

ugo

INSALATE E ANTIPASTI

Bruschetta

Toasted Italian country bread with chopped roma tomatoes, basil, garlic and extra virgin olive oil. **5.5**

Pane all' Aglio

Our homemade warm garlic bread. **3.99**

Insalata Mista

Mixed greens, tomatoes, marinated carrots, chick peas and mozzarella in a vinaigrette dressing. **7.99**

Insalata Spinaci

Fresh spinach leaves, caramelized walnuts, chopped egg, roma tomatoes and feta cheese in a tangy lemon dressing. **8.99**

Insalata Mediterraneo

Crisp romaine, tomatoes, kalamata olives, artichoke hearts and feta cheese in a vinaigrette dressing. **8.99**

Insalata Tricolore

Arugula, radicchio and endive with shaved parmigiano cheese in a balsamic vinaigrette dressing. **8.75**

Insalata Caesar

Romaine lettuce, croutons, egg wedge and shaved parmigiano in our own creamy dressing. **8.5**

Insalata Caprese

Fresh mozzarella, roma tomatoes, sweet basil and extra virgin olive oil. **8.9**

Mixed Antipasto Plate

A perfect way to start your meal and sample the many flavors of Italy. Our selections are made fresh and change daily. **8.99**

La Zuppa del Giorno

Our daily homemade soup selection. **5.99**

~ Add chicken to any salad **2.50**

PANINI

All of our sandwiches are made with homemade bread and served with a side insalata mista or cup of soup.

Caprese

Fresh mozzarella, ripe roma tomatoes, sweet basil. **9.5**

Chicken Parmigiana

Breaded chicken breast, mozzarella cheese and tomato sauce. **8.99**

Grilled Chicken Pesto Panino

Grilled chicken breast with pesto, sun dried tomato, smoked mozzarella and baby lettuce greens. **9.5**

Tacchino Balsamico

Smoked turkey breast with fresh red and yellow roasted peppers, smoked mozzarella, lettuce and balsamic vinaigrette dressing. **9.5**

Melanzane

Eggplant, roasted red peppers, goat cheese, lettuce. **8.99**

Panino Italiano

Salami, mortadella, mozzarella cheese, prosciutto and fresh roma tomatoes. **8.99**

Panino Napoletano

Prosciutto, mozzarella and roasted red peppers served on our toasted foccacia bread. **8.99**

Polpette

Homemade meatballs, mozzarella cheese and tomato sauce. **9.5**

SECONDI

All entrees are served with a side of mixed vegetables & Italian style roasted potatoes.

pollo

Chicken Marsala

Fresh chicken breast sautéed with Marsala wine, mushrooms and shallots. **15.95**

Pollo alla Griglia

Grilled skinless chicken breast slowly marinated with extra virgin olive oil, garlic, rosemary and topped with fresh basil. **15.95**

Chicken Piccata

Sautéed chicken breast prepared with fresh lemon, Chardonnay wine, garlic and capers. **15.95**

pesce

Salmone

Grilled salmon fillet prepared with fresh chopped roma tomato, fresh lemon, garlic and basil. **16.95**

Tonno alla Griglia

A fillet of fresh grilled ahi tuna with extra virgin olive oil, mixed seasonal herbs and lemon. **16.95**

carne

Vitello

Tender veal fillets prepared exactly the way you like with your choice of sauce:

- Piccata - fresh lemon, Chardonnay wine and capers
- Marsala - Marsala wine, mushrooms and shallots
- Puttanesca - our slightly spicy tomato sauce with kalamata olives, anchovies and capers **15.95**

Bistecca

Grilled porterhouse steak in a deep red Burgundy wine sauce and fresh Portobello mushrooms. **16.95**

Agnello

Grilled rack of lamb prepared in a white wine sauce with fresh italian herbs. **16.95**

sides

Vegetali Misti

Broccoli, carrots, zucchini and green beans sautéed with olive oil and parsley. **7.75**

Patate

Italian-style potatoes roasted with rosemary and olive oil. **6.25**

Asparagi

Asparagus sautéed with garlic, olive oil and black pepper. **7.25**

Broccoli Limone

Broccoli with fresh lemon, garlic and parsley. **6.95**

Polpette

Two 100% ground beef meatballs with homemade bread crumbs and our own marinara sauce. **6.5**

PIZZA E CALZONE

Our dough and pizza sauces are prepared fresh daily in our kitchens.
We use only the best ingredients to create a distinctively delicious pizza.

pizzas

Medium - 12" 10.99

Additional toppings 1.00 / Gourmet toppings 1.50

Large - 16" 12.99

Additional toppings 2.00 / Gourmet toppings 2.50

By the slice

Cheese 2.50

Additional toppings 0.30

Gourmet toppings 0.50

Calzone

Stuffed with mozzarella cheese and marinara sauce. 9.5

~ Additional toppings 1.00

Toppings

pepperoni, mushrooms, onions, red peppers, black olives, tomatoes, anchovies, sausage, meatballs, eggplant, green peppers, extra cheese

Gourmet Toppings

prosciutto, kalamata olives, capers, goat cheese, sun-dried tomatoes, basil, artichoke hearts, chicken breast, spinach, chopped shrimp, roasted red peppers

pizza specialitá

Margherita 12.95 / 16.95

Fresh mozzarella, basil and roma tomatoes.

Ugo Special 15.50 / 17.50

Pepperoni, sausage, mushrooms, olives and green peppers.

Vegetarian 14.50 / 16.95

Green peppers, mushrooms, olives and tomatoes.

Marinara 12.50 / 14.50

Our "cheeseless" pizza made with tomato sauce, oregano and garlic.

Quattro Formaggi 14.95 / 17.95

Mozzarella, gorgonzola, parmigiano and goat cheese.

Quattro Stagioni 14.95 / 17.95

Artichokes, prosciutto, olives and mushrooms.

LA PASTA

All of our dishes are prepared and cooked to order using the best pasta from Italy. Every dish is topped with only the freshest ingredients, served “al dente” and piping hot. Add grilled chicken to any pasta for only 2.50.

Capellini Pomodoro 9.50

Angel hair pasta with ripe Italian roma tomatoes, sweet basil, fresh garlic and extra virgin olive oil.

Cannelloni Fiorentina 10.99

Homemade Italian crepes filled with ricotta cheese, spinach, mushrooms and onions then baked with fresh mozzarella and tomato sauce.

Fettuccine Primavera 9.99

Fettuccine with fresh vegetables and chopped roma tomatoes. Low in oil and calories.

Fettuccine Funghi 13.25

Fettuccine prepared with a mix of dry mushrooms, fresh mushrooms and portabello mushrooms served in a light butter sauce.

Fettuccine Diavolo 13.75

Fettuccine pasta with jumbo shrimp in a fresh, spicy tomato sauce.

Gnocchi 10.99

Homemade potato dumplings prepared with your choice of sauce: marinara, bolognese, pomodoro or four-cheese.

Pasta con Pesto 10.99

Homemade daily with fresh Italian basil and pine nuts. Choose your pasta: penne, rigatoni, gnocchi or fettuccine.

Pasta Piselli 9.99

Small shell-shaped pasta with extra virgin olive oil, garlic, onion and baby peas.

Penne Arrabbiata 9.99

Small tube pasta prepared with crushed red chili flakes, garlic, oregano and our homemade marinara sauce.

Penne Puttanesca 10.50

A zesty combination of pungent mediterranean olives, capers, hot peppers, tomatoes, anchovies and garlic in our homemade marinara sauce.

Ravioli 10.99

Stuffed with ricotta cheese with your choice of sauce: marinara, bolognese, pomodoro or four-cheese.

Rigatoni alla Sorrentina 10.75

Ridged tube pasta with roasted eggplant, smoked mozzarella and our own spicy tomato sauce.

Rigatoni con Quattro Formaggi 10.75

Ridged tube pasta with our four-cheese cream sauce.

Spaghetti Aglio e Olio 9.50

Prepared with extra virgin olive oil, chopped garlic and parsley.

Spaghettoni d'Amalfi 10.25

Long pasta with chopped shrimp, fresh garlic, capers and white wine in a light pink sauce.

Spaghettoni Bolognese 10.99

Long pasta in our traditional meat sauce, made with red wine and fresh herbs.

BEVANDE

Espresso 2.75

Cappuccino 3.75

Latte 3.75

Macchiato 2.99

Mocha 2.99

Small mineral water 2.95

Large mineral water 5.50

Soda, iced tea, ginger ale 2.25

Lemonade 2.25

San Pellegrino Aranciata 1.99

San Pellegrino Limonata 1.99

Imported Italian Iced Tea (green tea, lemon or peach) 2.99

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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 6.99

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

Chocolate Fondant 6.99

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