

# winter

“through an eclectic and approachable brasserie-style menu, urbana embodies this very spirit by celebrating the culinary traditions of northern italy and provence” - john critchley, executive chef

## bites

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<b>olives</b> marinated olives with lemon, bay leaf and spices.....	5
<b>oyster</b> dressed with passion fruit, sour lime and yellow pepper (sold individually) .....	2.70
<b>dates</b> four medjool dates stuffed with blue cheese and wrapped in jamon serrano .....	5
<b>“beer” nuts</b> candied sour cream and onion peanuts tossed in olive oil.....	3

## starters

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<b>seasonal soup selection</b> .....	7
<b>hummus</b> chickpea hummus with za'atar spice and flatbread.....	7
<b>field greens</b> baby mixed field greens, bucherone du chevre, aged red wine vinaigrette and candied walnuts .....	6
<b>minestrone</b> a rich tomato broth with vegetables, pasta and kidney beans.....	7
<b>beef carpaccio</b> shaved rare beef, arugula, pecorino cheese, sea salt, olive oil and cracked black pepper.....	9

## pizzas

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<b>margherita</b> mozzarella, basil and tomato .....	10
<b>salsiccia</b> sopressata, onion, taggiasche olives, artichokes and pork sausage .....	14
<b>“market” pizza</b> gathered from the farmers’ market each week – the best of the season.....	14
<b>four cheese</b> pecorino, fresh goat, gorgonzola, parmesan topped with caramelized onions .....	10

## sandwiches and entrée salads

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**all sandwiches are served with a choice of chips or side salad**

<b>tuna nicoise</b> seared rare tuna served with a salad of marinated olives, green beans, green leaf lettuce, hard boiled eggs, anchovies, grape tomato and olive vinaigrette .....	16
<b>steak salad</b> 6 oz flat iron steak, bibb lettuce, champagne vinaigrette, gorgonzola cheese and fine herbs.....	15
<b>cobb salad</b> grilled chicken, bacon, blue cheese, tomato, avocado, hardboiled egg over a salad of romaine with creamy shallot dressing .....	13
<b>burger</b> 10 oz ground beef burger, pickled onion, bibb lettuce and tomato with a choice of cheddar or swiss cheeses .....	10
<b>fried eggplant</b> roma tomatoes, piquillo peppers, goat cheese and basil aioli .....	10
<b>chicken salad</b> chicken salad sandwich with mayonnaise, celery, grapes and pine nuts served on brioche with romaine and red onion.....	8
<b>turkey</b> sliced smoked turkey breast, apple wood smoked bacon, tomato, bibb lettuce, cheddar cheese and chipotle mayo on wheat bread.....	9
<b>rigatoni</b> baked rigatoni with italian sausage, tomato, ricotta cheese and parmesan .....	11
<b>shrimp</b> five fresh shrimp seared in a cast iron skillet with garlic, olive oil and chilies, served with a salad of arugula, feta and olives .....	14

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