



URBAN TABLE

# DINNER

AUGUST 01, 2017

## • ANTIPISTA •

**CHEESY GARLIC MONKEY BREAD**  
chive basil oil \$

**DEVILED EGGS** dijon & capers; choice of:  
celery or smoked bacon 6/9, or cured  
smoked salmon\* add 1 **gf**

**CHICKEN MEATBALLS** ricotta & parmesan  
sauce, spinach, chive aioli, parmesan \$

**CLASSIC MEATBALLS** red sauce, fried  
mozzarella, basil, grana padano \$

**FORMAGGI + SALUMI** condimenti + pane misti

- three for \$13
- four for \$16
- five for \$19

*please ask your server  
for daily selection*

**BRUSCHETTA** two for \$7 or four for \$13.5

goat cheese,  
pickled onions

cannellini, fried  
capers, lemon,  
olive oil, parmesan

mozzarella,  
tomatoes,  
arugula pesto

roasted chicken,  
mushroom  
duxelle, fontina\*

bacon,  
smoked gouda,  
artichoke

cured smoked salmon,  
dill-caper cream  
cheese, red onion\*

## • SECONDI •

**SALMON** grilled, caponata, salsa verde \$

**TUNA PICCATA** pan-seared, citrus butter,  
capers, herbs, lemon juice \$

**SHRIMP OREGANATA** baked shrimp,  
toasted peppers, basil, herbs, parmigiano-  
reggiano, bucatini \$

**PORK MEDALLIONS** grilled, porcini  
mushrooms, fontina, fresh herbs \$

**POLLO ALLA GRIGLIA** roasted free-range  
chicken, salmoriglio \$

**CHICKEN UDON** grilled chicken, udon  
noodles, cabbage, carrots, snow peas,  
shiitake mushrooms, bean sprouts,  
five spice ginger broth, jalapeños,  
cilantro\* 15 **gf** option

## • PASTA •

**CACIO E PEPE** spaghetti, toasted  
pepper, basil, herbs, parmigiano-  
reggiano \$

**SHORT RIB RAGU** potato gnocchi, chili  
flakes, browned butter, sage, parmesan,  
grana padano \$

**POTATO GNOCCHI** browned butter, sage,  
parmesan \$

**STROZZAPRETI** crumbled italian  
sausage, shaved black truffle, creamy  
tomato sauce \$

**AL CEPPA** sausage, clams, fennel,  
chardonnay, spaghetti, breadcrumbs,  
romano \$

**PAPPARDELLE** house-made pasta,  
smoked bacon, cream, tomatoes,  
parmigiano-reggiano \$

**CARBONARA** tagliatelle, pancetta,  
english peas, over easy egg, romano,  
basil, cream, grana padano \$

**BUCATINI ALL'AMATRICIANA** crispy  
pancetta, san marzano sauce, chilies,  
grana padano \$

**RISOTTO** wine, shallot, parmesan,  
wild mushroom \$

## CHEF'S CREATION

made each day with fresh, honest ingredients, utilizing  
local-sourced and organic when possible. MKT

**SPAGHETTI SQUASH**  
sautéed kale, roasted  
tomatoes, herb butter,  
parmesan 8 **gf**

**SAUTÉED MUSHROOMS**  
shiitake, oyster, crimini,  
local sheep's milk cheese,  
herbs 10 **gf** option

**CRISPY BRUSSELS  
SPROUTS**  
bacon, parmesan,  
malt vinegar 8 **gf** option

**CAULIFLOWER**  
grapefruit, mint,  
shallot vinaigrette,  
candied pepitas \$

**POTATO GNOCCHI**  
seared, browned butter,  
sage, parmesan \$

**BROCCOLINI**  
charred, lemon butter,  
parmesan \$

**CRACKED YUKON POTATOES**  
roasted garlic, crack black pepper,  
parmesan & thyme e.v.o.o. \$

**gf** gluten free **gf** option - must request gluten free

THE FINE PRINT: \*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut based oils in most of our menu items. Please let us know if you are allergic to any foods.