



URBAN TABLE

# DINNER

DECEMBER 11, 2017

## • ANTIPASTA •

BREAD & BUTTER 4/7

CHEESY GARLIC MONKEY BREAD chive basil oil 5

DEVILED EGGS dijon & capers; choice of: celery or smoked bacon 6/9, or cured smoked salmon\* add 2 **gf**

CHICKEN MEATBALLS\* ricotta & parmesan sauce, spinach, parmesan 9

CLASSIC MEATBALLS\* red sauce, fried mozzarella, basil, grana padano 10

FORMAGGI + SALUMI condimenti + pane misti

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

ARTICHOKE FRITTERS beer battered, truffle aioli 12

FRIED BURRATA fresh basil, parmesan garlic sauce, lemon vinaigrette 10

DIP DUO whipped honey goat cheese with fig & olive tapenade, hummus, candied pepitas, naan, crostini 12 **gf** option

BRUSCHETTA two for \$7.50 or four for \$15

goat cheese, pickled onions, tapenade

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\*

## • INSALATA •

NAPA GARDEN romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette 7/13 **gf**

JAX grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette 7/13 **gf**

CAESAR baby romaine, parmesan chips, polenta croutons, anchovy caesar dressing 6/12

add chicken \$4, shrimp \$5, or salmon \$6 to any salad above\*

AHI TUNA\* seared, spinach, watercress, bean sprouts, wontons, peanuts, sesame seeds, wasabi peas, chili ginger vinaigrette 18 **gf** option

URBAN CAPRESE mozzarella, heirloom tomatoes, crispy prosciutto, blood orange e.v.o.o., cherry balsamic vinegar 8/14 **gf**

## • SECONDI •

SALMON\* grilled, caponata, salsa verde 20 **gf**

SEARED AHI TUNA\* smoked tomato sauce, citrus bok choy 23 **gf**

SHRIMP OREGANATA\* baked shrimp, toasted peppers, basil, parmigiano-reggiano, bucatini 20

PORK CHOP\* grilled, cracked yukon potatoes, fig mustard glaze 23 **gf**

CHICKEN PARMIGIANA\* breaded chicken breast, tomato sauce, mozzarella, parmesan, bucatini 18

FILET MIGNON\* whipped potatoes, gorgonzola horseradish butter, cherry balsamic 26 **gf**

UDON BOWL\* chicken or pork belly, 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 peppercorn, basil, touch of cream 14 **gf** option

SHORT RIB RAGU\* potato gnocchi, chili flakes, ricotta 16

POTATO GNOCCHI caponata, browned butter, sage, grana padano 14

STROZZAPRETI\* italian sausage, black truffle, creamy tomato sauce 16 **gf** option

LOBSTER CEPPA + CHEESE\* crispy prosciutto, lobster & three cheese sauce, al ceppo pasta 26 **gf** option

PAPPARDELLE\* smoked bacon, tomato-cream sauce, parmigiano-reggiano 16 **gf** option

CARBONARA\* bucatini, pancetta, english peas, egg, grana padano 17 **gf** option

BUCATINI ALL'AMATRICIANA\* crispy pancetta, san marzano sauce, grana padano 15 **gf** option

RISOTTO wild mushrooms, shallot, parmesan 15 **gf**

\$8

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

SAUTÉED MUSHROOMS shiitake, crimini, button, local sheep's milk cheese **gf** option

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

CAULIFLOWER grapefruit, mint, shallot vinaigrette, candied pepitas **gf**

POTATO GNOCCHI caponata, browned butter, sage, grana padano

BROCCOLINI charred, lemon butter, parmesan **gf**

CRACKED YUKON POTATOES roasted garlic, crack black pepper, thyme, parmesan **gf**

TUESDAY DATE NIGHT MENU \$15 per person, 2-person minimum

SUNDAY FAMILY MEAL family-style dinner available for dine-in or carry-out \$19.99 per person, 2-person minimum

**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.