

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.

MANGO & FAMOUS 16
Ilegal Mezcal joven, saffron liqueur, bitters, lime juice, mango syrup.

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.

PERONI N/A 8
(can)

DRAFT BEER

Peroni 8
Lü Kölsch 8
Orange Blossom Belgian 8
Son Of Juice IPA 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 foccacia 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 ARTICHOKE  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.

LASAGNA ALLA BOLOGNESE 25
Seven-layer spinach lasagna with beef ragù, béchamel sauce, Mozzarella.

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

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.

RISOTTO BASILICO  22
Basil infused Acquerello Rice with mascarpone, pickled mushrooms and tomatoes.

LIVE-FIRE GRILL

~ Grilled over charcoal in our Josper 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.

FLORENTINE CHICKEN 32
Chicken breast, served with lemon velouté and spinach-potato mille-feuille, fennel confit, prosciutto powder.

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.

ROASTED CARROTS  14
Roasted rainbow carrots, carrot-cardamom purée.