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Small Plates

Pane e Olive	10
Oven baked bread served with olive oil and sea salt with a side of mixed olives	
Calamari	18
Crispy calamari served with arrabbiata sauce	
Classic Meatballs	12
Mini meatballs prepared with fresh marinara sauce and melted mozzarella. Served with a toasty crostini	
Antipasto Spiedini	13
Prosciutto, fresh mozzarella, olives, salami, tomato, basil, and tortellini served on a skewer	
Ricotta Crostini	15
Crostini spread with whipped ricotta, pear slice, and pistachios	
Shrimp Scampi	16
Jumbo shrimp sautéed with garlic, parsley, and white wine sauce	
Portobello Fries	14
Portobello mushrooms lightly fried and topped with Grana Padano cheese. Served with pesto aioli	
Papas Bravas	12
Roasted fingerling potatoes with chipotle aioli, housemade pickles, onions, and Pecorino Cheese	
Mixed Nuts	10
A flavorful mix of salty, roasted, fancy nuts	

Neapolitan Pizzas

All pizzas are prepared in our wood-burning oven.

Margherita	19
Crushed tomatoes, homemade fresh mozzarella, parmigiano cheese, extra virgin olive oil, fresh basil	
Figo	19
Fresh mozzarella, dry figs, goat cheese, parmesan, arugula, and truffle honey	
Piccante	19
Crushed Tomatoes, fresh mozzarella, spicy salami, and gorgonzola cheese	
Ciccio	19
Fresh mozzarella, Prosciutto di Parma, arugula, parmigiano cheese, and extra virgin olive oil	
Vesuvio	19
Fresh mozzarella, parmigiano cheese, ricotta cheese, crushed tomatoes, spicy salami, and basil	

Desserts

Cannoli Siciliano	10
Three mini cannoli filled with sweetened fresh ricotta, powdered sugar, and crushed pistacchio	
Gelato Tricolore	12
House-made, authentic gelato. Pistacchio, stracciatella, strawberry	
Panna Cotta	11
Italian vanilla custard drizzled with raspberry sauce and pecans	

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The Lounge at Ugo
is available for all private parties
and events. Contact our event department at
310-592-2682