

Monday - Saturday.

5:00 pm - 6:00 pm.

Only available at the bar area.

BITES

MARIANTED OLIVES

Confit herbs, garlic, star anise, lemon zest.

\$5.00

vegetarian

ARANOINI

Sicilian rice fritters, porcini mushrooms, Taleggio DOP cheese, Parmigiano Reggiano DOP fonduta.

\$10.00

vegetarian

BOLOGNESE MEATBALLS

Meatballs, tomato and Pecorino Romano fondue, crispy arugula.

\$10.00

MORTADELLA

Gnocco fritto, 8-year-aged balsamic, Parmigiano Reggiano DOP, pistachio. (3)

\$10.00

MAFALDINE OAOIO E PEPE

Housemade mafaldine, Pecorino Romano, peppercorn blend.

\$10.00

vegetarian

UMMO'S CAESAR

Lettuce and chicory mix, anchovy vinaigrette, avocado, focaccia bread crumbs.

\$10.00

WINES

RED

Montepulciano. Castorani "Cadetto" Abruzzo, IT 2017.

\$8.00



WHITE

Pinot Grigio. San Pietro, Alto-Adige IT 2023.

\$8.00

DRAFT BEER

PERONI

\$5.00

LÜ KÖLSOH

\$5.00

ORANGE BLOSSOM BELGIAN

\$5.00

SON OF JUIOE IPA

\$5.00

SIGNATURE COCKTAILS



APEROL SPRITZ

Bright, bubbly, bittersweet. Aperol, Prosecco, soda.

\$10.00



ESPRESSO MARTINI

-Time Out Chicago's Best Espresso Martini 2024-. La Colombe cold brew, BroVo Boomerang, Ketel One vodka aged cocoa-nib syrup, vanilla chai cold foam.

\$10.00



NEGRONI

Bitter, boozy, bold. Botanist gin, Carpano Antica, Campari.

\$10.00



UMMO OLD FASHIONED

A blend of Grappa, Amaro, and Bourbon. Maker's Mark 46, Amaro Nonino, Amaro Di Angostura.

\$10.00

MOCKTAILS



NA/GRONI UMMO

All the flavor, none of the booze. Seedlip Garden, Matrini&Rossi Vibrante, Lyre's Italian Orange Aperitif.

\$8.00



NA OSMOPOLITAN

Ummo's take on the classic. Seedlip Spice, Lyre's Italian Orange Aperitif, lime juice, Liquid Alchemist Prickly Pear, cranberry juice.

\$8.00