

UMMO

ANTIPASTI

BURRATA E PROSCIUTTO * 28	BOLOGNESE MEATBALLS 18	PROSCIUTTO & ROSEMARY 14
Burrata, prosciutto San Daniele, balsamic, olive oil, apple-fig jam, gnocco fritto	Beef & pork meatballs, pomodorini sauce, Pecorino Romano, arugula	FOCACCIA *
		Garlic-rosemary focaccia, stracciatella, lemon oil, sliced prosciutto
✦ FRIED ARTICHOKE 19	✦ ARANCINI 16	FOCACCIA 12
Crispy Crotone artichokes, black garlic whipped ricotta, chili-infused honey	Sicilian rice fritters, porcini mushrooms, Taleggio DOP, Parmigiano Reggiano fonduta	Warm focaccia, stracciatella, red onion, eggplant caponata, jalapeño oil
	MARKET OYSTERS 18	PANNE DELLA CASA 12
	Chicago giardiniera, fennel, oregano, Calabrian chili, olive oil	Warm house-baked bread, black truffle butter, Pecorino Romano DOP, extra virgin olive oil

INSALATE

TUSCAN KALE SALAD 22
Strawberries, candied hazelnut, black garlic & Parmigiano cream, citrus dressing, Treviso goat cheese
✦ UMMO'S CAESAR 20
Romaine & grilled relish, anchovy-buttermilk vinaigrette, avocado, Parmigiano, egg, focaccia crumbs
+ Add Chicken 12
+ Add Salmon 20
BUFFALO MOZZARELLA & TOMATO SALAD 22
Imported Mozzarella di Bufala, watermelon, heirloom tomato, red onion, charred lemon vinaigrette, toasted pistachios, olive oil

LIVE-FIRE GRILL	
from the Jøsser charcoal grill	
NY STRIP * 72	SALMON * 42
12oz Prime Black Angus, braised garlic bulb, gorgonzola sauce	Grilled Norwegian salmon, salsa verde, spring beans, shallot, limoncello lemon, white bean purée
RIBEYE TAGLIATA * 48	✦ POLLO AGRODOLCE 32
6oz ribeye, balsamic & paprika, parmesan-mascarpone polenta, rosemary bordelaise	Chicken breast, fire-roasted peppers, stracciatella, crispy prosciutto, lemon breadcrumbs

PASTA

handmade in-house, daily

✦ CHICKEN PARMIGIANA 34	MAFALDINE CACIO E PEPE 22
Fried chicken, handmade chitarra pasta, covered in pomodoro and mozzarella	Ruffled mafaldine, Pecorino Romano DOP, black pepper blend
CRAB AGNOLOTTI 26	LINGUINE ALLE VONGOLE 28
Agnolotti, crab, mascarpone & ricotta, saffron beurre blanc, brown-butter breadcrumbs	Charcoal linguine, Manila clams, white wine, garlic, parsley, lemon
LAMB TORTELLI 27	GNOCCHI E ASPARAGI 20
Tortelli, ricotta & mascarpone, lamb belly ragù, mint pesto, Pecorino	Potato gnocchi, asparagus, leeks, basil-sunflower pesto, toasted seeds, Parmigiano
CAMPANELLE ALLA VODKA 24	✦ SUMMER CORN 24
Campanelle, chicken ragù, vodka sauce	CASONCELLI
✦ LUMACHE ALLA PEPPE 25	Casoncelli, grilled corn cream, stracciatella, basil, breadcrumbs
Lumache, grilled Italian sausage, Peroni-braised pepper ragù, confit tomato, Parmigiano	

VEGGIES 14

ITALIAN MASHED POTATOES
Ricotta-whipped potatoes, cheese fonduta, black truffle paste, chives
✦ GRILLED ROMANESCO
Lemon yogurt, brown butter, chili oil, breadcrumbs
ASPARAGI
Charred asparagus, Parmigiano DOP, chive oil
BRUSSELS SPROUTS
Dijon-glazed, almond pesto, toasted almond, Pecorino

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.
Illegal Mezcal joven, chile liqueur, passionfruit, strawberry, lime juice.

COSMOPOLITAN 15
A classic with an UMMO twist.
Grey Goose vodka, Cointreau orange liqueur, citron and rose flavored liquor, pomegranate and lime juice.

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

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

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

LYCHEE MARTINI 15
Grey Goose vodka, rose liquor, ume plum liquor, sake, lychee liquor and syrup.

TAMARIND-TINI 15
Reserva Platino, tamarind, lemongrass, lemon and lava salt.

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

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

Guests of UMMO enjoy 2-for-1 tickets to Dancing The Revolution at the MCA Chicago. Use **code SOMOS at checkout** at mcachicago.org.

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/AGRONI 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, passionfruit, 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 CERO 8
Non-alcoholic lager. (bottle)

DRAFT BEER

Modelo 8
Peroni 8
Kölsch 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 items may increase your risk of foodborne illness.
• 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.