

# UGO ORIGINAL NEAPOLITAN PIZZA



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.

## MARINARA 12.99 V, NC

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

## MARGHERITA 16.99 V

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

## MARGHERITA DOC 18.99 V

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

## CICCIO 18.99 NTS

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

## PICCANTE 17.99

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

## QUATTRO FORMAGGI 17.99 V

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

## PISTACCHIO E MASCARPONE 17.99 NTS, V

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

## SALMONE 19.99 NTS

Smoked mozzarella, smoked salmon, and arugula

## QUATTRO STAGIONI 18.99

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

## PIZZA UGO 18.99

Spicy salami, sausage, mushrooms, olives and bell peppers

## FIGO 18.99 NTS, V

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

## IL FUOCO 18.99 V

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

## POMODORINO 18.99 NTS, V

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

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



### 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.

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

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

## ANTIPASTI



### BRUSCHETTA 12.99

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

### ARANCINI 15.99

Rice balls filled with mozzarella and salami with bolognese sauce

### POLPETTE AL SUGO 15.99

Homemade 100% beef meatballs in our marinara sauce

### FIORI DI ZUCCA 14.99

Crunchy squash blossoms stuffed with ricotta, zucchini, carrots

### CAPRESE CALDA 18.50

Grilled roma tomatoes, mozzarella di bufala IGP and fresh basil

### PORTOBELLO FRIES 13.99

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

### VERDURE ALLA GRIGLIA 15.99

Mixed seasonal grilled vegetables, olive oil, salt and pepper

### CALAMARI 17.99

Crispy calamari served with Arrabiata sauce

## PRIMI - PASTA



### SPAGHETTI AGLIO E OLIO 15.99

Prepared with extra virgin olive oil, sliced garlic, chili flakes and parsley

### SPAGHETTI AL POMODORO FRESCO 18.99

Sautéed cherry tomatoes, sliced garlic, fresh basil with spaghetti

### PENNE ALL'ARRABIATA 16.99

Chili flakes, garlic, parsley, and tomato sauce with penne pasta

### PENNE CON PESTO 17.99

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

### PASTA PRIMAVERA 17.99

Penne pasta, fresh vegetables, cherry tomatoes - low in oil, calories

### RIGATONI CON QUATTRO FORMAGGI 18.99

Ridged tube pasta with our four cheese cream sauce

### GNOCCHI 18.99

Potato dumplings in your choice of Marinara, Basil Pesto, Pomodoro, or four cheese sauce

### FETTUCCINE ALLA BOLOGNESE 21.99

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

### PENNE ALLA BOSCAIOLA 21.50

Porcini mushrooms, pancetta and pink sauce, with penne pasta

### RAVIOLI DI SPINACI 19.25

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

### PASTA AL FORNO 22.50

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

### CONCHIGLIE ROSSI 19.99

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

### LASAGNE 20.99

Authentic lasagne bologna style

### RISOTTO 20.99

Creamy Arborio rice with spinach and gorgonzola cheese

### RAVIOLI ALL' ARAGOSTA 28.99

Our home made lobster ravioli served with light spicy pink sauce

### FETTUCCINE PESCATORE 31.99

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

### ADD GRILLED CHICKEN TO PASTAS 4

## CONTORNI - SIDES

### PATATE ARROSTO 9.00

Red potatoes roasted, fresh herbs and garlic

### VERDURE SALTATE 11.99

Seasonal sautéed vegetables with garlic and olive oil

### ASPARAGI 12.99

Tender asparagus grilled with garlic and olive oil

### SPINACI 10.99

Fresh sautéed spinach with garlic and olive oil

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

## INSALATE E ZUPPE



### INSALATA SPINACI 16.50

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

### INSALATA DELLA MAMMA 18.25

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

### CAESAR SALAD 16.99

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

### GRILLED VEGETABLE SALAD 17.50

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

### PANZANELLA 15.50

Roma tomatoes, cucumbers, red onion, kalamata olives, oregano, and extra virgin olive oil, red vinaigrette served with crostini

### ITALIAN CHOPPED SALAD 18.50

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

### MINISTRONE CLASSICO 8

Hearty Italian soup of potatoes, fresh vegetables, Italian herbs

## Entrees

With green vegetables & roasted potatoes.



### SALMONE ALL'UVA 32

Sautéed atlantic salmon with grapes and moscato wine sauce

### TONNO ROSSO 32

Seared ahi tuna, with black and white sesame seeds

### FILETTO 40

8 oz. prime grilled filet with red wine peppercorn sauce

### BISTECCA 45

16 oz. prime dry aged rib eye

### POLLO ALLA GRIGLIA 27

Grilled free range chicken breast

### POLLO AI FUNGHI 29

Free range chicken breast, sautéed with shiitake, oyster and portobello mushrooms

### CHICKEN PICCATA 29

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

### CHICKEN MARSALA 29

Chicken breast sauteed in marsala wine, mushroom and shallots

### CHICKEN PARMIGIANA 29

Breaded chicken breast, mozzarella cheese and tomato sauce

## Panini

With mixed green salad or cup of soup.

Available only at lunch until 4pm



### PARMIGIANA DI POLLO 14.99

Breaded chicken breast, mozzarella cheese and tomato sauce.

### POLLO AL PESTO 14.99

Grilled chicken breast, pesto, sun dried tomato, smoked mozzarella and baby greens

### TACCHINO 14.99

Smoked turkey breast, roasted yellow and red peppers, smoked mozzarella, baby greens

### PROSCIUTTO SAN DANIELE 14.99

San Daniele prosciutto, fresh mozzarella, roma tomato, basil, mixed greens and olive oil

### VEGETARIANO 14.99

Grilled eggplant, grilled tomatoes, roasted bell peppers, fresh mozzarella and alfalfa sprouts

### CAPRESE 15.50

Fresh mozzarella, tomatoes, fresh basil, extra virgin olive oil.

### TONNO 14.99

Tuna salad, tomatoes, smoked mozzarella, and mixed greens