

ugo

CAFFÈTERIA

Espresso 2.75 • Americano 3.25 • Cappuccino 3.75 • Caffè Latte 3.75 • Macchiato 2.99
Hot chocolate 3.50 • Double Coffee Add .75 • Add a shot of liquor to any coffee - 2.00
• Add a shot of vanilla, caramel or hazelnut syrup to any drink 1.00

café italiano

Corretto

Espresso “corrected” with a shot of grappa, sambuca, amaretto, Bailey’s, Khalua or cognac. 4.75

Mocha Latte

A shot of espresso with steamed milk and chocolate. 4.75

Cremino

Caramel, white and dark chocolate espresso and topped with whipped cream. 5.95

Cafè Bianco e Nero

Dark and white chocolate with a shot of espresso topped with whipped cream. 5.95

Cafè Nutella

Espresso topped with fresh whipped cream, hazelnuts and chocolate. Served in a Nutella-coated martini glass with an Italian wafer cookie. 6.95

Cafè con Panna

Espresso with a swirl of whipped cream. 2.99

Marco Polo

Espresso with cinnamon, ginger and cardamom. Topped with whipped cream and drizzled with chocolate. 5.95

Cafè Freddo

An iced caffè latte. 3.75

Cafè Frappé

Your choice of vanilla, chocolate, hazelnut, or stracciatella gelato, blended with espresso and topped with whipped cream. 9.00

Shakerato

A shot of espresso, sugar and ice. Lightly blended and served in a chilled flute-shaped glass. 5.75

virgin cocktails

Pomegranate Palmer

Iced tea, lemonade and pomegranate juice. 8

Gingerly

Cranberry juice, orange juice and ginger ale. 8

Bubbly Bellini

Peach Juice, grenadine and club soda. 8

Spring Fever

Lemonade, orange, mango and pomegranate juices. 8

teas

Earl Gray Lavender, Golden Chamomile, English Breakfast, Organic Green Tea, Sweet Ginger Peach, Honeybush Caramel 2

bevande

Limonata or Aranciata 1.99
Small mineral water 2.95
Large mineral water 5.50
Italian Iced Tea (green tea, lemon or peach) 2.99

juices

Cranberry, Pomegranate, Pineapple, Mango, Orange 3

soda fountain

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Ice Tea 2.25

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PASTA

Linguini con Gamberoni

Jumbo shrimp with fresh tomatoes, capers and parsley, tossed with linguini in a white wine sauce. **12.99**

Linguine Vongole

An exciting blend of clams, fresh Italian parsley, olive oil, Italian herbs and pesto. **12.99**

Rigatoni Bolognese

Tube-shaped pasta served with our traditional meat sauce made with red wine and fresh Italian herbs. **11.50**

Orecchiette

Oval-shaped pasta with Italian sausage, roasted red peppers, spinach and pine nuts in a light tomato sauce. **11.50**

Ravioli

Ravioli stuffed with ricotta cheese and served with your choice of sauce: Bolognese, marinara, pomodoro, or a creamy four-cheese sauce. **10.99**

Lobster Ravioli

Jumbo ravioli stuffed with lobster and roasted red pepper cream sauce, finished with fresh basil. **14.99**

Lasagne

Layers of pasta, stringy mozzarella and 100% ground beef topped with our homemade marinara sauce. Served with a side salad. **12.99**

Vegetarian Lasagne

Layers of lasagna, cheese, spinach & mushrooms topped with our homemade marinara sauce. Served with a side salad. **12.99**

ENTRÉE

Pollo Madeira

Chicken breast sautéed with Portobello mushrooms, asparagus, rosemary and Madeira wine. Served with mixed vegetables and grilled asparagus. **14.99**

Filet Mignon

A juicy filet topped with Portobello mushrooms and a red wine cream sauce. Served with a side of mixed vegetables and grilled asparagus. **16.99**

Sand Dabs

Tender sand dabs prepared with white wine and served with a side of spaghetti with garlic & oil. **14.95**

Salmone

Grilled salmon with a light pesto sauce, served with a side of mixed vegetables and grilled asparagus. **16.95**

Pollo Funghi

Grilled chicken breast covered in our trio mushroom cream sauce served over spaghetti. **14.99**

UGO

PIATTINI

zuppa

Minestrone

A classic Italian soup with potatoes, celery, green beans, carrots, onion and zucchini. **5.50**

Zuppa del Giorno

Our daily homemade soup selection. **6.50**

insalate

Italian Chopped Salad

Grilled chicken, chopped mixed greens, chickpeas, tomatoes, carrots, mozzarella, salami and balsamic vinaigrette. **11**

Insalata Granchio

Endive and mixed greens served with crab meat and artichoke hearts in a sun dried tomato vinaigrette. **12**

Insalata di Podere

Fresh burrata cheese, thinly sliced carpaccio and hazelnuts served over mache and arugula in a honey mustard vinaigrette. **12**

Insalata Capra

Mixed greens with warm herb encrusted goat cheese, pancetta and dried cherries in white balsamic vinaigrette. **12**

Insalata di Bacca

Baby spinach, hearts of palm, fresh strawberries and walnuts in a citrus champagne vinaigrette. **10**

Insalata Cesare

Crispy romaine lettuce lightly tossed with toasted croutons, thinly sliced egg wedges, shaved imported parmesan cheese and served with our creamy Caesar dressing. **7.99**

Insalata Gamberoni

Grilled jumbo shrimp served with a mix of garden greens, crisp endives, sun-dried tomatoes and refreshing orange slices. Tossed with our homemade champagne vinaigrette dressing. **12.99**

Insalata di Tonno

Perfectly grilled slices of tuna served with a fresh mixed green salad, roasted red bell peppers, garlic and grilled asparagus. **12.99**

panini

Our panini are served with a side of mixed greens.

Panino Portobello

Portobello mushroom, grilled chicken breast, sautéed onions. Served on our homemade Italian roll. **9.99**

Panino Bistecca

Filet Mignon, sautéed onions and roasted bell peppers. Served on our homemade Italian roll. **12.95**

UGO

PIATTINI

tapas - italian style

Arancini

A Sicilian specialty: Arborio rice, fresh mozzarella and salami. Hand shaped, lightly breaded and fried. **6**

Fiori di Zucchini

Delicate zucchini flowers stuffed with goat cheese and served either raw or fried. **7**

Polpette

Three of the most delicious meatballs you've ever tasted, homemade with our tasty marinara. **7**

Pizzette

Choose an individual hand-shaped pizza: Squash blossoms, burrata & tomato. Panchetta, caramelized onions & fontina cheese. Buffalo mozzarella, fresh basil & roma tomatoes. **10**

Calamari Fritti

Baby squid, lightly floured and fried, served with our spicy arrabiata sauce. **9**

Caprese Calda

Fresh buffalo mozzarella imported from Campania Italy, warm oven roasted roma tomatoes and basil. Drizzled with extra-virgin olive oil. **8**

Formaggi del Bel Paese

A selection of our fine imported Italian cheeses: Gorgonzola, fontina, burrata, mozzarella and smoked mozzarella. **10**

Mixed Imported Olives

A plate of imported Italian olives marinated with fresh herbs. **7**

Carpaccio

Thinly sliced raw beef, shaved parmigiano cheese, capers and arugula, drizzled with lemon-olive oil. **12**

Prosciutto e Melone

Fresh cantaloupe melon wrapped in thinly-sliced prosciutto. **7**

Affetati Misti

An Italian meat plate of mortadella, prosciutto, brasaola, salame and spicy copa. **10**

Marinated Italian Peppers

Marinated red, yellow and green roasted peppers, sprinkled with feta cheese and fresh basil. **7**

\$2.50 split plate charge.

\$2.00 service charge may apply to some custom orders.

UGO

GELATO

Our Italian gelato is truly authentic. Everything is made on site with only the freshest ingredients and Italian imports.

Kids 3.25 • Small Cup 4.25 • Regular Cup 5.25 • Large Cup 6.25 • To-Go Pint 9.95 • Quart 18.50

Coppa Pesca

Vanilla gelato, fresh peaches and whipped cream topped with caramel and a wafer cookie. 9

Gelato Cappuccino

Cappuccino gelato served in a chocolate coffee cup topped with whipped cream. 9

Frutta di Bosco

Mixed berry gelato topped with an assortment of fresh berries, whipped cream, a wafer cookie and raspberry syrup. 9

Bacio di Dama

Hazelnut and vanilla crunch gelato topped with thick whipped cream, Bacio di Dama cookies and chocolate. 9

Gelato Affogato

A small cup of gelato “drowned” in a shot of our Italian espresso. A classic! 6.75

Gelato Cannoli

A flaky Italian cannoli shell filled with fresh cassata gelato topped with powdered sugar. 6.5

Champagne Gelato Cocktail

Creamy vanilla gelato and sparkling champagne served in a chilled flute glass with a fresh raspberry. 12

Ombretta

A special dessert made with Barbera D’Alba red wine and our homemade walnut gelato. Served cold and creamy with a shot of whipped cream. 13

Pesca Con Vino

A refreshing mix of peach gelato and sauvignon white wine blended together and served with a shot of whipped cream and a strawberry. 13

DOLCI

Homemade Tiramisu

Made with ladyfingers soaked in espresso, layered with an Italian whipped cream cheese and topped with powdered chocolate. 6.99

Cannoli

Light and flaky Sicilian pastry tubes with ricotta cheese filling and chocolate chips. 3.99

Profiterole

Two creme puffs covered with rich Italian chocolate. Imported directly from Milan, Italy. 6.99

Wild Raspberry Cheesecake

An Italian, thin-style cheesecake filled with Chantilly cream and topped with wild raspberries. 6.99

Chocolate Fondant

Alternating layers of chocolate sponge cake and rich chocolate cream covered with a dark chocolate ganache. 6.99