

UMMO DINNER

PRIMI

Choice of

🌿 UMMO'S CAESAR

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

PROSCIUTTO & ROSEMARY FOCACCIA

Garlic Oil Rosemary Focaccia topped with stracciatella, lemon oil dressing, and fresh sliced Prosciutto.

🌿 ARANCINI

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

SECONDI

Choice of

🌿 RISOTTO BASILICO

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

FLORENTINE CHICKEN

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

RIBEYE TAGLIATA

Balsamic and paprika marinated ribeye with confit tomatoes, and arugula salad

DOLCE

Choice of

🌿 22 W TIRAMISÙ

Almond dacquoise, mascarpone mousse, cold brew, amaretto, chocolate sauce.

🌿 PISTACHIO CHEESECAKE

Baked pistachio cheesecake, chantilly cream, caramelized pistachio praliné, almond crumble and vanilla ice cream.

\$60 per person (excludes beverage, tax, and gratuity)

🌿 These items are vegetarian.

*Please be advised that a 3% restaurant surcharge will be added to all guest checks.

If you would like this removed, please let us know. For parties of 6 or more, a 20% service charge is automatically added.

To participate, all members of your party must order from this menu. Menu items cannot be adjusted or modified.

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