

# winter

“through an eclectic and approachable brasserie – style menu, urbana embodies mediterranean hospitality by celebrating the culinary traditions of northern Italy and provence” - john critchley, executive chef

## small bites

<i>olives marinated, lemon, bay leaf</i>	5
<i>oyster* dressed with passion fruit, citron and yellow pepper (individually).....</i>	2.70
<i>“beer” nuts candied peanuts with sour cream and onion spice</i>	3
<i>beef tongue grilled with charred cauliflower and lemon mayonnaise....</i>	7
<i>calamari crisp calamari, spicy tomato sauce</i>	9
<i>arancini fried wild mushroom risotto with raclette fondue</i>	9
<i>pork ribs juniper caramel, scallions ...</i>	8
<i>foie brat house made foie gras sausage with soubise onion, cider, herbs.....</i>	7
<i>dates blue cheese, serrano ham</i>	5

## casseroles

<i>brussel sprouts olive oil, sea salt</i>	6
<i>polenta white corn polenta, piave</i>	8
<i>eggplant harissa, tomato, honey and pine nuts</i>	8
<i>pear &amp; fig house made sheep's milk fromage blanc, seckel pears and figs</i>	7

## cured meats and charcuterie

<i>with handmade lavash, cornichons and mustards</i>	
<i>duck prosciutto, Urbana</i>	8
<i>head cheese, Urbana</i>	7
<i>coppa, CA</i>	6
<i>finocchiona, CA</i>	7
<i>speck, ITA</i>	8
<i>lomo, VA</i>	7
<i>3 selection</i>	16
<i>5 selection</i>	21

## cheeses

<i>served with quince and raisin walnut toasts</i>	
<i>humboldt fog, USA</i>	10
<i>chaumes, FRA</i>	8
<i>garrotxa, SPA</i>	7
<i>mahon, SPA</i>	7
<i>piave vecchio, ITA</i>	6
<i>mimolette, FRA</i>	10
<i>crater blue, USA</i>	9
<i>3 selection</i>	17
<i>5 selection</i>	23

## wood stone pizzas

<i>“market” pizza gathered from the farmers' market each week - the best of the season's ingredients</i>	mp
<i>margherita mozzarella, basil, tomato</i>	12
<i>salsiccia sopressata, onion, taggiasche olives, artichokes, italian sausage</i>	16
<i>four cheese pecorino, fresh goat, gorgonzola, parmesan, caramelized onions</i>	14

## starters

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<i>carrot soup</i> roasted carrots, sumac berry and turmeric with cheese crisp	7
<i>foie gras</i> torchon of foie gras with beet juice, fresh grated horseradish and hibiscus pickled cherries	16
<i>field greens</i> baby mixed field greens, bucherone du chevre, aged red wine vinaigrette and candied walnuts	9
<i>shellfish</i> warm stew of calamari, shrimp, clams and mussels, coconut and citrus broth	15
<i>frisée</i> salad of frisée lettuce, house made head cheese, slow cooked farm egg mustard and pumpernickel	9
<i>scallops</i> seared sea scallops, pickled beech mushrooms and black garlic scented salsify purée	16

## pastas

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<i>tortelloni</i> ricotta filled pasta tossed in brown butter, sage, preserved lemon, finished with aged balsamic vinegar and parmigiano reggiano	19
<i>gnocchi</i> potato dumplings with bolognese sauce, thyme and olive oil	18
<i>fettuccine</i> egg pasta in spicy blue crab ragout, chili threads and marjoram	25
<i>pappardelle</i> squid ink pasta tossed with maine lobster tail, lobster roe and chartreuse	29

## sea

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<i>arctic char</i> seared arctic char over roasted parsnip, salsa verde and kumquats	25
<i>swordfish</i> grilled loin with lentils du puy, parsley, lemon and peppercorn oil	27
<i>cacciucco</i> spicy seafood stew of bass, calamari, shrimp, clams and mussels with roasted pepper rouille and tomato shellfish broth	28

## land

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<i>rabbit</i> en gibelotte, braised in white wine with wild burgundy snails, farro and bay leaf topped with a salad of shaved vegetables and olive oil	26
<i>lamb</i> slow roasted lamb rillettes marinated in dried herbs and flowers, creamy white polenta, rosemary infused peppers and cipolini onions	29
<i>roast chicken</i> organic chicken breast with braised leg, eggplant caponata with harissa, honey pine nuts and tomato	21
<i>venison</i> seared leg of venison coated in espresso bean, Japanese sweet potato puree braised greens and pickled crosnes	28
<i>sirloin</i> grilled sirloin and roasted bone marrow, new potatoes, watercress and cabernet reduction	32

Please advise your server of any and all food allergies prior to ordering. \*Items are cooked to order and consuming raw or undercooked meats and seafood increases your chance of having a foodborne illness.

Parties of eight or more may be on one check with a nineteen percent gratuity charge