

CHICKEN

Chicken Parmigiana: Sm \$50 Lg \$100

Chicken Francese: Sm \$60 Lg \$120
Sauteed in white wine, lemon & butter

Chicken Marsala: Sm \$60 Lg \$120
Sauteed in Marsala wine with mushrooms, onions and diced prosciutto

Chicken Sorrentino: Sm \$60 Lg \$120
Sauteed in a sherry wine sauce topped with eggplant, prosciutto and a touch of marinara sauce

Chicken Bruschetta: Sm \$60 Lg \$120
(Grilled or Fried)
Chicken topped with chopped tomato, red onion, fresh mozzarella, garlic, salt, pepper and basil

Chicken Fiorentina: Sm \$60 Lg \$120
Sauteed in a sherry wine sauce topped with spinach, prosciutto and a touch of marinara

Chicken Rollatine: Sm (12) \$70 Lg (24) \$140
Chicken Breast rolled and stuffed with chopped prosciutto, homemade bread crumbs and mozzarella, sauteed in a marsala wine sauce with onion and mushrooms

PORK

Sausage, Peppers & Onions
in Marinara Sauce: Sm \$45 Lg \$90

Sausage, Peppers & Onions
in Garlic & Oil: Sm \$45 Lg \$90

Sausage and Broccoli Rabe
in Garlic and Oil: Sm \$60 Lg \$120

VEAL

Veal Parmigiana: Sm \$60 Lg \$120

Veal Francese: Sm \$70 Lg \$140
Sauteed in white wine, lemon & butter

Veal Marsala: Sm \$70 Lg \$140
Sauteed in Marsala wine with mushrooms, onions and diced prosciutto

Veal Sorrentino: Sm \$70 Lg \$140
Sauteed in a sherry wine sauce topped with eggplant, prosciutto and a touch of marinara sauce

Veal Rollatine: Sm (12) \$75 Lg (24) \$150
Rolled and stuffed with chopped prosciutto, homemade bread crumbs and mozzarella, sauteed in a marsala wine sauce with onion and mushrooms

SEAFOOD

Fried Calamari: Sm \$40 Lg \$80

Calamari Arrabiata: Sm \$50 Lg \$100

Shrimp Parmigiana: Sm \$60 Lg \$120

Shrimp Francese: Sm \$65 Lg \$130

Shrimp Oreganata: Sm \$65 Lg \$130
Topped with bread crumbs and sauteed garlic & oil, with butter, white wine and natural juices

Shrimp Scampi: Sm \$70 Lg \$140
Sauteed with garlic & oil and butter served over rice

Shrimp Fra Diavolo: Sm \$70 Lg \$140
Served with little neck clams in a spicy marinara sauce

Whole Baked Clams: \$1.25 Each

Zuppe De Pesce: Sm \$80 Lg \$150
Lobster, Shrimp, Clams, Calamari, Scungilli, Mussels, Sauteed in a marinara sauce and natural juices



CATERING MENU

Catering for All Occasions

Catering Menu Ala Carte
Small 6-8 Large 12-16

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Plainview, NY 11803
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SALADS

House Salad: Sm \$25 Lg \$50

Iceberg Lettuce, tomato, cucumbers, pepperocini, olives and carrots served with a house vinaigrette

Ceasar Salad: Sm \$25 Lg \$50

Romaine lettuce with seasoned croutons

Mesculin Salad: Sm \$25 Lg \$50

Mixed greens, tomato, cucumbers, pepperocini, olives and carrots served with our house vinaigrette

Avocado Salad: Sm \$30 Lg \$60

Mixed greens, tomato, cucumbers, pepperocini, olives and carrots served with our house vinaigrette

Greek Salad: Sm \$30 Lg \$60

Iceberg lettuce, topped with red onions, black olives, tomatoes, cucumbers, roasted red peppers, stuffed grape leaves and crumbled feta cheese served with a Greek vinaigrette dressing

Capriccosa Salad: Sm \$30 Lg \$60

Mixed Greens with walnuts, crumbled bleu cheese and cranberries served with honey mustard dressing

Arugula Salad: Sm \$30 Lg \$60

Arugula lettuce topped with goat cheese, sun dried tomatoes and walnuts served with a creamy balsamic dressing

Insalata di Frutta: Sm \$30 Lg \$60

Iceberg lettuce topped with dried cranberry and fresh oranges served with our house dressing on the side

Romana Con Mela Salad: Sm \$30 Lg \$60

Romaine lettuce, green apples, carrots, gaeta olives, cucumbers and pecorino romano served with honey mustard dressing

Add Mozzarella: Sm Tray \$5 Lg Tray \$10

Add Chicken: Sm Tray \$10 Lg Tray \$20

Add Shrimp: Sm Tray \$15 Lg Tray \$30

ANTIPASTO

Cold Antipasto: Sm \$50 Lg \$90 *

Prosciutto, soppressata, homemade fresh mozzarella, provolone, roasted red peppers and olives

Mozzarella, Roasted Pepper & Tomatoes: Sm \$40 Lg \$75

Whole Baked Clams: Sm (30) \$45 Lg (60) \$80

Mozzarella Sticks: Sm (25) \$40 Lg (50) \$75

Riceballs: Sm (20) \$50 Lg (40) \$90

Chop meat, peas, tomato sauce & rice

Ricotta Pallina: Sm (20) \$40 Lg (40) \$75

Ricotta, mozzarella and bacon rolled and fried

Cappellini Croquettes: * Sm (20) \$40 Lg (40) \$75

Angel hair pasta in a light cream sauce with chopped ham and onion fried

Potato Croquettes: Sm (20) \$40 Lg (40) \$75

Buffalo Wings: Sm (30) \$40 Lg (60) \$75

French Fries: Sm \$20 Lg \$40

SIDES/VEGETABLES

Meatballs: Sm (20) \$50 Lg (40) \$90

Sauteed Broccoli, Garlic & Oil: Sm \$35 Lg \$70

Sauteed Broccoli Rabe, Garlic & Oil: Sm \$40 Lg \$80

Sauteed Spinach, Garlic & Oil: Sm \$35 Lg \$70

Eggplant Parmigiana: Sm \$40 Lg \$80

Eggplant Rollatine: Sm \$50 Lg \$90

PASTA

Pasta alla Vodka: Sm \$35 Lg \$70 *

Sauteed with heavy cream, marinara sauce, pureed prosciutto and onion

Baked Ziti: Sm \$35 Lg \$70

Pasta with Broccoli: Sm \$40 Lg \$80

Baked Ziti Siciliana: Sm \$40 Lg \$80

Pasta with Meat Sauce: Sm \$40 Lg \$80

Sauteed with chop meat in a tomato sauce

Meat Tortellini Bolognese: Sm \$45 Lg \$90 *

Cream sauce with onion, prosciutto, mushrooms and peas with a touch of meat sauce

Pasta Barese: Sm \$40 Lg \$80 *

Sauteed with broccoli rabe, sausage, garlic and oil

Pasta Primavera: Sm \$40 Lg \$80

Sauteed vegetables in a light cream sauce (available in garlic & oil)

Pasta Pescatore: Sm \$50 Lg \$90

Sauteed with calamari, clams, shrimp and mussels in a light marinara sauce with its natural juices

Pasta al Filetto: Sm \$35 Lg \$70

Sauteed plum tomato, onions and prosciutto

Pasta with White or Red Clam Sauce: Sm \$45 Lg \$90

Homemade Gnocchi in Marinara Sauce: Sm \$35 Lg \$70

Sauteed with chopped tomato, garlic and oil

Homemade Meat Lasagna: * Lg \$90

* Pork is an ingredient in this dish

(Prices are subject to change without notice)