

MENU

OSTERIA!URBANA

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

Strawberry panna cotta € 7

1, 7

Our Hazelnut Semifreddo € 8

with salted caramel and chocolate crumble

1, 3, 7, 8

Ricotta and Visciole Tart € 8

1, 3, 7, 8

Lemon and White Chocolate Cheesecake € 8

1, 7

Seasonal Fruit € 5

Peaches in Wine € 6

12

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

ANTIPASTI

MIXED PLATTER FOR 2 € 24 <i>Cold cuts, cheeses, and the chef's specialtie</i>	1, 7
PIEMONTESE FASSONA TARTARE € 15 <i>Tzatziki sauce, roasted cherry tomatoes</i>	7, 12
CATCH OF THE DAY TARTARE * € 15	4
SALT COD PANZANELLA € 14 <i>oil-poached cod, red datterini tomatoes, celery, cucumber, toasted bread croutons</i>	1, 4, 9, 12
POACHED EGG € 12 <i>cooked at 62°C with pea cream and crispy kadaifi</i>	1, 3

OUR SELECTION OF BRUSCHETTE

MOZZARELLA & ANCHOVY CROSTINO € 5 <i>Bread, mozzarella, anchovies</i>	1, 4, 7
BRUSCHETTA WITH TOMATO € 3	1
BRUSCHETTA WITH PROSCIUTTO AND BUFFALO MOZZARELLA € 6	1, 7
BRUSCHETTA WITH PORCINI MUSHROOMS € 7	1
BRUSCHETTA WITH CHICORY, STRACCIATELLA AND ANCHOVIES € 7	1, 4, 7

FRIED

FRESH ZUCCHINI FLOWER € 4 <i>Mozzarella and anchovies</i>	1, 4, 7
SALTED COD FILLET € 6	1, 3
FRIED ANCHOVIES € 9	1, 4, 3
ZUCCHINI MATCHSTICKS € 6	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
FRIED CALAMARI * € 16	1, 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, 7, 9
<i>Cinta Senese pork raised in Lazio and Parmesan</i>	
GNOCCHI WITH TOMATO € 10	1, 3, 12
GNOCCHI WITH MUSSELS, YELLOW DATTERINI TOMATOES, AND BASIL SAUCE * €15	1, 3, 7, 14
FETTUCCINE WITH ASPARAGUS AND PECORINO €16	1, 3, 7, 12
TONNARELLO WITH GARLIC, OIL, CHILI, TUNA TARTARE, AND BREAD CRUMBLE €18	1, 3, 4, 12
FETTUCCINE WITH BURNT EGGPLANT CREAM, DATTERINI TOMATOES, BASIL, SHRIMP TARTARE, AND ORANGE ZEST €18	1, 2, 3, 12

AND OUR ROMAN CLASSICS

TONNARELLO ALLA CARBONARA € 14	1, 3, 7
<i>eggs, guanciale, Pecorino Cheese, and black pepper</i>	
TONNARELLO CACIO E PEPE € 13	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>Lettuce, arugula, Pachino tomatoes, buffalo mozzarella, basil</i>	
SALMON € 14	4, 7
<i>Lettuce, arugula, smoked salmon, buffalo mozzarella, Pachino tomatoes, lemon zest</i>	
CAESAR € 12	1, 3, 4, 6, 7, 10, 12
<i>Lettuce, Pachino tomatoes, bread croutons, Parmesan shavings, mayonnaise and mustard sauce, chicken</i>	

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MAIN COURSES

FROM THE KITCHEN

CODA ALLA VACCINARA € 16	9
ROMAN-STYLE ROLLED MEAT € 14 <i>with smashed potatoes</i>	9, 12
PORK TENDERLOIN € 16 <i>sautéed agretti, honey and beer sauce</i>	1, 7, 12
SALT COD FILLET € 16 <i>with chickpeas, lemon, and baby spinach</i>	4
GRILLED CALAMARI AND ASPARAGUS € 18	14

OUR HAMBURGERS – FOOD QUALITY

ALL OUR HAMBURGERS ARE SERVED WITH FRENCH FRIES.

FISH BURGER € 16 <i>Roasted Octopus, Stracciatella, Arugula (oil, salt, lemon), Slightly Spicy Pepper Chutney</i>	4, 7
** CLASSIC BEEF HAMBURGER DUCHESSA DI WOLF € 16 <i>200g Beef Burger with Cheddar, Lettuce, Tomato, Caramelized Onion, Mayonnaise, and French Fries</i>	3, 7, 12
** DUCHESSA DI WOLF BEEF BURGER WITH CHICORY, PROVOLA CHEESE, BBQ SAUCE, FRENCH FRIES € 16 <i>200g Beef Hamburger</i>	7

FROM THE GRILL

CHICKEN STEAK € 13	
ARROSTICINI € 13 <i>8 grilled lamb skewers</i>	
GRILLED CHICKEN € 15	
** BEEF TAGLIATA € 22 <i>300g Frisona beef tagliata</i>	
** BEEF TENDERLOIN € 26 <i>250g Valdostana-style beef tenderloin</i>	
MIXED GRILL FOR 2 € 45 <i>Beef tagliata, chicken breast, pork sausage, pork neck, lamb arrosticini, served on a hot stone with roasted potatoes</i>	
** <i>Selected quality meats from the butcher shop THE WOLF</i>	

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

SIDE DISHES

ROASTED POTATOES € 5
POTATO CHIPS € 4 (homemade thin-cut fries)
FRENCH FRIES € 5
SOUR/SAUTÉED CHICORY € 5
SEASONAL GRILLED VEGETABLES € 5

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 DOPPIO MALTO CHIARA	€ 6
BALADIN SUPER BETTER DOPPIO MALTO ROSSA	€ 6
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	CAPPUCCINO € 3 7
DECAFFEINATED € 2	TEA/HERBAL INFUSIONS € 3

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WHITE WINES

BOTTIGLIA

FALANGHINA
VANNELLI LAZIO

€ 15

VERMENTINO IGT
VANNELLI LAZIO

€ 18

PINOT GRIGIO
VANNELLI LAZIO

€ 18

MALVASIA PUNTINATA IGP
DIVINA PROVVIDENZA LAZIO

€ 20

PECORINO IGP BIO
CANTINA JU ZIRE

€ 22

VINNAE RIBOLLA GIALLA
JERMANN

€ 30

GEWÜRZTRAMINER
TERLAN

€ 30

SAUVIGNON
JERMANN

€ 32

CHARDONNAY
JERMANN

€ 32

PINOT BIANCO VORBERG RISERVA
TERLAN

€ 39

For the availability of wines by the glass, please ask the staff.

RED WINES

	BOTTIGLIA
MERLOT IGP VANNELLI LAZIO	€ 15
CESANESE IGT VANNELLI LAZIO	€ 18
SYRAH IGT DIVINA PROVVIDENZA LAZIO	€ 20
CHIANTI SUPERIORE D.O.C.G. SANTA CRISTINA	€ 22
MONTEPULCIANO D'ABRUZZO DOC VANNELLI LAZIO	€ 22
NEPRICA PRIMITIVO PUGLIA IGT TORMARESCA	€ 22
BARBERA D'ALBA DOC PRUNOTTO	€ 28
ANTICA FONTANA CABERNET SAUVIGNON DIVINA PROVVIDENZA	€ 28
ROSSO DI MONTALCINO DOC PIAN DELLE VIGNE	€ 32
PINOT NERO DOC TERLAN	€ 32

For the availability of wines by the glass, please ask the staff.

ROSÉ WINES

BOTTIGLIA

AERIS PINOT NERO IGP
DIVINA PROVVIDENZA LAZIO

€ 24

CALAFURIA ROSATO SALENTO I.G.T.
TORMARESTA

€ 26

SPARKLING WINE

BOTTIGLIA

MILLESIMATO BRUT
PROGETTI DIVINI

€ 18

VALDOBBIADENE DOCG
PROGETTI DIVINI

€ 24

**CA DEL BOSCO CUVÉE
PRESTIGE ROSÉ EDIZIONE**
CA' DEL BOSCO

€ 47

CHAMPAGNE PERRIER-JOUËT BRUT
PERRIER JOUËT

€ 70

For the availability of wines by the glass, please ask the staff.

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.