

**DA UMBERTO RISTORANTE**



**17th ST**

**FOOD & BEVERAGE , ITALIAN**

**M**

**DA UMBERTO RISTORANTE**  
 107 West 17th Street  
 New York, NY 10011  
 212 989 0303  
[daumbertonyc.com](http://daumbertonyc.com)

Hours:  
 Lunch M-F 12pm-3pm; Dinner M-  
 Th 5:30pm-11pm; F-Sa 5:30pm-  
 11:30pm

Established: 1987

I knew immediately when I stepped inside this beautiful restaurant and saw the antipasto table set up with glistening grilled vegetables, meats, fish, and cheeses, that I had to return for a meal. Little did I realize that da Umberto had been serving their marvelous Italian food for over twenty-five years. It was Vittorio Assante's father who followed his passion back in 1987 when he opened this restaurant, and today he is proudly following in his dad's footsteps. When I returned for dinner with my husband on a Friday evening, it was a full house. We quickly learned that there are patrons who have been dining here since da Umberto first opened. We were certainly not a part of the "club" but we were welcomed as warmly as everyone else. I honestly wanted to taste so many items on their Tuscan menu, but I believe that my selections, with the help of the charming gentleman waiting on us, were perfect. The day's special appetizer of grilled porcini mushrooms served along side two pieces of polenta topped with melted gorgonzola was completely divine. Each bite of the mushrooms was heavenly, and I did not want them to disappear. The next course was equally wonderful, as the chef was kind enough to prepare half a portion of risotto primavera – with several fresh vegetables – that sat next to pappardelle with an added touch of leeks, artichokes and parsley oil. As I had far too much food for one meal, and I was eyeing the dessert cart, I opted to take some of my dinner home. As I am writing now, the next day, I am finishing off last night's dinner and continuing to marvel at how incredible the food at da Umberto is. My husband was also thrilled with his dinner, beef carpaccio with parmigiano and veal milanese – a favorite of his that he said was one of the best he has had. The veal chop had been pounded extra thin, the breading was crisp and unified with the veal, and the topping of tomato and greens drizzled with olive oil felt garden fresh. When I commented to the maitre d' that the food and the service were impeccable, his response was, "please tell us anything that did not impress, we are always aiming to improve." I am quite certain, however, that nothing needed fixing; it was a magnificent evening.

