

WELCOME TO BRUNCH AT UGO

ITALIAN BREAKFAST

We proudly use only organic, cage-free eggs in our egg dishes, which are served with roasted potatoes, fresh fruit, and your favorite bread

EGGS	8.75
Three eggs any style served with your choice of bacon or mild Italian sausage	
COLOAZIONE DEL CONTADINO	9.75
Two poached eggs over field roasted potatoes, haricot verts, organic baby golden beets and mixed baby mushrooms	
PARMA	11.95
Two poached eggs over toasted brioche bread topped with imported prosciutto di Parma and grated grana padano cheese	

SIDES

BACON	2.99
MILD ITALIAN SAUSAGE	2.99
ROASTED POTATOES	2.99
FRESH FRUIT	2.99

UGO BREAKFAST PIZZA

We proudly use only organic, cage-free eggs on all of our breakfast pizzas



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.

CARBONARA	8.95	NT
Over easy or scrambled eggs, pancetta, and fontina cheese		
SPINACINA	8.95	NT, V
Spinach and ricotta with scrambled eggs		
PIZZICO	8.95	NT
Spicy salame, fontina cheese and scrambled eggs		
DELIZIA	8.95	NT, V
Asparagus, fontina cheese, over easy eggs and truffle oil		
FORTE	8.95	NT
Sausages, imported Italian ham, fontina cheese and scrambled eggs		

NT = No Tomato Sauce; NC = No Cheese; V = Vegetarian

SOMETHING SIMPLE

GRANOLA PARFAIT	7.95
Yogurt, granola, and mixed berries	
OATMEAL RAISIN	5.75
Oatmeal served with brown sugar and raisins Add banana and berries \$3.00	
SMOKED SALMON BAGEL	7.95
Cream cheese, smoked salmon, red onions, capers, tomatoes	
CREAM CHEESE BAGEL	5.50
Toasted bagel with cream cheese	

OMELETS

All our omelets are made with organic cage free eggs, and served with roasted potatoes, fresh fruit, and your favorite bread

ITALIAN	11.95
Free range grilled chicken, mixed peppers, chopped organic roma tomatoes, fresh basil and fresh mozzarella	
COUNTRY VEGETABLE	11.95
Grilled eggplant, grilled zucchini, grilled asparagus and organic chopped roma tomatoes	
CALIFORNIA OMELET	11.95
Sautéed mushrooms, bacon, mozzarella cheese, sour cream, and avocado topped with tomato sauce	
UGO OMELET	11.95
Sautéed ham, onions, bell peppers, tomatoes, mozzarella cheese	

FRITATA

All our fritatas are made with organic cage free eggs, and served with roasted potatoes, fresh fruit, and your favorite bread

FRITATA DELLA MATTINA	10.95
Italian sausage, yellow, green, red peppers, onions, roma tomatoes	
FRITATA QUATTRO FORMAGGI	10.95
Bacon, parmesan cheese, fontina cheese, mozzarella cheese and gorgonzola cheese and roma tomatoes	
FRITATA SPINACH & GOAT CHEESE	10.95
Baby spinach, tomatoes and goat cheese	

BREAKFAST SANDWICHES

Served with fresh fruit

ITALIAN PROSCIUTTO & CHEESE	6.99
Italian prosciutto, fontina cheese, eggs with chopped zucchini and carrots, with rustic bread	
UGO EGG WHITES SANDWICH	6.99
Ham, mozzarella cheese, sautéed spinach, egg whites with walnut country bread	
SPINACH & MUSHROOM	6.99
Sautéed spinach, shiitake, oyster, and portabello mushrooms, egg, ricotta cheese, with rustic bread	
VEGETARIAN	6.99
Roasted bell peppers, carrots, grilled zucchini, eggs, pesto aioli with brioche bread	

BAKERY

CORNETTO	3.25
Plain or chocolate croissant served warm	
BELGIUM WAFFLE	8.95
With fresh banana or strawberry and fresh whipped cream	
FRENCH TOAST	8.95
Our French toast made with rustic Italian bread. Served with pure maple syrup and powdered sugar	
PANE CALDO CON NUTELLA	4.95
The most popular breakfast in Italy – fresh bread prepared in our wood burning oven served warm with chocolate-hazelnut Nutella and sprinkled with powdered sugar	

The chef kindly requests no additions or substitutions to menu items. Split charge \$1.00

WELCOME TO BRUNCH AT UGO

CAFFÉ ITALIANO

ESPRESSO 2.75 / 3.50

A blend of Italian roasted arabica and robusta coffee beans

MACCHIATO 3.25 / 3.99

Espresso with a dollop of steamed milk

CAPPUCCINO 4.75 / 5.75

A shot of espresso with frothy steamed milk

CAFFE LATTE 4.75 / 5.75

A shot of espresso and steamed milk

AMERICANO 3.99 / 4.75

Espresso added to hot water, like coffee but better

CAFFE MOCHA 4.75 / 5.75

A shot of espresso with steamed milk and chocolate syrup

REAL ITALIAN HOT CHOCOLATE 5.25

Real Italian chocolate with steamed milk

UGO ITALIAN SANGRIA 12.00 Pitcher 34.00

Fresh fruit in St. Germain Elder Flower liqueur, cold Prosecco and our house Italian red or white wine. Presented at your table in a chilled tower or in champagne glasses with chilled fresh fruit.

BOTTOMLESS MIMOSA

15.00

Cold sparkling Italian prosecco with chilled orange juice

BOTTOMLESS BELLINI

15.00

Cold sparkling prosecco with peach Schnapps and fresh peach juice

BOTTOMLESS BLOODY MARY

15.00

Spicy tomato juice, vodka, garnish served over ice

BEVANDE

TEAS 3.75

Earl Grey, Golden Chamomile, English Breakfast, Organic Green, Sweet Ginger Peach and Honeybush Caramel

PELLEGRINO ITALIAN SODA 3.35

Orange, Lemon, Blood Orange, Grapefruit

WATERS S 4.35 L 6.50

Pana Water, Pellegrino

JUICES 4.45

Orange, Cranberry, Pomegranate, Mango, Peach, Grapefruit

PESCA DOLCE 4.45

An ugo specialty. Peach juice, grenadine and club soda on ice

BOLLE DOLCI 6.25

Cranberry juice, orange juice and ginger ale over ice

SODA FOUNTAIN 3.50

Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale, Lemonade

UGO SPECIALTY DRINKS

FROZEN SGROPPINO 13.50

Blended Limoncello, acai berry liqueur, lemon sorbet and Prosecco

THE ORIGINAL CAFFE FRAPPE 6.75

Creamy caramel, Nutella, or chocolate mint gelato blended with fresh espresso. Served sweet, ice cold, and topped with freshly made whipped cream.

CAFFE NUTELLA 8.75

A large martini glass is coated with Nutella chocolate hazelnut spread, filled with a shot of hot espresso, topped with fresh whipped cream, hazelnuts, and chocolate syrup. Served with an Italian cookie.

CARAMEL CREMINO 8.75

Served in an elegant flute-shaped glass, sweet caramel is mixed with dark and white chocolate then infused with a shot of espresso. Topped with our fresh whipped cream and drizzled with caramel.

The chef kindly requests no additions or substitutions to menu items. Split charge \$1.00