

OSTERIA URBANA

### PIZZERIA E PINSERIA

SOLO A CENA

#### LA PIZZA

DOUGH ROLLED OUT WITH A ROLLING PIN

Made with a selection of national soft wheat

#### LA PINSA

HAND-STRETCHED DOUGH Made with a blend of selected wheat, rice, and soy flours

#### CRISPY AND EASY TO DIGEST!

The dough for our pizzas and pinsas is left to rise for 48 to 96 hours.

## NOT JUST LONG FERMENTATION

The quality of our pizza is achieved through the use of top-quality ingredients, starting with the flour, tomatoes, and "real" mozzarella.

## **FRIED**

<b>ZUCCHINI FLOWER</b> € 4,50 Filled with fior di latte mozzarella and anchovies in oil	1, 4, 7
BATTERED SALT COD FILLET € 6	1, 3
FRIED CALAMARI * € 16	1, 14
ARTICHOKE WEDGES € 7	1, 4
POTATO CROQUETTES (2 PIECES) € 4 With egg, fior di latte mozzarella, a mix of Parmesan and Pecorino cheese, and parsley	1, 3
SUPPLÌ AL TELEFONO € 3 Rice croquette with tomato sauce, fior di latte mozzarella, and Parmesan	1, 3, 7, 9
SUPPLÌ AL RAGÙ € 3,50 Rice croquette with beef ragù in tomato sauce, fior di latte mozzarella, and Parmesan	1, 3, 7
SUPPLÌ URBANO € 3,50 Chef's special creation	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14

<sup>\*</sup> If the product is not naturally available, it may be substituted with frozen.

# PIZZERIA E PINSERIA

**DINNER ONLY** 

	PIZZA 180G	PINSA 280g	
ROSSA Tomato sauce	€ 5,5	€8	1, 6
MARINARA Tomato sauce, oregano, and garlic oil	€6	€ 8,5	1, 6
MARGHERITA Tomato sauce, mozzarella	€ 8,5	€ 11	1, 6
<b>FUNGHI</b> Tomato sauce, mozzarella, and champignon mushrooms	€ 9,5	€ 12	1, 6
CAPRICCIOSA Tomato sauce, mozzarella, champignon mushrooms, pitted black olives, artichokes, boiled egg, and Parma cured ham	€ 11,5	€ 14	1, 3, 6, 7
NAPOLI Tomato sauce, mozzarella, anchovies	€ 10	€ 12,5	1, 4, 7
FIORI E ALICI Mozzarella, zucchini flowers, anchovies	€ 11	€ 13,5	1, 4, 7
FIORI E ALICI DOP  Mozzarella, zucchini flowers, anchovies, datterino cherry tomatoes, and DOP buffalo mozzarella	€ 12,5	€ 15	1, 3, 4, 6, 7
4 FORMAGGI Mozzarella, smoked scamorza, gorgonzola, and Parmesan cheese	€ 11	€ 13,5	1, 4, 6, 7, 8
RADICCHIO E GORGONZOLA Mozzarella, gorgonzola, and radicchio	€ 10,5	€ 13	1, 7
AL SALMONE Fior di latte mozzarella, smoked salmon, and arugula	€ 11	€ 13,50	1, 4, 7

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	PIZZA 180G	PINSA 280g	
ORTOLANA Fior di latte mozzarella, eggplant, zucchini, bell peppers, pachino tomatoes	€ 9,5	€ 12	1, 7
TONNO E CIPOLLA Tomato sauce, fior di latte mozzarella, tuna in oil, and onion	€10	€ 12,50	1, 4, 7
PARMIGIANA Breaded and fried eggplant, Parmesan flakes, fior di latte mozzarella, tomato, and basil	€ 10,5	€ 13	1, 6, 7
STRACCIATA E MORTAZZA  Mortadella, stracciata di burrata, and crushed pistachios	€ 11,5	€ 14	1, 6, 7
BOSCAIOLA Mozzarella, mushrooms, and sausage	€ 11	€ 13,5	1, 6
WURSTEL E PATATINE FRITTE Tomato sauce, mozzarella, würstel sausage, and French fries	€10	€ 12,5	1, 6, 7
<b>DIAVOLA</b> Tomato sauce, mozzarella, and ventricina salami	€ 11	€ 13,5	1, 5, 6, 7
MARGHERITA GIALLA Yellow datterino tomato sauce and mozzarella	€ 10,5	€ 13	1, 7, 8
CROSTINO Mozzarella and cooked ham	€ 9,5	€ 12	1, 6, 7
REGINA Tomato sauce, mozzarella, datterino tomatoes, DOP buffalo mozzarella melted in the oven, and basil	€ 11	€ 13,5	1, 6, 7
BUFALA DOP Red datterino tomatoes, mozzarella, DOP buffalo mozzarella, and basil	€ 11	€ 13,5	1, 4, 6, 7, 8
AMATRICE Tomato sauce, guanciale (cured pork cheek), mozzarella, and Pecorino Romano cheese	€ 11	€ 13,5	1, 6, 7

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## CALZONI E FOCACCE

**DINNER ONLY** 

## PINSE

AFFUMICATA Smoked provola cheese and speck	€ 13	1, 6
AUDACE Mozzarella, smoked provola cheese, stracciatella, Taggiasca olives, and porcini mushrooms	€ 14,5	1, 6
MARGHERITA 2.0 Yellow datterino tomatoes, sausage, basil pesto, and fresh buffalo mozzarella added after baking	€ 13	1, 7
URBANA Artichokes, guanciale (cured pork cheek), and burrata	€ 13	1,7
BROCCOLETTI E SALSICCIA White pinsa base with fior di latte mozzarella, sautéed broccoletti (Italian broccoli rabe), and sausage	€ 13	1, 12
CALZONES		
MARGHERITA TOMATO AND MOZZARELLA	€9	1, 6
HAM AND MOZZARELLA	€ 9,5	1, 6
MUSHROOMS, SAUSAGE, AND MOZZARELLA	€ 11	1, 7
FOCACCIAS		
FOCACCIA Salt and extra virgin olive oil	€4	1, 6
CLASSIC CRUNCHY FOCACCIA  Double "crunch" focaccia with arugula, DOP Tenuta Pontoni buffalo mozzarella, and Parma cured ham	€ 13	1, 6

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## DESSERTS

#### Classic tiramisù € 6 1. 3. 7. 8 Panna Cotta € 7 With your choice of berry sauce, salted caramel, or Nutella 1.7 Our hazelnut semifreddo € 8 With salted caramel and cocoa crumble Chocolate brownies € 8 With hazelnuts and vanilla custard sauce 1.3.5.7 Apple cake € 8 Served with vanilla ice cream 1 3 7 **Seasonal fruit** € 5 **Pizza con Nutella** € 7 1.7.8

#### COFFEE SERVICE AT THE TABLE

For our full selection of spirits and aperitifs, please ask the staff

COFFEE € 2

DECAFFEINATED COFFEE € 2

TEA / HERBAL INFUSIONS € 3

WATER € 2

SERVICE CHARGE € 2 (DINNER, SATURDAYS, AND HOLIDAYS)

HOMEMADE BREAD BASKET € 2

1

CLASSIC FOCACCIA (DINNER ONLY) € 4

(\*) AT LUNCH, DISHES SERVED WITH FOCACCIA WILL INSTEAD BE ACCOMPANIED BY TOASTED BREAD

## **BEERS AND BEVERAGES**

DRAFT BEER	1	0,20 cl	0,30 cl	0,40 cl	0,50 cl
MENABREA LAGER 4,8% v	/ol.	€ 3,50		€5	
MENABREA AMBRATA 5,0	0% vol.	€ 3,50		€ 5,50	
LISA DEL BORGO 5.0% VO BIRRA ARTIGIANALE	l.		€4	€ 5,50	
WEISS WEIHENSTEPHAN	5,4% vol.		€ 4,50		€6
IPA MORETTI 6,3% vol.		€ 3,50		€ 5,50	
BOTTLED BEER	1	S	OFT DI	RINKS	
MORETTI BAFFO D'ORO €	€ 4,50	CC	OCA COL	<b>A</b> € 3	
ICHNUSA NON FILTRATA	€5	CC	OCA COL	A ZERO €	3
BALADIN ROCK'N ROLL € DOPPIO MALTO CHIARA	€ 6	FA	NTA € 3		
BALADIN SUPER BETTER : DOPPIO MALTO ROSSA	€ 6	_	RITE € 3	€3	

**BALADIN ISAAC** BIRRA BIANCA € 6

MORETTI ZERO ALCOL € 4

# SPIRITS

#### **AMARI**

DEL CAPO, AVERNA, JAGERMEISTER, LUCANO, BRAULIO MONTENEGRO, FERNET, BRANCA MENTA, UNICUM,	€ 4
JEFFERSON	€6
TEQUILA & MEZCAL	
CUERVO GOLD	€ 6
ESPOLON REPOSADO	€8
MONTE ALBAN	€7
MONTELOBOS	€8
RUM	
MATUSALEM 15Y	€7
DIPLOMATICO RESERVA	€8
DON PAPA	€9
VODKA	
ABSOLUT	€6
LIQUEURS	
LIMONCELLO	€ 4
DI SARONNO	€ 5

# DISTILLATI

#### **WHISKY**

BALLANTINES	€6
TALISKER, OBAN, LAPHROAIG	€ 9
GRAPPE	
GRAFFL	
BIANCA	€ 4
BARRIQUE	€ 5
COGNAC	
RÈMY MARTIN VSOP	€8
MARTELL	€ 7

#### **ALLERGENS**

#### LIST OF INGREDIENTS

14

# 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

MOLLUSCS AND MOLLUSC-BASED PRODUCTS