

Mon - Sat
5PM - 6:30 PM

HAPPY
HOUR

SIGNATURE COCKTAILS 10

TZUCO MARGARITA
The classic, with a twist.
Cuervo Tradicional tequila,
Cointreau orange liqueur,
cucumber, St. Germain, lime, and
lemon juice



UMMO OLD FASHIONED
*A blend of grappa, Amaro, and
bourbon.*
Pendleton whiskey, grappa,
Amaro Nonino, Angostura bitters

APEROL SPRITZ
Bittersweet, bright, and bubbly.
Aperol, Prosecco, soda

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

MOCKTAILS 8

NA COSMOPOLITAN
Non-alcoholic spiced botanical
blend, Lyre's Italian Orange
Aperitif, lime juice, Prickly Pear
syrup, cranberry juice.

NA/GRONI UMMO
Non-alcoholic botanical blend,
Matrini&Rossi Vibrante, Lyre's
Italian Orange Aperitif.

WINE

8

WHITE

Pinot Grigio. San Pietro,
Alto-Adige IT 2023

RED

Montepulciano. Castorani
"Cadetto" Abruzzo, IT 2017

DRAFT BEER 5 PERONI, MODELO, KÖLSH

PLEASE NOTE

- 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.
- Happy Hour is available at Bar only.

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BITES 10

BOLOGNESE MEATBALLS

Beef and pork meatballs served with pomodorini sauce, grated Pecorino Romano DOP, crispy arugula

CACIO E PEPE CROQUETTES

Black and green peppercorn fonduta fried croquettes, served with fresh grated pecorino and black truffle honey

UMMO'S CAESAR

Romaine and grilled relish, anchovy-buttermilk vinaigrette, avocado, Parmigiano Reggiano DOP, egg, toasted focaccia crumbs

SUMMER CORN CASONCELLI

Casoncelli, grilled corn cream, stracciatella, basil, breadcrumbs

BURRATA E PROSCIUTTO * 12

Burrata, prosciutto San Daniele, balsamic, olive oil, apple-fig jam, gnocco fritto

CHICKEN CAESAR SLIDER

Deep-fried chicken thigh, served with lettuce, tomato, avocado purée and anchovy-buttermilk vinaigrette on a toasted brioche bun

POLLO AGRODOLCE SKEWERS

Marinated chicken, roasted pepper, Prosciutto di Parma, lemon breadcrumbs

RIBEYE SKEWERS* 15

Marinated ribeye, lemon yogurt, salsa verde, pepper ragu

DOLCE 5

AFFOGATO

Sweet, creamy, indulgent.

Salted caramel or Honey-Mascarpone ice-cream, fresh-pulled espresso.



PLEASE NOTE

 These items are vegetarian.

* These items are served raw, undercooked or cooked to order. Please inform us allergies

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