

MENU

OSTERIA **U**RBANA

LUNCH MENU

At lunch from Monday to Friday, in addition to all the menu options, you will also find:

Handmade Tonnarelli pasta with garlic, extra virgin olive oil, and chili pepper € 10

1, 3

First course of the day € 12

(A different daily special, please ask the staff)

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14

Meatballs in tomato sauce € 14

1, 3, 7, 9, 12

Main course of the day € 14

(A different daily special, please ask the staff)

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14

and on Thursdays (excluding holidays), at lunch, you'll also find Pizza and Pinsa

DESSERTS

The perfect ending to a delightful meal...

Tiramisù Classic € 6

1, 3, 7, 8

Panna Cotta with mixed berries € 7

1, 3, 7, 8

Our Hazelnut Semifreddo € 8

with salted caramel and chocolate crumble

1, 3, 7, 8

Ricotta and Visciole Tart € 8

1, 3, 7, 8

**"Toasted white chocolate mousse, cocoa biscuit,
and toasted hazelnuts € 8**

1, 3, 7, 8

Pineapple € 5

Pizza with Nutella € 7

1, 7, 8

WATER € 2

SERVICE € 2 (DINNER, SATURDAYS AND HOLIDAYS)

BASKET OF HOMEMADE BREAD € 2

1

CLASSIC FOCACCIA (DINNER ONLY) € 4

1

(*) AT LUNCH, FOR DISHES FEATURING FOCACCIA,
BRUSCHETTA-STYLE BREAD WILL BE SERVED AS AN
ALTERNATIVE

THE CHEF RECOMMENDS

Mixed Platter for 2 € 24

Cold cuts, cheeses, and the chef's specialtie

1, 7

Fassona Tartare € 14

Puntarelle and anchovy mayonnaise

4, 7, 8

Catch of the Day Tartare * € 14

4

Fettuccine with white ragù made with organic Cinta Senese pork € 16

Cinta Senese pork raised in Lazio

1, 3, 9

Tonnarello with oil-packed tuna homemade, tomato, and oregano € 16

1, 3, 4

And Our Roman Classics

**Tonnarello alla Carbonara € 14 or Tonnarello Cacio e Pepe € 12,
Fettuccine all'Amatriciana € 14 or Fettuccine alla Gricia € 13**

1, 3, 4, 7

Coda alla Vaccinara € 16

9

Tuna Tataki € 18

with burnt carrot cream and caramelized onions

4, 7

Mediterranean Buffalo Burger with broccoletti, provola, and BBQ sauce € 16

200g buffalo meat

1, 7

Frisona Beef Tagliata 300g € 22

Mixed Grill for 2 €45

Beef tagliata, chicken breast, pork sausage, pork neck, lamb arrosticini, served on a hot stone with roasted potatoes

Pizza Fiori e Alici DOP € 12,50

Mozzarella, courgette flowers, anchovies, cherry tomatoes, and DOP buffalo mozzarella

1, 3, 4, 6, 7

Pinsa Regina € 15

Tomato sauce, mozzarella, cherry tomatoes, melted PDO buffalo mozzarella in the oven, and basil

1, 6, 7

Our Hazelnut Semifreddo € 8

salted caramel and chocolate crumble

1, 3, 7, 8

Toasted white chocolate mousse, cocoa biscuit, and toasted hazelnuts € 8

1, 3, 7, 8

* If the product is not naturally available, it may be substituted with frozen.

MENU OSTERIA ROMANO

€ 48

Salted cod fillet or Fresh zucchini flower

Fettuccine with white ragù made with organic Cinta Senese or a dish from our classic Roman selections

Coda alla Vaccinara or Frisona Beef Tagliata 300g

Ricotta and Visciole Tart

*Water, a glass of DOP wine,
bread, and service included*

MENU URBANO MARINARO

€ 56

Beer-Sauteed Mussels with rosemary croutons or
Catch of the Day Tartare *

Tonnarello with oil-packed tuna homemade, tomato, and oregano
or Gnocchi with mussels, cherry tomatoes,
and pecorino

Salted cod fillet With puttanesca sauce
or Fish Burger

Our Hazelnut Semifreddo with salted caramel and
chocolate crumble

*Water, a glass of DOP wine,
bread, and service included*

* If the product is not naturally available, it may be substituted with frozen.

ANTIPASTI

MIXED PLATTER FOR 2 € 24 <i>Cold cuts, cheeses, and the chef's specialtie</i>	1, 7
FASSONA TARTARE € 14 <i>Puntarelle and anchovy mayonnaise</i>	4, 7, 8
CATCH OF THE DAY TARTARE * € 14	4
ROMANESCO BROCCOLI CREAM WITH WHIPPED SALT COD MEATBALLS € 13 <i>and chili powder</i>	1, 3, 4, 7
BEER-SAUTÉED MUSSELS € 12 <i>With rosemary croutons</i>	1, 4, 14
OUR SELECTION OF BRUSCHETTE	
MOZZARELLA & ANCHOVY CROSTINO € 4 <i>Bread, mozzarella, anchovies</i>	1, 4, 7
BRUSCHETTA WITH TOMATO € 3	1
BRUSCHETTA WITH PROSCIUTTO AND BUFFALO MOZZARELLA € 5	1, 7
BRUSCHETTA WITH BROCCOLETTI, STRACCIATELLA & ANCHOVIES € 6	1, 4, 7
BRUSCHETTA WITH BUFFALO MOZZARELLA AND SALMON € 7	1, 4, 7
BRUSCHETTA WITH PORCINI MUSHROOMS € 7	1

FRIED

FRESH ZUCCHINI FLOWER € 4 <i>Mozzarella and anchovies</i>	1, 4, 7
SALTED COD FILLET € 6	1, 3
FRIED ANCHOVIES € 8	1, 4, 3
FRIED ARTICHOKE € 7 (IN SEASON)	1, 3
POTATO CROQUETTES € 4 <i>2 potato croquettes</i>	1, 3
SUPPLÌ AL TELEFONO € 2,50	1, 3, 7, 9
SUPPLÌ WITH RAGÙ € 3	1, 3, 7
SUPPLÌ URBANO € 3 <i>Chef's special creation</i>	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14

* If the product is not naturally available, it may be substituted with frozen.

FIRST COURSES

FETTUCCINE WITH WHITE RAGÙ MADE WITH ORGANIC CINTA SENESE PORK € 16	1, 3, 9
<i>Cinta Senese pork raised in Lazio</i>	
TONNARELLO WITH OIL-PACKED TUNA HOMEMADE, TOMATO, AND OREGANO € 16	1, 3, 4
GNOCCHI WITH MUSSELS, CHERRY TOMATOES, AND PECORINO * € 14	1, 3, 7
GNOCCHI WITH TOMATO € 10	1, 3, 12
CHICKPEA, POTATO, AND SMOKED PAPRIKA SOUP € 12	1, 8
PASTA, POTATOES, AND PROVOLA WITH MALTAGLIATI € 12	1, 3, 7

AND OUR ROMAN CLASSICS

TONNARELLO ALLA CARBONARA € 14	1, 3, 7
<i>eggs, guanciale, Pecorino Cheese, and black pepper</i>	
TONNARELLO CACIO E PEPE € 12	1, 3, 4
<i>Pecorino Romano and black pepper</i>	
FETTUCCINE ALLA AMATRICIANA € 14	1, 3, 7
<i>Tomato, Pecorino Cheese, and guanciale</i>	
FETTUCCINE ALLA GRICIA € 13	1, 3, 7
<i>Pecorino Cheese and guanciale</i>	

Fettuccine, tonnarelli, gnocchi, and maltagliati are homemade.

SALADS

LA CAPRESE € 12	7
<i>Tomato, buffalo mozzarella, basil, lettuce, rocket</i>	
SALMON € 14	4, 7
<i>Cherry tomatoes, smoked salmon, buffalo mozzarella, lemon zest, lettuce, rocket</i>	
CAESAR € 12	1, 3, 4, 6, 7, 10, 12
<i>Lettuce, chicken, cherry tomatoes, Grana Padano shavings, croutons, Caesar dressing</i>	

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MAIN COURSES

FROM THE KITCHEN

CODA ALLA VACCINARA € 16	9
BRAISED BEEF CHEEK IN RED WINE WITH SAUTÉED BEET GREENS € 18	1, 7, 8
TUNA TATAKI € 18 <i>with burnt carrot cream and caramelized onions</i>	1, 4
SALTED COD FILLET € 16 <i>With puttanesca sauce</i>	4, 7

OUR HAMBURGERS – FOOD QUALITY

ALL OUR HAMBURGERS ARE SERVED WITH FRENCH FRIES.

FISH BURGER € 16 <i>Stracciatella, arugula (oil, salt, lemon), grilled octopus, and mildly spicy pepper sauce</i>	4, 7
** CLASSIC BEEF HAMBURGER DUCHESSA DI WOLF € 16 <i>200g Beef burger with cheddar, lettuce, tomato, caramelized onions, and mayonnaise</i>	3, 7, 12
** MEDITERRANEAN BUFFALO BURGER WITH BROCCOLETTI, PROVOLA, AND BBQ SAUCE € 16 <i>200g buffalo meat</i>	7

FROM THE GRILL

CHICKEN STEAK € 12	
ARROSTICINI € 13 <i>8 grilled lamb skewers</i>	
GRILLED CHICKEN € 15	
** FRISONA BEEF TAGLIATA € 22 <i>300g of sliced beef tagliata</i>	
** VALDOSTANA BEEF FILLET € 26 <i>250g beef fillet</i>	
MIXED GRILL FOR 2 € 45 <i>Beef tagliata, chicken breast, pork sausage, pork neck, lamb arrostitini, served on a hot stone with roasted potatoes</i>	
** <i>Selected quality meats from the butcher shop THE WOLF</i>	

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SIDE DISHES

ROASTED POTATOES € 5	
POTATOES CHIPS € 4	Homemade thin-cut fries
CHICORY WITH VINEGAR OR SAUTÉED € 5	
BROCCOLETTI WITH VINEGAR OR SAUTÉED € 5	
PUNTARELLE ALLA ROMANA € 6 (IN SEASON)	4
GRILLED SEASONAL VEGETABLES € 5	
FRENCH FRIES € 4	

BEER AND SOFT DRINKS

DRAFT BEER	1	0,20 cl	0,30 cl	0,40 cl	0,50 cl
MENABREA LAGER 4,8% vol.		€ 3,50		€ 5	
MENABREA AMBRATA 5,0% vol.		€ 3,50		€ 5,50	
LISA DEL BORGO 5.0% vol. BIRRA ARTIGIANALE			€ 4	€ 5,50	
WEISS WEIHENSTEPHAN 5,4% vol.			€ 4,50		€ 6
IPA MORETTI 6,3% vol.		€ 3,50		€ 5,50	

IN THE BOTTLE	1
MORETTI BAFFO D'ORO € 4,50	
ICHNUSA NON FILTRATA € 5	
BALADIN ROCK'N ROLL € 6 DOPPIO MALTO CHIARA	
BALADIN SUPER BETTER € 6 DOPPIO MALTO ROSSA	
BALADIN ISAAC BIRRA BIANCA € 6	
MORETTI ZERO ALCOL € 4	

SOFT DRINKS
COCA COLA € 3
COCA COLA ZERO € 3
FANTA € 3
SPRITE € 3
CHINOTTO € 3

COFFEE SERVICE AT THE TABLE

For our extensive list of spirits and aperitifs, please ask the staff

COFFEE € 2	GINSENG € 3
DECAFFEINATED € 2	CAPPUCCINO € 3 7
BARLEY COFFEE € 2	TEA/HERBAL INFUSIONS € 3

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ALLERGENS

LIST OF INGREDIENTS

CUSTOMER INFORMATION REGARDING THE PRESENCE OF INGREDIENTS OR TECHNOLOGICAL AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES IN THE FOOD

We kindly inform our customers that the dishes prepared and served at this establishment, as well as the beverages, may contain ingredients or additives considered allergens.

List of allergenic ingredients used in this establishment and included in the Annex of Regulation 1169/2011 EU “Substances or products that cause allergies or intolerances.

- 1** CEREALS CONTAINING GLUTEN AND DERIVATIVES
WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT
- 2** CRUSTACEANS AND CRUSTACEAN-BASED PRODUCTS AND
THEIR DERIVATIVES
- 3** EGGS AND EGG-BASED PRODUCTS
- 4** FISH AND FISH-BASED PRODUCTS
- 5** PEANUTS AND PEANUT-BASED PRODUCTS
- 6** SOYA AND SOYA-BASED PRODUCTS
- 7** MILK AND MILK-BASED PRODUCTS (INCLUDING LACTOSE)
- 8** NUTS AND THEIR PRODUCTS
ALMONDS, HAZELNUTS, CASHEWS, PECANS, BRAZIL NUTS,
PISTACHIOS, WALNUTS, AND MACADAMIA
- 9** CELERY AND CELERY-BASED PRODUCTS
- 10** MUSTARD AND MUSTARD-BASED PRODUCTS
- 11** SESAME SEEDS AND SESAME SEED-BASED PRODUCTS
- 12** SULPHUR DIOXIDE AND SULPHITES
- 13** LUPINS AND LUPIN-BASED PRODUCTS
- 14** MOLLUSCS AND MOLLUSC-BASED PRODUCTS

A responsible staff member is available to provide any assistance or additional information, including through the presentation of appropriate documentation, such as operational instructions, recipe books, and original labels of the raw materials.