

• Salad •

CAESAR SALAD romaine lettuce hearts, toasted house croutons caesar dressing parmesan	18
WARM HALLOUMI SALAD romaine hearts, red onion, sauteed cherry tomatoes, peppers mushrooms, halloumi cheese (breaded or not breaded) teriyaki dressing	22
TROPICAL SALAD a distinctive mix of arugula, romaine hearts mixed greens roasted beets, mango pomegranate roasted walnuts tossed with a honey orange vinaigrette, topped with shredded goat cheese	23
RUSTIC SALAD mixed greens, sweet potato, bulgur, craisins cucumber cherry tomato, shaved carrot, feta, balsamic vinaigrette	27
TUSCANY SALAD romaine lettuce hearts, cucumbers cherry tomato, sweet potato croutons walnuts, sunflower seeds, feta cheese, honey mustard orange vinaigrette	28
NECTARINE SALAD a combination of mixed greens, nectarines candied pecans, red onion, shredded feta gently tossed in a balsamic vinaigrette	29

• Pasta •

PENNE ROSE penne pasta home-made pomodoro cream sauce	21
BAKED ZITI ziti pasta, signature marinara sauce, mozzarella cheese	21
CLASSIC FETTUCCINI ALFREDO artisanal hand crafted fettuccine pasta, creamy alfredo sauce parmesan	25
URBANA FETTUCINE artisanal hand crafted black fettuccine, cream sauce white wine, fresh and smoked salmon, parmesan, spinach	33
PAPARDELLE artisanal hand crafted papardelle, alfredo cream sauce exotic mushroom medley, butter garlic, parmesan, fresh thyme	29
MUSHROOM GNOCCHI artisanal hand crafted gnocchi, forest mushrooms, thyme butter, white wine, parmesan, king oyster mushroom facon	31
CARCIOFO RAVIOLI handmade agnolotti, artichoke ricotta filling, roasted parsnip black pepper bechamel sauce, toasted almond	33

• Fish •

PISTACHIO CRUSTED SALMON honey soy emulsion, caramelized sweet potato, haricot vert, shimeji mushroom, preserved lemon aioli	39
MAPLE SHALLOT SALMON a delightful filet of salmon served with flavorful maple shallot sauce, red wine caramelized pumpkin pistachio, garlic, thyme	39
BRITISH FISH AND CHIPS beer battered turbot, served with smashed peas, crispy hand cut fries tossed in rosemary, salt served with chef's signature tartar sauce	41
SESAME CRUSTED TUNA STEAK fresh tuna filet crusted, on a bed of forest mushrooms porcini mushroom foam and potato twirls	51
ASIAN SEABASS miso marinated seabass, drunken pineapple, picante, thai sauce, king oyster mushroom steak, black garlic crème, green soy	55
OFF THE GRILL simply yet delicious marinated fish filet grilled to perfection served with green salad and choice of 1 side	
SALMON 43 BRONZINI 47 TUNA STEAK 51	

• Sides •

FRENCH FRIES	11
HARICOT VERTS FRIES	11
SWEET POTATO FRIES	11
GRILLED VEGETABLES	13
TRUFFLE PARMESAN FRIES	16

• Dessert •

CREME BRULEE	16
URBANA GOURMET CHEESECAKE	16
NAPOLEON	16
DOUBLE CHOCOLATE DREAM	19
CHOCOLATE SOUFFLE	19

INSPIRED DINING

URBANA

BROOKLYN