

# 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 fondua.

## 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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