tray \$130

SAUSAGE

Half Tray \$60 Full Tray \$120

All prices subject to change without notice.

Sorry, we cannot cancel, refund, or give credits if you change your mind or mistakenly order an item after the order is prepared.

UMBERTO'S

of Long Island Italian Restaurant & Pizzeria



ORIGINAL HOME OF THE GRANDMA'S PIZZA SINCE 1965

(954) 776-0258

3051 East Commercial Blvd Fort Lauderdale, FL 33308 (NE Corner of Bayview Dr & Commercial Blvd)

www.UmbertosFL.com

Dine-In, Delivery, Take-Out



Please see inside panel of menu for important consumer information.

PIZZA & CALZONI 12 inch Small (6 slices) 16 inch Large (8 slices)

GRANDMA'S SM(round) \$16 LG(Square) \$22 chunky tomato and garlic sauce, shredded mozzarella, basil, olive oil

BRICK OVEN "MARGHERITA" SM \$16 LG \$20 MEAT LOVER SM \$19 LG \$23 fresh mozzarella, tomato sauce, basil, olive oil, crispy crust

SPECIAL SM \$17 LG \$21 sausage, bell pepper, mushroom, onion

BIANCA "WHITE" SM \$16 LG \$20 NO SAUCE, mozzarella, ricotta, basil, olive oil

HAWAIIAN SM \$16 LG \$20 ham and pineapple

TRICOLORE SM \$17 LG \$21

NO SAUCE, mozzarella, ricotta, sliced tomato, spinach

PRIMAVERA "VEGGIE" SM \$17 LG \$21 broccoli,onion,bell pepper,zucchini, carrot **RUSTICA** SM \$19 LG \$23 sausage, broccoli rabe, spicy cherry

pepperoni, sausage, meatball, ham

BUFFALO CHICKEN SM \$19 LG \$23 buffalo chicken and bleu cheese drizzle

PEPPERONI CALZONE SM \$14 LG \$18 mozzarella, ricotta, pepperoni, served with marinara sauce

SPINACH CALZONE SM \$14 LG \$18 mozzarella, ricotta, spinach, served with marinara sauce

STROMBOLI one size \$15 sausage, pepperoni, onion, mushroom, bell pepper, mozzarella, served with marinara sauce

All pizza and calzoni are baked "well done"; please let us know if you would like yours baked differently.

CREATE YOUR OWN PIZZA CHOOSE A SIZE

12" SMALL (6 SLICES) \$13

tomato sauce and shredded mozzarella additional charge for toppings; see pricing below

16" LARGE (8 SLICES) \$17

tomato sauce and shredded mozzarella additional charge for toppings; see pricing below

10" GLUTEN FREE \$13 gluten-free crust, tomato sauce and shredded mozzarella additional charge for toppings;

see pricing below

ADD TOPPINGS

REGULAR TOPPINGS SM \$1.75/ LG \$2 EACH

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

PREMIUM TOPPINGS SM \$3-\$8/ LG \$5-\$10 EACH

gorgonzola, ricotta, roasted red pepper, green olive, kalamata olive, sun-dried tomato, broccoli rabe, artichoke heart, arugula, prosciutto, grilled or fried chicken, bacon, philly steak

SANDWICHES

All served on fresh, homemade Italian bread.

CHICKEN PARMIGIANA \$12 **EGGPLANT PARMIGIANA** \$12 **MEATBALL PARMIGIANA** \$12

SAUSAGE, PEPPER, & ONION \$14 sauteed with garlic and oil, served on round bread

ITALIAN \$13

ham, salami, provolone, lettuce, tomato, onion

BUONGIORNO \$15

prosciutto, homemade mozzarella, roasted red pepper, served on round bread

PEPPER & EGG \$11

bell pepper and egg, "omelette-style" on round

PHILLY CHEESE STEAK \$16

thinly sliced steak, sauteed mushroom, onion, bell pepper, mozzarella

SAUSAGE & BROCCOLI RABE \$16 sauteed with garlic and olive oil, spicy cherry

pepper, served on round bread

ANTIPASTI

RUSTICO \$20 assortment of meats, cheese,

artichoke heart, roasted red pepper, & BAKED UMBERTO CHICKEN WINGS \$18

POLIPO CHEF HECTOR \$20

octopus, artichoke heart, roasted red all flats or all drums +\$4 pepper, celery, onion, olive oil

ARANCINI \$14

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

FRIED CALAMARI \$18

served with marinara sauce

MOZZARELLA STICKS \$16 (5 pcs) homemade, served with

marinara sauce BRUSCHETTA (4 PCS) \$10

chopped tomato, garlic, Parmigiano, and basil on toasted homemade bread EGGPLANT ROLLATINE \$15

SEAFOOD SALAD \$20

calamari, shrimp, octopus, onion, celery, and bell pepper tossed in vinaigrette

ZUCCHINI FRIES \$13

fresh cut, breaded, served with marinara sauce

ESCAROLE, BEANS, & SAUSAGE \$16 sauteed with garlic and olive oil

(12 pcs) oven-baked, sauteed onion. homemade focaccia

BUFFALO CHICKEN WINGS \$18

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

BAKED CLAMS \$14

(7 pcs) half shell, topped with bread crumbs

BROCCOLI RABE \$16

sauteed with garlic and olive oil

MOZZARELLA CAPRESE \$12

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

(2 pcs) eggplant rolled & stuffed with ricotta, topped with marinara sauce and mozzarella

TRIPE \$16

sauteed with fresh tomato and onion

SCUNGILLI SALAD Market Price romaine, roasted pepper, celery, onion, tossed with vinaigrette dressing

SALAD

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

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

MEDITERRANEAN WILD TUNA \$15

(5 oz) wild Albacore tuna, romaine, olive. tomato, onion, celery, tossed with vinaigrette with Caesar dressing dressing

DELLA CASA \$14

ham, salami, provolone, pepperoncini, onion, tomato, bell pepper, cucumbers, romaine

GREEK \$15

romaine, cucumber, tomato, bell pepper, onion, Kalamata olive, Feta, tossed with balsamic and olive oil

CAESAR \$11

romaine, parmesan, croutons, tossed

HOUSE \$11

romaine, tomato, onion, carrot, cucumber, pepperoncini

Add Grilled Chicken + \$7.00

CHEF \$15

chopped ham, salami, provolone, tomato, onion, black olive, romaine, tossed with vinaiarette dressina

SOUP

soup. * may contain traces of **pork** 12 oz Cup \$6 16 oz Bowl \$9

MINESTRONE mixed vegetable soup, contains pasta 12 oz Cup \$6 16 oz Bowl \$9

STRACCIATELLA

PASTA & FAGIOLI *

traditional bean and pasta

egg, spinach, and broth. made to order;please allow extra time to prepare (16 oz)Bowl Only \$12

LENTIL

lentil and carrots: vegetarian safe 12 oz Cup \$6 16 oz Bowl \$9

CHICKEN

chicken, basil, & pasta made to order; please allow extra time to prepare (16 oz) Bowl Only \$12

OVEN BAKED

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HOMEMADE LASAGNA \$19

ricotta, ground beef, tomato sauce, topped with mozzarella

BAKED ZITI \$17

tomato sauce, ricotta, topped with mozzarella

EGGPLANT PARMIGIANA \$18 served with spaghetti marinara **EGGPLANT ROLLATINE (3)** \$20

spaghetti marinara

egg battered eggplant rolled and stuffed with ricotta, topped with marinara sauce and mozzarella, served with spaghetti marinara

SAUSAGE, PEPPER, & ONION \$20 sauteed with garlic and olive oil, served with

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SPAGHETTI WITH MEATBALL, SAUSAGE,

OR MEATSAUCE \$18 choice of (2) meatball, OR (2) sausage, **OR** meatsauce

SPAGHETTI, BROCCOLI, & CHICKEN \$19 sauteed with garlic and olive oil

CHEESE RAVIOLI \$19 in marinara sauce

FETTUCINE ALFREDO \$18 Add Grilled Chicken + \$7

PENNE PRIMAVERA \$17 carrot, onion, broccoli, zucchini, peas, garlic and olive oil

PENNE ALLA VODKA \$18

creamy pink sauce, peas, onion, spicy capicola

SPAGHETTI PUTTANESCA \$17

sauteed tomato, onion, Kalamata olive, garlic, anchovies

LOBSTER RAVIOLI ALLA VODKA \$25 creamy pink sauce with peas, onions, and spicy capicola

RIGATONI UMBERTO \$23

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

LINGUINE, SAUSAGE, & BROCCOLI

RABE \$21

sauteed with garlic, olive oil, spicy cherry pepper

SPAGHETTI & EGGPLANT \$18

Chinese eggplant, fresh tomato, garlic and olive oil

CHEESE TORTELLONI CARBONARA

onion, prosciutto, cream sauce **SPAGHETTI AL PESTO** \$17

creamy basil sauce

GNOCCHI \$19 "potato pasta dumplings" served in pink sauce

CHICKEN & VEAL

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

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

Marsala wine sauce, mushroom, onion

CHICKEN MARSALA \$23

CHICKEN ROLLATINE \$27 (2 pcs) rolled chicken breast, stuffed with mozzarella and prosciutto, in Marsala wine sauce with mushroom & onion

GRILLED CHICKEN BREAST \$20 (3 pcs) lightly seasoned and grilled **VEAL PARMIGIANA** \$24

fried veal cutlet topped with marinara sauce and mozzarella

VEAL FRANCESE \$24 lemon, white wine, and butter sauce

VEAL MARSALA \$25 Marsala wine sauce, mushroom,onion

VEAL SCARPARIELLO \$28

Add capers ("Piccata") \$2

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

VEAL PIZZAIOLA \$24

sauteed with tomato, mushroom, onion, and bell pepper

SEAFOOD

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

LINGUINE WITH CLAMS \$21

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

choice of marinara or spicy Fra Diavolo

sauce, over linguine **SALMON VESUVIO** \$27

tomato, and cannellini beans **SALMON PICCATA** \$25

lemon, white wine, and butter sauce, capers, side of spaghetti marinara

broiled, over sauteed broccoli rabe,

MUSSELS \$20

choice of marinara or spicy Fra Diavolo sauce, over linguine

SHRIMP SCAMPI \$25

white wine and lemon sauce, butter, garlic, over linguine

SEAFOOD FEAST \$30

mussels, clams, calamari, shrimp, sauteed with fresh tomato and basil, over linguine

SHRIMP CARDINALE \$25 roasted red pepper, peas, onion, cream

sauce over rigatoni

SHRIMP PARMIGIANA \$25 fried shrimp topped with marinara sauce

and mozzarella **SHRIMP MARINARA** \$25

choice of marinara or spicy Fra Diavolo sauce, over linguine

SHRIMP OREGANATA \$25

seasoned breadcrumbs and lemon sauce, served over linguine

SCUNGILLI Market Price

choice of mariniara sauce or spicy Fra Diavolo sauce, over linguine