

2018

RESTAURANT WEEK

DINNER

DINE-IN ONLY | 33 PER PERSON
Does not include drink, tax or gratuity

FIRST CHOOSE ONE:

NAPA GARDEN SALAD romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette **gf**

SOUP OF THE DAY daily selection

SECOND TO SHARE:

DEVILED EGGS* dijon & capers; choice of: celery or smoked bacon. or cured smoked salmon* add 2 **gf**

ARTICHOKE FRITTERS beer battered, truffle aioli

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

THIRD CHOICE OF:

UDON BOWL* chicken or pork belly, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, cilantro **gf option**

CHICKEN PARMIGIANA* breaded chicken breast, tomato sauce, mozzarella, parmesan, bucatini

SHORT RIB RAGU** potato gnocchi, chili flakes, ricotta

PAPPARDELLE* smoked bacon, tomato-cream sauce, parmigiano-reggiano **gf option**

BUCATINI ALL'AMATRICIANA* crispy pancetta, san marzano sauce, grana padano **gf option**

STROZZAPRETI** italian sausage, black truffle, creamy tomato sauce **gf option**

DESSERT TO SHARE:

BUTTERSCOTCH BUDINO mascarpone whip cream, chocolate shavings

LIMONCELLO CREME TORTE mascarpone cheesecake, strawberry gelato



URBAN TABLE

FOOD. WINE. SOCIAL.

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.