

❧ PASTA ❧  
PRIMI

**FUSILLONE CON PISTACCHIO  
E STRACCIATELLA 265**

*Fusillone with pistachio pesto  
and stracciatella  
Add: Pancetta 35*

**SPAGHETTI AL  
RAGÙ DI MANZO 285**

*Beef fillet ragù with spaghetti chitarra*

**FETTUCINE AL BURRO  
CON TARTUFO 275**

*Pasta with porcini mushrooms and  
Black Winter truffle*

**SPAGHETTI ALLO SCOGLIO 295**

*Spaghetti with clams, mussels, and  
langoustine in pelati tomatoes*



# UMARELL

❧ PRE DRINKS 165 ❧

**PRUGNA E TEQUILA (Sour)**

*Patron Silver, Italicus, Plums, Lime*

**NEGRONI**

*Bombay Sapphire, Campari, Vermouth*

**BERGAMOT & GRAPEFRUIT (Refreshing)**

*Beefeater Gin, Italicus, Campari, Lemon, Grapefruit*

**DRY MARTINI**

*Bombay Premier Cru, Dry Vermouth, Olives*

**CILIEGIA E LAMBRUSCO (Refreshing)**

*Martini Rosso, Cynar, Cherry, Lambrusco*

**OLD FASHIONED**

*Maker's Mark, Angostura Bitters, Orange*

❧ ANTIPASTI ❧

**CARCIOFI FRITTI CON CREMA  
DI PECORINO E LIMONE 145**

*Fried artichokes  
with pecorino cream and lemon*

**CHARCUTERIE 30g 69**

*Please ask your server about tonight's selection*

**VITELLO TONNATO 185**

*Veal top round with classic tonnato sauce  
and capers*

**MISTO DI UMARELL 225**

*Chef's selection of cured meats*

**PIZZETTA 85**

*Tomato & Parmesan*

**CRUDO DI CAPESANTE  
CON AGRUMI MISTI 185**

*Raw scallop with citrus and basil*

**PIZZETTA STRACCIATELLA 105**

*Tomato, Parmesan, and stracciatella*

**CAPRESE MOZZARELLA DI BUFFALO 175**

*Buffalo mozzarella with tomato and basil*

**PIZZETTA ACHOVIES 105**

*Tomato, Parmesan, and anchovies*

❧ CHEESES ❧  
FORMAGGI

**PARMIGIANO REGGIANO  
DOP 40 MONTHS 85**

**LA TUR 85**

*(Sheep, cow and goat milk)*

**PECORINO DI TARTUFO 95**

**FORMAGGIO SPECIALE 125**

**PIATTO DI FORMAGGIO 235**

*Chef's selection of cheeses*

❧ SIDES ❧  
CONTORNI

**SPINACI E ZUCCHINE  
ALL'AGLIO 65**

*Spinach and zucchini with garlic*

**PURÈ DI PATATE CON BURRO  
NOCCIOLA E TIMO 65**

*Potato purée with browned butter*

**INSALATA MISTA 65**

*Mixed green salad with lemon oil*

**PATATA AL FORNO 65**

*Roasted potatoes*

**RED WINE SAUCE 65**

**HOLLANDAISE SAUCE 65**

**NONNA 595:- p.p**

**Chef's selection of starters,  
pasta and dessert**

For parties of two or more

**UMARELL 1295:- p.p**

**Chef's selection of snacks, starters,  
pasta, main courses and dessert**

For parties of four or more

❧ MAIN COURSES ❧  
SECONDI

**FILETTO DI MERLUZZO CON  
PINOLI TOSTATI E SALVIA,  
SALSA AL BURRO E ACETO  
DI CALAMANSI 395**

*Baked cod loin with pine nuts, sage butter,  
and endive salad. Butter sauce with  
calamansi vinegar  
Served with potato purée*

**MELANZANA ALLA MILANESE  
CON SALSA DI POMODORO  
E BASILICO 245**

*Breaded and fried aubergine  
with tomato sauce, parmesan, and basil*

**FILETTO DI MANZO 425**

*Beef fillet with roasted tomato, bread crumble  
red wine sauce, and hollandaise*

**BISTECCA A LA FIORENTINA 1195**

*Classic bone-in steak with roasted garlic  
and grilled lemon  
(40 minutes waiting time)*



—DOLCI—

**TIRAMISÙ 145**

*Classic tiramisu with almond oil*

**TORTA AL FORMAGGIO  
CON PISTACCHIO 155**

*Italian cheesecake with pistachios*

**AGRUMI CON SORBETTO  
ALL'ARANCIA ROSSA E ZABAIONE 155**

*Citrus with blood orange sorbet, almond,  
and sabayon*

**MOUSSE AL CIOCCOLATO CON  
LAMPIONE E NOCCIOLE 145**

*Chocolate mousse with raspberries and  
hazelnuts*

**TARTUFI AL CIOCCOLATO  
ALL'AMARETTO 35**

*Chocolate truffle with Amaretto*

*Please ask your server for a recommended  
beverage pairing*

—GELATO—

*65/SCOOP*

**CIOCCOLATO**

*Chocolate*

**VANIGLIA**

*Vanilla*

**SORBETTO AL LIMONE**

*Lemon sorbet*

**UMARELL**