

## ANTIPASTI

### OVEN BAKED BREAD 5

Made to order in our wood burning pizza oven. Served warm with olive oil and sea salt. Serves 2

### BRUSCHETTA 16

Chopped tomatoes, basil, garlic, pesto sauce, olive oil on grilled rustic bread

### ARANCINI 15

Rice balls filled with mozzarella and salami with bolognese sauce

### POLPETTE AL SUGO 16

Homemade 100% beef meatballs in our marinara sauce

### CAPRESE CALDA 17

Fresh roma tomatoes, mozzarella di bufala IGP and fresh arugula

### PORTOBELLO FRIES 15

Portobello slices lightly fried topped with grana padana served with pesto olio sauce

### VERDURE ALLA GRIGLIA 16

Mixed seasonal grilled vegetables, olive oil, salt and pepper

### PANZEROTTI 15

Potato croquette filled with buffalo mozzarella lightly fired

### MOZZARELLA IN CARROZZA 16

Fiori di latte mozzarella, lightly fried with bread crumbs. Served with a side of arrabbiata sauce

### CALAMARI 18.50

Crispy calamari served with Arrabbiata sauce



ugo®

## INSALATE E ZUPPE



### INSALATA SPINACI 16.50

Baby spinach, fresh pears, caramelized pecans, red onions, and homemade gorgonzola dressing

### INSALATA DELLA MAMMA 18.50

Butter lettuce, grilled chicken, mozzarella, garbanzo beans, red onion, carrots, tomatoes, cucumbers, and red wine vinaigrette

### CAESAR SALAD 17.50

Romaine hearts, shaved parmesan cheese and crostini tossed with our homemade caesar dressing

### GRILLED VEGETABLE SALAD 16.50

Zucchini, bell peppers, tomato, asparagus, feta cheese, mixed greens and sun dried tomato vinaigrette

### ITALIAN CHOPPED SALAD 18.50

Grilled chicken, chopped mixed greens, chickpeas, tomatoes, carrots, mozzarella, salami and lemon dressing

### MEDITERRANEO SALAD 17.50

Romaine lettuce, olives, artichoke hearts and feta cheese with balsamic dressing

### MINISTRONE CLASSICO 9

Hearty Italian soup of potatoes, fresh vegetables, Italian herbs

#### ADD:

Grilled Chicken - 4.5 • Shrimp (4pcs) - 6.5 • Grilled Salmon - 7.5

## PRIMI - PASTA



### DON TOMASINO 19.75

Prepared with extra virgin olive oil, sliced garlic, sun-dried tomatoes, chopped asparagus, chili flakes and parsley

### SPAGHETTI AMALFI 21.75

Spaghetti pasta with capers, chopped shrimp, white wine in a creamy pink sauce

### PENNE WITH YOUR CHOICE SAUCE 18.75

Arrabbiata, Marinara, Pomodoro

### PENNE CON PESTO 19.75

Homemade pesto sauce made daily with fresh sweet basil, cherry tomatoes, pine nuts, shaved parmesan

### RIGATONI CON QUATTRO FORMAGGI 20.75

Ridged tube pasta with our four cheese cream sauce

### GNOCCHI 19.75

Potato dumplings in your choice of marinara, basil pesto, pomodoro, or four cheese sauce

### FETTUCCINE ALLA BOLOGNESE 21.75

Ugo bolognese sauce (beef, pork), with homemade fettuccine

### PENNE ALLA BOSCAIOLA 20.75

Porcini mushrooms, pancetta and pink sauce, with penne pasta

### RAVIOLI DI SPINACI 20.75

Roasted garlic, spinach, ricotta ravioli, crispy sage and butter

### PASTA AL FORNO 21.75

Baked rigatoni with bolognese sauce, cream, ham, peas, mozzarella

### CONCHIGLIE ROSSI 20.75

Shell pasta in a light cream sauce with sautéed chicken, red bell peppers and green onions

### LASAGNE 21.75

Authentic lasagne bologna style

### TORTELLINI LIMONE 19.75

Home made three color cheese filled tortellini with lemon, cream, parmigiana cheese

### RAVIOLI ALL' ARAGOSTA 27.75

Our home made lobster ravioli served with light spicy pink sauce

### FETTUCCINE PESCATORE 28.75

Fettuccine pasta with Clams, Shrimp, Calamari, cherry tomato in a light olive oil garlic sauce

#### ADD:

Grilled Chicken - 4.5 • Shrimp - 6.5 • Gluten Free Pasta - 2.50

## Entrees

With seasonal vegetables and roasted potatoes



### SALMONE ALL'UVA 31

Sautéed atlantic salmon with grapes and moscato wine sauce

### BRANZINO 31

Branzino fillet pan seared with extra virgin olive oil and grilled lemon wedge

### POLLO ALLA GRIGLIA 26

Grilled free range chicken breast

### CHICKEN PICCATA 30

Chicken breast with fresh lemon, chardonnay wine, garlic, capers and parsley

### CHICKEN MARSALA 30

Chicken breast sautéed in marsala wine, mushroom and shallots

### CHICKEN PARMIGIANA 30

Breaded chicken breast, mozzarella cheese and tomato sauce

## CONTORNI - SIDES

### PATATE ARROSTO 9

Red potatoes roasted, fresh herbs and garlic

### BROCCOLI LIMONE 9

Broccoli sautéed with fresh lemon juice and garlic

### ASPARAGI 12

Tender asparagus grilled with garlic and olive oil

### SPINACI 10

Fresh sautéed spinach with garlic and olive oil

The chef kindly requests no additions or substitutions to menu items. Split charge \$2.00

# UGO ORIGINAL NEAPOLITAN PIZZA

## MARINARA 17.25 V, NC

Crushed tomatoes, garlic, oregano, basil, extra virgin olive oil

## MARGHERITA 19.25 V

Crushed tomatoes, home made fresh mozzarella, parmigiano reggiano, extra virgin olive oil, fresh basil

## MARGHERITA DOC 19.25 V

Crushed tomatoes, imported fresh mozzarella di bufala, parmigiano reggiano, extra virgin olive oil, fresh basil

## CICCIO 19.25 NTS

Home made mozzarella, prosciutto di parma, arugula, parmigiano reggiano, and extra virgin olive oil

## PICCANTE 19.25

Crushed tomatoes, home made mozzarella, spicy salami, gorgonzola cheese

## QUATTRO FORMAGGI 19.25 V

Crushed tomatoes, home made mozzarella, gorgonzola, fontina cheese, parmigiano reggiano, truffle honey

## PISTACCHIO E MASCARPONE 19.25 NTS, V

Home made mozzarella, mascarpone cheese, imported pistachio, and pecorino cheese

## QUATTRO STAGIONI 19.25

Crushed tomatoes, home made mozzarella, ham, fresh mushrooms, black olives, and artichokes

## PIZZA UGO 19.25

Spicy salami, sausage, mushrooms, olives and bell peppers

## FIGO 19.25 NTS, V

Fresh mozzarella, dry figs, goat cheese, parmesan, arugula, truffle honey

## IL FUOCO 19.25 V

Crushed tomatoes, red bell peppers, crushed red peppers, garlic, mozzarella, basil, olio

## POMODORINO 19.25 NTS, V

Cherry tomatoes, imported fresh mozzarella di bufala, parmigiano, basil, olio

## PIZZA GONDOLA 19.25

Gondola shape pizza with crushed tomatoes, home made mozzarella, parmigiana cheese, ricotta cheese, spicy salami and basil



Ugo is proud to be recognized by the VPN Association of Naples, Italy. This prestigious seal has been earned, and certifies that Ugo pizza is genuine Neapolitan pizza - prepared and served according to traditional standards, with authentic ingredients, in the same way the first pizza was created hundreds of years ago in Naples, Italy.

Real Neapolitan pizza is served uncut, and we follow that tradition. Here's what else to look for:



### REAL ANTICO MOLINO CAPUTO PIZZA FLOUR

Caputo Pizza Flour makes a fluffy, light dough. It is ground by stone without any bleach or chemical processing.



### GENUINE HOME MADE MOZZARELLA CHEESE

We make our own mozzarella cheese fresh daily, following the traditional recipe used in Italy for generations.



### THE WOOD-BURNING FIRE

Less than 90 seconds in our 1,000 degree wood burning oven from Naples cooks the perfect pizza



### THIS IS NAPLES

Naples is a chaotic, busy and colorful city, full of fascinating places, enchanting people, and a special Italian warmth unique in the world. Only here do you find strangers on mopeds chatting to each other in traffic jams. More importantly, Naples is the home of the pizza, and today ensures that the tradition started in the 1700's remains as strong as the day it was first served to Queen Margherita.

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