## FLATBREADS

MEDITERRANEAN
gorgonzola, kalamata olive, tomato, basil
CALIFORNIA.
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, olive square slice with tomato sauce, fresh mozzarella, slic
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

(2) HOMEMADE SAUSAGE ... $\$ 9$ (2) HOMEMADE MEATBALLS. . \$9 BROCCOLI OR SPINACH ...... \$9 steamed OR sauteed in garlic and olive oi (4 OZ) RICOTTA MARINARA SARLIC ROLIS .... 402 \$2 $80 z \$$ GARLIC ROLLS 6 rolls $\$ 412$ rolls $\$$ garlic or plai
BEVERAGES
CAN SODA \$2.50
Coke, Diet Coke, Sprite, Ginger Ale BOTTLED SPRING WATER \$2

MINERAL WATER \$6 sparkling or flat, glass bottle

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

CHICKEN FINGERS
homemade, served with fries PASTA WITH (1) MEATBALL. choice of penne or spaghetti CHEESE RAVIOLI. tomato sauce PASTA WITH BROCCOLI
\$11
choice of penne or spaghetti, cooked
in garlic and oil
DESSERT
ITALIAN CHEESECAKE homemade with ricotta cheese NUTELLA PIZZA
12" (6 slices) dessert pizza, with icotta, Nutella hazelnut spread, maraschino cherries, chocolate chips,
PANNA COTTA
homemale cooked cream, topped with raspberry sauce

PASTA WITH TOMATO SAUCE. choice of penne or spaghetti PASTA WITH BUTTER choice of penne or spaghetti PASTA WITH MEATSAUCE choice of penne or spaghetti
\$9 CHOCOLATE CAKE
HOMEMADE TIRAMISU
**contains raw egg ** ZEPPOLE. lightly fried dough, dusted with sugar served with Hershey's chocolate sauce for dipping PISTACHIO CAKE LIMONCELLO CAKE.
CONSUMER CAUTION
All dishes are prepared in a common kitchen with the risk of nut, gluten and ther 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 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 MENU

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

## APPETIZERS \& SALAD

BUFFALO CHICKEN WINGS
choice of hot, medium, or mild buffalo sauce Half Tray \$65 Full Tray \$130 sauce Half Tray $\$ 65$ Full Tray $\$ 130$
Add Extra Side Wing Sauce (12 oz )+ \$6 BAKED WINGS UMBERTO Half Tray $\$ 75$ Full Tray $\$ 15$ Add 12 oz Wing Sauce + \$6 MUSSEIS
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 $\$ 140$
LASAGNA PASTA
Half Tray ( 6 pcs )\$65 Full Tray ( 12 pcs ) \$130 SPAGHETTI, BROCCOLI, \& CHICKEN 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

## CHICKEN \& VEAL

**Pasta, salad, and rolls NOT included; please order separately**
VEAL PARMIGIANA
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
HOUSE SALAD
Half Tray \$40 Full Tray $\$ 70$
CAESAR SALAD
Half Tray \$40 Full Tray $\$ 70$
SEAFOOD SALAD
Half Tray \$75 Full Tray \$150
GARLIC ROLLS
Half Tray 30 pc \$22 Full Tray $60 \mathrm{pc} \$ 42$
Extra Garlic Oil $(8 \mathrm{oz})+\$ 5.00$
FRIED CALAMARI
Half Tray $\$ 70$ Full Tray $\$ 140$

Half Tray \$85 Full Tray \$165
VEAL MARSALA
VEAL MARSALA
Half \$85 Full Tray $\$ 165$ VEAL FRANCESE
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 | TRIPE |
| :---: | :---: |
|  | Half Tray \$70 Full Tray \$140 |
|  | BROCCOLI RABE |
| EGGPLANT PARMIGIANA Half Tray \$65 Full Tray \$130 | Half Tray Only \$70 |
|  | MEATBALLS |
| EGGPLANT ROLLATINE | Half Tray \$65 Full Tray \$130 |
| Half Tray \$75 Full Tray \$150 | SAUSAGE |

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



PIZZA © CALZON
12 inch Small (6 slices) 16 inch Large ( 8 slices)

| RANDMA'S SM(round) unky tomato and garlic ozzarella, basil, olive oil | CA SM $\$ 19$ LG \$23 |
| :---: | :---: |
| BRICK OVEN "MARGHERITA" SM \$16 LG \$20 | MEAT LOVER SM \$19 LG \$23 |
| crispy crust SPECIAL SM $\$ 17$ |  |
| BIANCA "WHITE" SM \$16 LG \$20 <br> NO SAUCE, mozzarella, ricotta, basil, olive oil | mith mara sauce |
| HAWAIIAN SM \$16 LG\$20 ham and pineapple | azzarella, ricotta, spinach, served |
| TRICOLORE SM \$17 LG \$21 <br> NO SAUCE, mozzarella, ricotta, sliced tomato, spinach | with marinara sauce STROMBOLI one size \$15 sausage, pepperoni, onion, |
| occoli,onion,bell pepper,zucchini, c | ge, perai, |

chunky tomato and garlic sauce, shreddled mozzarella, 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
TRICOLORE SM \$17 LG \$21
NO SAUCE, mozzarella, ricotta, sliced tomato,
broccoli,onion,bell pepper,zucchini, carrot

ANTIPASTI

ESCAROLE, BEANS, \& SAUSAGE \$16 sauteed with garlic and olive oil
RUSTICO \$20 $\qquad$
heart roasted red olives
POLIPO CHEF HECTOR \$20 octopus, artichoke heart, roa
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
marinara sauce
BRUSCHETTA (4 PCS) \$10
chopped tomato, garlic, Parmigiano,
and basil on toasted homemade brea
SEAFOOD SALAD \$20
calamari, shrimp, octopus, onion,
vinaigrette
ZUCCHINI FRIES $\$ 13$
fresh cut, breaded, served with
marinara sauce BAKED UMBERTO CHICKEN WINGS \$ 12 pcs) oven-baked, sauteed onion,
homemade focaccia
all flats or all drums $+\$ 4$
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
EGGPLANT ROLLATINE \$15
(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 tomaine, roasted pepper, celery, onion, SALAD
Any substitutions, additions, or changes to menu items are subject to surcharges. Dressings: House Vinaigrette, Creamy Italian, Ranch, Bleu Cheese Dressings: House Vinaigrette, C
MEDITERRANEAN WILD TUNA \$15
[ 5 oz w wild Albacore tuna, romaine, olive, 5 oz) wid Albacolery, tossed with vina, tomato,
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

Italian, Ranch
romaine, parmesan, croutons, tossed with Caesar dressing
HOUSE \$11
romaine, tomato, onion, carrot, Add Grill, pepperoncini CHEF \$15
chopped ham, salami, provolone, tomato, onion, black olive, romaine, tossed with vinaigrette dressing


OVEN BAKED
Any substitutions, additions, or changes to menu items are subject to surcharges.
homemade lasagna \$19
ricotta, ground beef, tomato sauce, ricotta, ground beef, tom
BAKED ZITI \$17
omato sauce, ricotta, topped with mozzarella
EGGPLANT PARMIGIANA \$18
served with spaghetti marinara

EGGPLANT ROLLATINE (3) \$20 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 spaghetti marinara

PASTA
$\frac{\text { Any substitutions, additions, or changes to menu items are subject to surcharges. }}{\text { Gluten-Free Pasta }+\$ 4 \text { Whole Wheat Pasta }+\$ 3}$

SPAGHETTI WITH MEATBALL, SAUSAGE, RIGATONI UMBERTO \$23
OR MEATSAUCE \$18
choice of (2) meatball, OR (2) sausage,
OR meatsauce
SPAGHETTI, BROCCOLI, \& CHICKEN \$19 sauteed with garlic and olive oil
HEESE RAVIOLI \$19
FETTUCINE ALFREDO
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,
OBSTER RAVIOL
OBSTER RAVIOLI ALLA VODKA \$25
spicy capicola
lams, shrimp, calamari, sauteed with tomato, basil, spicy cherry pepper
LINGUINE, SAUSAGE, \& BROCCOLI RABE \$21
RAuteed with garlic, olive oil, spicy cherry pepper
SPAGHETTI \& EGGPLANT \$18 Chinese eggplant, fresh tomato, live oil
CHEESE TORTELLONI CARBONARA
\$21
onion, prosciutto, cream sauce
SPAGHETTI AL PESTO \$17
SPAGHETII AL PESTO
creamy basil sauce
GNOCCHI \$19
GNOCCHI \$19 ${ }^{\text {potato pasta dumplings" served in }}$ pink sauce

CHICKEN \& VEAL $\begin{array}{ll}\text { CHICKEN PARMIGIANA } \$ 22 & \text { VEAL PARMIGIANA \$24 } \\ \text { fried veal cutlet topped }\end{array}$
fried chicken cutlet topped with marinara sauce and mozzarella
CHICKEN FRANCESE \$22
lemon, white wine, and butter sauce Add capers ("Piccata") + \$2
CHICKEN MARSALA \$23
Marsala wine sauce, mushroom, onion
CHICKEN ROLLATINE \$27
(2 pcs) rolled chicken breast, stuffed with mozzarella and prosciutto, in Marsala
GRILLED CHICKEN BREAST \$20
( 3 pcs) lightly seasoned and grilled
ried veal cutlet topped with marinar sauce and mozzarella

## VEAL FRANCESE $\$ 24$

lemon, white wine, and butter sauce Add capers ("Piccata") \$2
VEAL MARSALA $\$ 25$
Marsala wine sauce, mushroom,onion VEAL SCARPARIELLO \$28
with sausage,mushroom, onion Kalamata olive,onion, roasted red pepper, in a Marsala wine sauce
VEAL PIZZAIOLA \$24 SEAFOOD
Any substitutions. additions, or changes to menu items are subject to surcharges. LINGUINE WITH CLAMS \$21 SEAFOOD FEAST \$30
whole shell clams, choice of red or white
sauce
CALAMARI \$21
choice of marinara or spicy Fra Diavolo
sauce, over inguine
SALMON VESUVIO \$27
broiled, over sauteed broccoli rabe,
SALMON PICCATA \$25
SALMON PICCATA \$25
lemon, white wine, and butter sauce,
MUSSELS \$20
MUSSELS \$2O
choice of marinara or spicy Fra Diavolo
sauce, over linguine
SHRIMP SCAMPI \$25
white wine and lemon sauce, butter, garlic,
over linguine
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 mozzarelia
SHRIMP MARINARA \$25
choice of marinara or spicy Fra Diavolo sauce, over linguine
SHRIMP OREGANATA \$25
seasoned breadcrumbs and lemon sauce, SCUNGILIL Market Price
choice of mariniara sauce or spicy Fra

Diavolo sauce, over linguine

