

URBANO

Cucina Italiana



URBANO

Cucina Italiana

SMALL PLATES

MEATBALLS & SAUSAGE | 16.

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

MEATBALLS DELLA NONNA | 15.

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

BRUSCHETTA CLASSICA | 6.

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

CLAMS OR MUSSELS | 18.

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

EGGPLANT ROLATINI | 14.

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

STUFFED MUSHROOMS | 14.

Italian sausage, mascarpone and parmigiano cheese.

CALAMARI FRITTI | 16.

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

CALAMARI SALTATI | 16.

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

CALAMARI ALLA GIUSEPPE | 16.

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 | 16.

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

OCTOPUS CARPACCIO | 16.

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



URBANO

Cucina Italiana

SALADS

SHRIMP COCKTAIL | 16.

Blanched jumbo white shrimps, house cocktail sauce.

MOZZARELLA URBANA | 14.

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

BURRATA PUGLIESA | 18.

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

SALMONE & ARUGULA | 28.

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 | 10.

Roman lettuce, house made crouton, shaved parmigiano cheese.

SPINACH SALAD | 10.

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 4.

ADD MEATBALL - EACH 4.

ADD CHICKEN - EACH 6.

URBANO

Cucina Italiana

PASTA

RIGATONI URBANO | 18

Pink creamy sauce, prosciutto bits, and onions.

SPAGHETTI NAPOLITANI | 18

Tomatoes, basil, and plenty of parmigiano cheese.

MEAT LASAGNA | 18

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

CAPELLINI PRIMAVERA | 18

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

PACCHERI AI POMODORINI | 18

Slow-roasted cherry tomatoes and red onions.

GNOCCHI MICHELANGELO | 18

Potato dumplings, white cream, peas, and prosciutto.

FETTUCCINE ALFREDO | 18

Fettuccini pasta served in white cream sauce.

FIOCCHI | 20

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. 16.
Stuffed with lobster meat in pink sauce. 24.

BUCATINI CARBONARA | 18

Guanciale, egg yolk, pecorino, white creamy sauce.

TORTELLINI BOLOGNESE | 18

Pasta filled with meat and served in creamy meat sauce.

RIGATONI ARRABIATA ALLA VODKA | 16

Spicy rigatoni with vodka in pink cream sauce.

EGGPLANT PARMIGIANA | 18

Thinly sliced eggplant, breaded, tomato sauce, melted mozzarella.

LINGUINI WITH CLAMS | 26

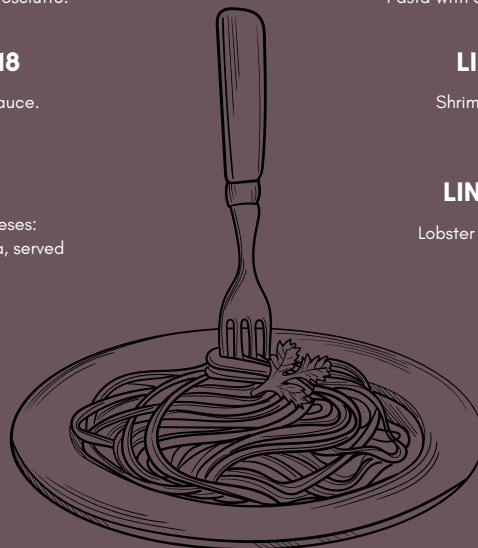
Pasta with clams in white wine sauce or in red tomato sauce.

LINGUINI MARECHIARA | 32

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

LINGUINI MALAFEMMINA | 32

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



URBANO

Cucina Italiana

LAND & SEA

PARMIGIANA

CHICKEN 21 | VEAL 28 | SHRIMP 28

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

MARSALA

CHICKEN 21 | PORK 26 | VEAL 28

Sautéed mushrooms and onions in a Marsala wine sauce.

FRANCESE

CHICKEN 21 | VEAL 28 | SHRIMP 28 | SNAPPER 30

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

FIorentINA

CHICKEN 21 | VEAL 28 | SALMON 28 | SNAPPER 30

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

CHEF'S CHOICE

CHICKEN ROLLATINI | 24

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

PORK RIBEYE ALLA RIC | 26

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

PORK RIBEYE CAPRESE | 26

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

ROAST DUCK | 26

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

BEEF RIBEYE | 38

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

SALMON | 28

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

SNAPPER DELLA CASA | 32

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

SNAPPER MARECHIARA | 30

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

SHRIMP SCAMPI | 28

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

SHRIMP FRA DIAVOLO | 28

Jumbo shrimp over linguini in a spicy tomato sauce.

URBANO

Cucina Italiana

SIDES

SAUTÉED MIXED VEGGIES | 10

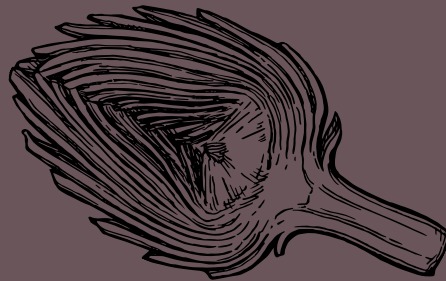
SAUTÉED SPINACH | 10

REGULAR FRIES | 10

SAUTÉED BROCCOLI | 10

SAUTÉED MUSHROOMS | 10

TRUFFLE FRIES | 10



ALL MAIN COURSES ARE SERVED WITH YOUR CHOICE OF HOUSE SALAD OR PENNE PASTA WITH TOMATO SAUCE.

PLEASE NOTE: NO SUBSTITUTIONS.

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.