

# URBANO

Cucina Italiana



DINNER MENU

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## SMALL PLATES

### MEATBALLS & SAUSAGE | 16.

House made meatballs, Italian mild sausage and mushrooms in marsala wine sauce.

### MEATBALLS DELLA NONNA | 16.

House made, pork & beef meatballs, tomato sauce, basil and topped with creamy ricotta cheese.

### BRUSCHETTA CLASSICA | 8.

our classic bruschetta, served over our piccolo roll bread topped with tomato, olive oil, basil Parmigiano cheese

### CLAMS OR MUSSELS | 20.

Mussels or clams, roasted garlic, white wine, saffron, grilled bread.

### EGGPLANT ROLATINI | 16.

our classic bruschetta, served over our piccolo roll bread topped with tomato, olive oil, basil Parmigiano cheese.

### STUFFED MUSHROOMS | 16.

Italian sausage, mascarpone and parmigiano cheese.

### CALAMARI FRITTI | 18.

Fried squid, tender, served with lemon wedge and side our tomato sauce dipping.

### CALAMARI SALTATI | 18

Sautéed squid, spicy cherry peppers, garlic and white wine.

### CALAMARI ALLA GIUSEPPE | 18.

Fried squid, chop fresh tomato, onions and touch balsamic vinegar.

## SOUPS

### PASTA E FAGIOLI SOUP | 10.

Cannellini beans, pastina, prosciutto bits, roasted garlic and Parmigiano cheese.

### MINISTRONE SOUP | 10.

Fresh seasoned vegetables and pastina in chunky tomato soup.

### LENTIL SOUP | 10.

Tender green lentils, pastina, escarole and prosciutto bits.

## CARPACCIO

### BEEF CARPACCIO | 18.

Slices of beef tenderloin, served with capers, shaved parmigiano topped with arugula salad.

### OCTOPUS CARPACCIO | 18.

Thin slice of octopus served with tear drop sweet peppers, lemon and extra virgin olive oil.



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## SALADS

### **SHRIMP COCKTAIL | 18.**

Blanched jumbo white shrimps, house cocktail sauce.

### **MOZZARELLA URBANA | 16.**

Ripe tomatoes, fresh sliced mozzarella cheese, shaved prosciutto di Parma, marinated artichoke heart and sun-dried tomatoes.

### **BURRATA PUGLIESA | 20.**

Amarena cherries, tomato, basil, aged balsamic, evoo.

### **SALMONE & ARUGULA | 30.**

Grilled salmon served over baby arugula, tomatoes and onions in lemon vinaigrette.

### **TUSCAN KALE SALAD | 12.**

Chop kale lettuce, toasted pine-nuts raisin and shaved parmigiano cheese, in citrus vinaigrette.

### **CAESAR SALAD | 12.**

Roman lettuce, house made crouton, shaved parmigiano cheese.

### **SPINACH SALAD | 12.**

Baby spinach, caramelized onions, gorgonzola cheese, pancetta and warm balsamic vinegar dressing.

### **NEPTUN SALAD | SMALL 12. LARGE 22.**

Cooked calamari, octopus, shrimp and mussel, celery, red onions and roast red peppers on bed of lettuce in citrus vinaigrette dressing.

**ADD JUMBO SHRIMP - EACH 5.**

**ADD MEATBALL - EACH 5.**

**ADD CHICKEN - EACH 8.**

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## PASTA

### RIGATONI URBANO | 22.

Pink creamy sauce, prosciutto bits, and onions.

### SPAGHETTI NAPOLITANI | 22.

Tomatoes, basil, and plenty of parmigiano cheese.

### MEAT LASAGNA | 22.

Mozzarella, ricotta, and parmigiano cheese layered with red sauce and ground beef.

### CAPELLINI PRIMAVERA | 22.

Thin pasta, carrots, peas, broccoli, and mushrooms in pink cream sauce.

### PACCHERI AI POMODORINI | 22

Slow-roasted cherry tomatoes and red onions.

### GNOCCHI MICHELANGELO | 22

Potato dumplings, white cream, peas, and prosciutto.

### FIOCCHI | 24

Pasta filled with fresh pear and four cheeses: Taleggio, grana padano, ricotta, and robiola, served in a gorgonzola cream sauce.

### RAVIOLI | YOUR CHOICE

Stuffed with cheese in tomato sauce. 20.  
Stuffed with lobster meat in pink sauce. 28.

### BUCATINI CARBONARA | 22.

Guanciale, egg yolk, pecorino, white creamy sauce.

### FETTUCCINE ALFREDO | 22.

Fettuccini pasta served in white cream sauce.

### TORTELLINI BOLOGNESE | 22.

Pasta filled with meat and served in creamy meat sauce.

### RIGATONI ARRABIATA ALLA VODKA | 20.

Spicy rigatoni with vodka in pink cream sauce.

### LINGUINI WITH CLAMS | 28.

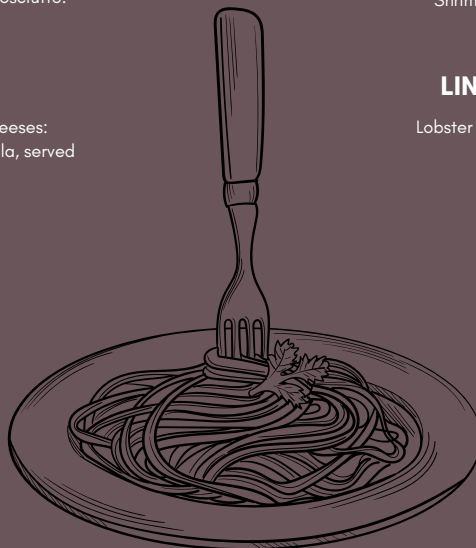
Pasta with clams in white wine sauce or in red tomato sauce.

### LINGUINI MARECHIARA | 36

Shrimp, clams, mussels, octopus, and calamari in tomato sauce.

### LINGUINI MALAFEMMINA | 36

Lobster tail, shrimp, clams, and mussels in white wine, sautéed garlic, and fish broth.



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## LAND & SEA

### PARMIGIANA

**EGGPLANT 20. | CHICKEN 24. | VEAL 30. | SHRIMP 30.**

Breaded and baked, topped with melted mozzarella cheese and served in tomato sauce.

### MARSALA

**CHICKEN 24. | VEAL 30.**

Sautéed mushrooms and onions in a Marsala wine sauce.

### FRANCESE

**CHICKEN 24 | VEAL 30 | SHRIMP 30 | SNAPPER 34.**

Egg-battered, sautéed in lemon juice and white wine.

### FIorentINA

**CHICKEN 24. | VEAL 30. | SALMON 32. | SNAPPER 34.**

Marinated in lemon juice and white wine with fine herbs, pan-seared over sautéed garlic spinach.

## CHEF'S CHOICE

### CHICKEN ROLLATINI | 26.

Chicken wrapped with mozzarella, prosciutto, and Italian sausage in a sherry wine and mushroom sauce.

### PORK RIBEYE ALLA RIC | 30.

Pork rib-eye, caramelized onions, fries, and gorgonzola cheese.

### PORK RIBEYE CAPRESE | 30.

Pork rib-eye, pan-fried, topped with an arugula and tomato salad.

### ROAST DUCK | 28.

1/2 roasted duck with sautéed onions and red peppers.

### BEEF RIBEYE | 56.

12 oz rib-eye steak with a Barolo wine reduction and side of fries.

### SALMON URBANO | 32.

Grilled salmon with asparagus and a side of fresh tomato mustard sauce.

### SNAPPER DELLA CASA | 36.

Snapper fillet stuffed with crab meat in white wine and lemon juice.

### SNAPPER MARECHIARA | 34.

Snapper fillet in a light red tomato sauce with garlic and white wine.

### SHRIMP SCAMPI | 30.

Jumbo shrimp sautéed in olive oil, garlic, and white wine.

### SHRIMP FRA DIAVOLO | 30.

Jumbo shrimp over linguini in a spicy tomato sauce.

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## SIDES

SAUTÉED MIXED VEGGIES | 15.

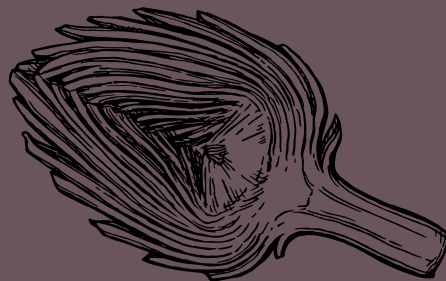
SAUTÉED SPINACH | 15.

REGULAR FRIES | 12.

SAUTÉED BROCCOLI | 15.

SAUTÉED MUSHROOMS | 15.

TRUFFLE, PARMIGIANA FRIES | 15.



**ALL MAIN COURSES ARE SERVED WITH YOUR CHOICE OF HOUSE SALAD OR PENNE PASTA WITH TOMATO SAUCE. NO SUBSTITUTIONS.**

\*CONSUMING RAW OR UNCOOLED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

**WE ARE HAPPY TO ACCOMMODATE YOUR PREFERENCES AND WILL DO OUR BEST TO CREATE A DISH THAT MEETS YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, KINDLY INFORM YOUR SERVER.**

PRIVATE PARTIES AND CUSTOM MENUS FOR LARGE GROUPS ARE AVAILABLE.