

VITELLO [VEAL]

FRANCESE creamy lemon butter sauce	21.50
PARMIGIANA	21.50
SORRENTINO eggplant, prosciutto, mozzarella & onions in a light brown sauce	21.50
ROLLATINE rolled with mozzarella, prosciutto, parsley, light brown mushroom sauce with onions	21.50
MARSALA our famous brown sauce with mushrooms, prosciutto, onions & marsala wine	21.50

HOMEMADE SAUSAGE & BROCCOLI RABE
with cherry peppers **21.25**

PESCE [FISH]

FRIED CALAMARI	17.95
SOLE FRANCESE creamy lemon butter sauce	21.50
CALAMARI MARINARA	19.95
SALMON PICCATA white lemon sauce & capers	23.50
SHRIMP MARINARA served with clams	21.50
SHRIMP PARMIGIANA	21.50
SHRIMP SCAMPI creamy white wine sauce, garlic flavor, served over rice	21.50
SHRIMP FRA DIAVOLO served with clams in a spicy marinara sauce	21.50
SHRIMP OREGANATA seasoned with homemade bread crumbs, garlic & oil	21.50
SHRIMP FRANCESE creamy lemon butter sauce	21.50
BRANZINO A LIMONE cooked in a lemon herb sauce & served over escarole	25.50

CONTORNI [SIDES]

BROCCOLI	8.50	SPINACH	8.50
BROCCOLI RABE	M/P	ESCAROLE	8.50
SAUSAGE	4.95	FRENCH FRIES	3.95
		MEATBALLS	4.95

PIZZA

NEAPOLITAN [18" round, 8 slices] cheese & tomato sauce, baked well done	16.75
SICILIAN [16" square, 12 slices] "rated best sicilian pie in NY" cheese & tomato sauce	20.75
GRANDMA [16" square, 12 slices] "featured on the food network" thin crust pie topped with mozzarella cheese & plum marinara sauce	20.75
GRANDMA BROCCOLI RABE & SAUSAGE [16" square, 12 slices]	28.50
VEGETABLE [18" round, 8 slices] broccoli, spinach, tomatoes, mushrooms, mozzarella cheese & tomato sauce	24.95
BUFFALO [18" round, 8 slices] crispy round pie topped with buffalo style spicy chicken chunks, bleu cheese sauce & mozzarella cheese	25.95
WHITE [18" round, 8 slices] ricotta cheese & mozzarella cheese	24.50
VODKA [18" round, 8 slices] thin crust pie with vodka sauce, mozzarella cheese, herbs	24.95
CROSTINO [16" square, 12 slices] fresh tomato, homemade fresh mozzarella & fresh basil	27.00

DEEP DISH [16 INCH]

PAN PIE cheese & tomato sauce	19.50
PAZZO pan pizza topped with homemade fresh mozzarella, marinara sauce, sausage, black olives & roasted peppers	25.25
CHICKEN PARMIGIANA PIE pan pizza topped with chicken cutlet, mozzarella cheese & tomato sauce	25.00

BRICK OVEN

SMALL 12" LARGE 18"	
MARGHERITA homemade mozzarella, marinara sauce & basil	12.95/19.95

TOPPINGS: SMALL - Half pie +1.25 Full pie +2.00
LARGE - Half pie +2.00 Full pie +3.75

FEATURED COMBOS:
#1. **HOMEMADE MOZZARELLA** 18.95/25.95
prosciutto di parma DOP, arugula & marinara

#2. **HOMEMADE SAUSAGE**
with fresh roasted peppers **18.95/25.95**

BY THE SLICE

NEAPOLITAN	2.76	SICILIAN	2.76
CROSTINO	3.85	GRANDMA	2.99
WHITE	3.85	PAZZO	4.14
BUFFALO	4.25	VEGETABLE	4.25
MARGHERITA	2.99		

TREAT YOUR GUESTS TO
UMBERTO'S
CATERING

For your next special occasion
516 437 9424
Space for up to 120 guests

UMBERTO'S TAKE OUT FOR 20

1 LARGE TRAY OF HOUSE SALAD

1 LARGE TRAY OF PASTA
choice of vodka sauce, filetto, primavera, broccoli, white clam sauce, sausage, puttanesca or baked ziti

1 LARGE TRAY OF CHICKEN
choice of francese, marsala, parmigiana, or scarpariello [on or off the bone]

1 LARGE TRAY OF: SAUSAGE & PEPPERS OR EGGPLANT PARMIGIANA OR SAUTEED VEGETABLES
sauteed vegetables choice of spinach, broccoli, or escarole

2 GRANDMA PIZZAS, 4 LOAVES OF ITALIAN BREAD & 5 DOZEN GARLIC KNOTS

\$359⁰⁰ + TAX



SEAFOOD FEST FOR 20

SHRIMP COCKTAIL
3 per person

1 LARGE TRAY OF FRIED CALAMARI
served with marinara sauce

1 LARGE TRAY OF PASTA PESCATORE
diced calamari, clams, shrimp, light marinara sauce

1 LARGE TRAY OF BAKED CLAMS
lemon, garlic & butter sauce

1 LARGE TRAY OF MUSSELS
choice of marinara, fra diavolo or white wine

\$390⁰⁰ + TAX



TAKE OUT MENU

Umberto's
SINCE 1965



NEW HYDE PARK

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WE DELIVER 7 DAYS A WEEK!

**633 JERICHO TURNPIKE,
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• **WE OFFER FREE DELIVERY** •
WE DELIVER TO THE FOLLOWING AREAS:
GARDEN CITY (CERTAIN AREAS APPLY), STEWART MANOR,
NEW HYDE PARK & FLORAL PARK (NASSAU)

ANTIPASTO

FRIED CALAMARI	12.95
BAKED CLAMS [8] topped with seasoned bread crumbs & lemon flavor	11.95
MEATBALLS [4] house made with creamy ricotta cheese & basil	8.95
MUSSELS [RED OR WHITE]	11.95
HOT ANTIPASTO [1] 11.95 [2] 19.95 stuffed pepper, stuffed mushroom, eggplant rollatine, baked clams & shrimp	
COLD ANTIPASTO [1] 11.95 [2] 19.95 prosciutto di parma DOP, soppressata, auricchio, fresh mozzarella, olives, eggplant, mushrooms & roasted red peppers	
CALAMARI ALLA UMBERTO 13.95 crispy fried calamari sauteed in onions, garlic, cherry peppers & sweet cherry tomatoes	
HOUSE MADE MOZZARELLA 10.95 mozzarella served with house made roasted peppers, tomatoes & EVOO	
STUFFED MUSHROOMS 11.50 stuffed with vegetables, prosciutto & bread crumbs	
EGGPLANT ROLLATINE [2] 9.95 pan fried eggplant rolled with creamy imported ricotta, mozzarella & fresh garden herbs	
MOZZARELLA STICKS [10] 10.50	
FRIED ZUCCHINI STICKS 8.95	
CHICKEN FINGERS 12.75	
BUFFALO WINGS [8] 10.95	
GARLIC BREAD WITH MOZZARELLA 4.25 5.50	

ZUPPA

MINISTRONE	7.25
STRACCIATELLA ALA ROMANA	7.25
PASTA E FAGIOLI 7.25 an old Umberto's recipe made with prosciutto	
TORTELLINI IN BRODO 7.25 meat tortellini	

SPECIALITA

BUFFALO ROLL	7.95
EGGPLANT ROLL	7.50
CHEESE CALZONE	6.50
MEAT CALZONE	7.25
CHICKEN ROLL	7.25
SAUSAGE ROLL [peppers & onions]	8.50
RICEBALL	3.00
GARLIC KNOTS [6] 1.38 [12] 2.76	

INSALATA

	HALF	FULL
CAESAR romaine lettuce, homemade croutons, parmesan cheese, caesar dressing	6.95	9.25
HOUSE iceberg lettuce, tomatoes, cucumber, olives, pepperoncini, carrots, red cabbage, in our famous house dressing	5.95	7.50
TRI-COLOR arugula, endive & radicchio		10.25
CAPRICCIOSA mixed greens, caramelized walnuts, grilled chicken, crumbled bleu cheese & honey mustard dressing		13.95
PORTOBELLO mixed greens, roasted asparagus, grilled chicken, fresh mozzarella, portobello mushrooms, caramelized onions & creamy balsamic dressing		13.95
GREEK MEDITERRANEAN 7.25 9.95 mixed greens, red onion, cucumbers, cherry tomato, black olives, feta cheese & greek dressing		
CHEF 12.50 diced cheese, ham, provolone, salami, hard boiled egg, pimentos, EVOO & vinaigrette		

ADD PROTEIN TASTY CHOICE

CHICKEN	5.00	FRESH MOZZARELLA	3.00
SHRIMP	6.00	SHREDDED MOZZARELLA	2.00
SALMON	6.00	AVOCADO	2.00
TUNA	5.00	FETA CHEESE	2.00

SFILATINO [HEROS]

VEAL PARMIGIANA	11.25
HOMEMADE SAUSAGE	10.00
SAUSAGE PARMIGIANA	10.00
SAUSAGE • PEPPERS & ONIONS	10.00
MEATBALL PARMIGIANA	10.00
CHICKEN PARMIGIANA	10.00
SHRIMP PARMIGIANA	11.95
EGGPLANT PARMIGIANA	10.00
GODFATHER 10.50 fresh mozzarella, mortadella, prosciutto, provolone, tomato, balsamic & olive oil	
UMBERTO'S FAVORITE 11.95 grilled chicken, broccoli rabe, cherry peppers	
THE CORLEONE 10.50 fried chicken, broccoli rabe, fresh mozzarella, cherry peppers	
THE GARDEN 10.00 eggplant, roasted peppers, fresh mozzarella, portobello mushroom & zucchini	
GRILLED CHICKEN 10.50 lettuce, tomatoes, topped with vinaigrette dressing	
BUONGIORNO 10.00 prosciutto, mozzarella, arugula & roasted peppers	

PASTA

whole wheat penne +4.00
add grilled or fried chicken +4.00

	LUNCH	DINNER
PENNE ALLA VODKA 9.25 16.00 made with onions & prosciutto di parma DOP		
FETTUCCINE ALFREDO 8.25 16.00 cream sauce, genuine parmigiano		
RIGATONI AL FILETTO 8.50 14.00 sauteed with plum tomatoes, onion, prosciutto di parma DOP & EVOO		
ZITI WITH BROCCOLI 8.50 14.00 broccoli, garlic & oil		
SPAGHETTI PESTO [nut free] 8.50 15.00		
SPAGHETTI PUTTANESCA 10.75 17.00 plum tomatoes, gaeta olives, anchovies, EVOO, with light garlic & capers		
RIGATONI CARDINALE 9.75 16.00 shrimp, pimiento, onion & peas in a light cream sauce		
FETTUCCINE CARBONARA 9.50 16.00 made with onion & prosciutto di parma DOP in a light cream sauce		
SPAGHETTI WITH MEATBALLS 8.95 14.00 homemade meatballs		
SPAGHETTI WITH SAUSAGE 8.95 15.00 homemade sausage		
FUSILLI PRIMAVERA 9.25 16.00 sauteed vegetables, light cream sauce		
PENNE RAGU 8.95 16.00 with classic ragu meat sauce		
TORTELLINI BOLOGNESE 9.75 16.00 cream sauce with prosciutto di parma DOP, onion, mushrooms & peas topped with a touch of meat sauce		
RIGATONI UMBERTO -- 21.00 calamari, shrimp, clams, fresh plum tomatoes, garlic & oil, basil		
SPAGHETTI VONGOLE 10.75 18.00 red or white clam sauce		
FARFALLE SHIITAKE 10.75 18.00 mushrooms, shrimp, onions, light cream sauce		
SPAGHETTI PESCATORE 11.95 18.00 diced calamari, clams, shrimp, light marinara		
CAPELLINI PAPALINA 9.75 16.00 mushrooms, peas, onions, prosciutto di parma DOP in a light cream sauce		
CHEESE RAVIOLI -- 14.00		
SPAGHETTI WITH TOMATO SAUCE OR MARINARA 7.00 12.00		

AL FORNO [BAKED]

BAKED CHEESE RAVIOLI	14.00
MANICOTTI	14.00
STUFFED SHELLS	14.00
GNOCCHI NAPOLETANA	15.00
BAKED ZITI topped with ricotta	14.00
BAKED ZITI SICILIANA ricotta, sautéed eggplant	15.00
EGGPLANT ROLLATINE rolled & stuffed with ricotta	16.00
EGGPLANT PARMIGIANA comes with side of pasta, salad, or french fries	16.00

HANDMADE FRESH PASTA SELECTION

GNOCCHI AL ISCHIA 17.00 homemade potato ricotta gnocchi in a fine tomato sauce topped with warm ricotta	
CAVATELLI 18.00 homemade cavatelli made with goat cheese, broccoli rabe & sliced homemade sausage	
LASAGNA 15.00 made with ricotta, homemade mozzarella, meatballs, & sausage in our famous tomato sauce	

SECONDI [ENTREES]

All entrees served with choice of pasta, salad, or french fries. Substitute broccoli or spinach + 3.00.

POLLO [CHICKEN]

CACCIATORE 21.50 on or off the bone, glazed with fresh plum tomatoes, onion, mushroom, basil & EVOO	
SCARPARELLO 21.50 on or off the bone, glazed in a lemon brown sauce with peppers, mushrooms, potatoes & sausage	
FRANCESE 20.50 creamy butter lemon sauce	
CHICKEN PARMIGIANA 20.50	
CHICKEN VODKA PARMIGIANA 20.50	
SORRENTINO 20.50 eggplant, prosciutto, mozzarella, and onions in a light brown sauce	
ROLLATINE 20.50 rolled with mozzarella, prosciutto, parsley, light brown mushroom sauce with onions	
FIorentina 20.50 topped with prosciutto, spinach & mozzarella, light brown mushroom sauce with onions	
MARSALA 20.50 our famous brown sauce with mushrooms, prosciutto, onions & marsala wine	