

## CLASSIC COCKTAILS

**TZUCO MARGARITA** 16  
A signature at our sister restaurant. The classic marg, with a twist. Cuervo Tradicional tequila, Cointreau orange liqueur, cucumber, St. Germain, lime and lemon juice.

**IL PARADISO** 16  
A trip through paradise. Mezcal basking in lush fruit and tropical spices. Ilegal Mezcal joven, chile liqueur, passion fruit, strawberry, lime juice.

**ROSÉ SPRITZ** 16  
Aperol, St. Germain, Ruffino Rosé Sparkling wine, lemon juice, soda

**UMMO OLD FASHIONED** 20  
A blend of Grappa, Amaro, and Bourbon. Pendleton whiskey, Grappa, Amaro Nonino, angostura bitters.

**NEGRONI** 18  
Bitter, boozy, bold  
The Botanist Gin, vermouth, Campari.

**TAMARIND-TINI** 15  
Reserva Platino, tamarind, lemongrass, lemon. Served up with lava salt.

**HUGO** 16  
Elderflower liqueur spritz. St. Germain, The Botanist Gin, Ruffino Rosé sparkling wine, soda, mint and lemon.

**CLASSIC MARTINI** 16  
Extra cold, a little dirty.  
Grey Goose vodka or The Botanist Gin, Corsieri Extra Dry, olive brine.

## SIGNATURE COCKTAILS

**STRAWBERRY CANNOLI** 20  
Sweet and tangy strawberry cocktail with egg white. Grey Goose vodka, sake, strawberry, Cointreau orange liqueur, lemon, egg white foam.



**SOLE ROSA** 22  
A luxurious floral journey with a complex and elegant citrus mix. Casa Dragones blanco tequila, Green Chartreuse, ginger liqueur, hibiscus.



**ESPRESSO MARTINI** 18  
~Time Out Chicago's Best Espresso Martini 2024~  
Velvety coffee, aromatic liqueur, wildflower chai, Madagascar vanilla foam. Grey Goose vodka, La Colombe cold brew, ginger liqueur, aged cocoa-nib syrup, vanilla chai cold foam.



## SPIRIT FREE

**N/A GRONI UMMO** 14  
All the flavor, none of the booze. Non-alcoholic botanical blend, Martini & Rossi Vibrante, Lyre's Italian Orange Aperitif.

**N/A COSMOPOLITAN** 15  
Ummo's take on the classic. Non-alcoholic spiced botanical blend, orange aperitif, lemon juice, prickly pear syrup, cranberry juice.

**SATURNO** 15  
Bright, fruity, refreshing. Non-alcoholic citrus botanical blend, passion fruit, lime juice, soda.

**ON THYME** 15  
Strawberries, earthy garden tones, citrus. Non-alcoholic botanical blend, thyme, strawberry, lemon, soda.

**ZENZERO COLLINS** 15  
Roasted peaches & baking spices. Non-alcoholic citrus botanical blend, peach, ginger, lemon juice.

**CORONA 0** 8  
(bottle)

## DRAFT BEER

**Orange Blossom** 8  
**Modelo** 8  
**Peroni** 8  
**Kulsh** 8

## BOTTLED BEER

**Corona** 8  
**Victoria** 8

## BOTTLED WATER

**S. Pellegrino 1L** 10  
**Acqua Panna 1L** 10

### PLEASE NOTE

🌿 These items are vegetarian.


⚠️ These items are served raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

• Before placing your order, please inform your server if a person in your party has a food allergy.

• For parties of 6 or more 20% service charge is automatically added.

• As a way to offset rising costs associated with the restaurant, we add a 3.5% surcharge to all checks. You may request to have this taken off your check.


## ANTIPASTI


**PANNE DELLA CASA**  12  
Warm house-baked bread served with black truffle butter, Pecorino Romano DOP, extra virgin olive oil

**PROSCIUTTO & ROSEMARY FOCACCIA** 14  
Garlic oil and rosemary focaccia topped with stracciatella, lemon oil dressing, and fresh sliced Prosciutto

**BURRATA E PROSCIUTTO** 28  
Burrata, prosciutto San Danielle, balsamic vinegar, olive oil, apple and fig jam, gnocco fritto


**ARANCINI**  16  
Sicilian-style rice fritters filled with porcini mushrooms, Taleggio DOP, served with Parmigiano Reggiano DOP fonduta

 **UMMO'S CAESAR** 20  
Romaine and grilled relish, anchovy-buttermilk vinaigrette, avocado, Parmigiano Reggiano DOP, egg, toasted focaccia crumbs


**ROMANA FRIED ARTICHOKES**  19  
Crispy artichokes from Crotone, Italy, with black garlic whipped ricotta and chili-infused honey

**FOCACCIA**  12  
Warm focaccia, stracciatella, red onion, eggplant caponata, jalapeño oil

 **FIRE-ROASTED OYSTERS** 18  
East Coast oysters, brandy, fresh herbed butter, garlic breadcrumbs. (4)

**BURRATA E AVOCADO**  26  
Burrata, wrapped in avocado, chive oil, 8-year aged balsamic, warm house bread, calabrian chili oil purée

**BOLOGNESE MEATBALLS** 18  
Beef and pork meatballs served with Pomodorini sauce, grated Pecorino Romano DOP, crispy arugula

**CAPRESE SALAD**  22  
Heirloom and cherry tomatoes, mozzarella, basil pesto, acacia honey, aged balsamic


**TUSCAN KALE SALAD**  22  
Strawberries, candied toasted hazelnut, black garlic & Parmigiano Reggiano DOP cream, citrus dressing, Treviso goat cheese

**MOZZARELLA DI BUFFALA** 26  
Fresh imported Mozzarella di Buffala, mango, grilled pineapple purée, smoked ham

## PASTAS

~ All our pastas are made from scratch & handcrafted in-house daily. ~

**CRAB AGNOLOTTI** 26  
Agnolotti pasta filled with crab, mascarpone and ricotta, served with saffron beurre blanc and brown-butter breadcrumbs

 **LAMB TORTELLI** 27  
Tortelli filled with ricotta and mascarpone, served with lamb belly ragù, mint pesto, Pecorino Romano DOP.


**BUCATINI ALLA PEPPE** 25  
Bucatini pasta, grilled italian sausage, Peroni-braised pepper ragù, confit tomato, Parmigiano Reggiano DOP

**SUMMER CORN CASONCELLI** 24  
Casoncelli pasta, filled with grilled corn cream, served with stracciatella, basil and breadcrumbs

**LINGUINE ALLE VONGOLE** 28  
Linguine pasta with Manila clams, white wine, garlic, parsley and lemon

**MAFALDINE CACIO E PEPE**  22  
Ruffled-edge mafaldine pasta, Pecorino Romano DOP, cracked black pepper blend

**CAMPANELLE ALLA VODKA** 24  
Campanelle-style pasta, chicken ragù, vodka sauce


**GNOCCHI E ASPARAGI**  20  
Potato gnocchi with asparagus, leeks, basil-sunflower pesto, served with toasted sunflower seeds and Parmigiano Reggiano DOP

 **CHICKEN PARMIGIANA** 32  
Fried chicken, handmade chitarra pasta, pomodoro sauce, mozzarella cheese

## LIVE-FIRE GRILL

~ Grilled over charcoal in our Jospier oven — for unmatched flavor & precision. ~

**RIBEYE TAGLIATA** \* 48  
6oz Ribeye marinated with balsamic and paprika, served with parmesan-mascarpone polenta and rosemary bordelaise sauce.

 **NY STRIP** \* 72  
12 oz Prime Black Angus NY Strip, grilled and served with braised garlic bulb, gorgonzola cheese sauce.



**SALMON** 42  
Grilled Norwegian salmon, salsa verde, spring beans, shallot, limoncello preserved lemon, white bean purée.

**POLLO AGRODOLCE** 32  
Chicken breast, served with fire-roasted peppers, creamy stracciatella, crispy prosciutto and lemon breadcrumbs.

## VEGGIES

**ASPARAGI**  14  
Charred asparagus finished with Parmigiano DOP, chive oil.

**BRUSSELS SPROUTS**  14  
Dijon Glazed brussel sprouts, almond pesto, toasted almond, Pecorino Romano DOP.

 **ITALIAN MASHED POTATOES**  14  
Ricotta-whipped potatoes, cheese fonduta, black truffle paste, fresh chives.

**GRILLED ROMANESCO**  14  
Romanesco served with lemon yogurt, brown butter, chili oil and breadcrumbs.