

**MENI**  
ENGLISH

**J**

**In this menu you can also find allergen information. Next to each dish, reference letters indicate the presence of specific allergens. For the complete list and the meaning of each letter, please refer to the last page of the menu, where a detailed key is provided.**

*"In the heart of Rome, Osteria Urbana was born as a gentle meeting between memory and the present — a place where Roman tradition still breathes, touched by a contemporary breeze. Here, time slows down. Fresh pasta takes shape slowly, between flour and passion, preserving the scent of family kitchens and the warmth of shared tables. Because Osteria Urbana is not just a place to eat; it is a place to find yourself again — an embrace, a pause, a homecoming."*

*AND YOU FEEL RIGHT AT HOME.*

## **"ROME IN YOUR MOUTH"**

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### **A JOURNEY BETWEEN TRADITION AND INNOVATION — SET MENU**

**FRIED ZUCCHINI BLOSSOM OR FRIED RICE BALL OR BEER-BATTERED SALT COD FILLET**

**TASTING OF A CLASSIC ROMAN PASTA**

**BRAISED OXTAIL OR PAN-FRIED VEAL WITH PROSCIUTTO & SAGE OR SALT COD FILLET**

**ROMAN-STYLE ESCAROLE WITH RAISINS, OLIVES & PINE NUTS**

**TIRAMISÙ OR RICOTTA & SOUR CHERRY TART**

**A GLASS OF WINE**

**38**

***Prices are in Euros.***

# APPETIZERS

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## **GRAN TAGLIERE DELL'URBE (for two) (A,G)**

Chef's selection of cured meats, cheeses, and small bites 24

## **BEEF TARTARE (G,L)**

Raw minced beef with olive oil, salt & pepper 15

## **BUFFALO MOZZARELLA CAPRESE (DOP)(G)**

Campania buffalo mozzarella 250g, tomato, basil 16

## **CAPONATA, "VEGETABLE SIN" (I)**

Sweet & sour eggplant with onion, celery, olives, capers &  
tomato 10

## **FLATBREAD (A)**

Tomato, olives, extra virgin olive oil, rosemary 6

## OUR FRIED DISHES — MADE TO ORDER

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### **FRIED ZUCCHINI BLOSSOM (A,D,G)**

Stuffed with fresh mozzarella and oil-packed  
anchovies 4.50

### **BEER-BATTERED SALT COD FILLET\* 6 (A,D)**

### **FRIED CALAMARI\* 16 (A,N)**

### **MATCHSTICK ZUCCHINI FRIES 6 (A,C)**

### **POTATO CROQUETTES (2 pieces) (A,C,G)**

Egg, fresh mozzarella, parmesan, pecorino,  
parsley 4

### **CLASSIC FRIED RICE BALL SUPLI (A,C,G,I)**

Rice in tomato sauce with melted mozzarella &  
parmesan 3

### **FRIED RICE BALL SUPLI WITH MEAT RAGÙ (A,C,G,I)**

Rice with beef & tomato ragù, mozzarella,  
parmesan 3.50

### **FRIED ANCHOVIES\* 7 (A,C,D,G)**

## BRUSCHETTE

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### **MOZZARELLA & ANCHOVIES 5 (A,D,G)**

### **TOMATO & BASIL 3 (A)**

### **PROSCIUTTO & BUFFALO MOZZARELLA 6 (A,G)**

### **ESCAROLE, RAISINS, PINE NUTS, BURRATA & OLIVES 7.50 (A,G, H)**

\* If a product is unavailable fresh, it may be replaced with frozen.

**Fettuccine, urbanelli, gnocchi, and maltagliati are all made in-house.**

"Urbanello" is our take on the classic Roman tonnarello — hand-cut and rolled, softer and more irregular than the original. A "wrong tonnarello," in the best possible way: tender, full-bodied, and irresistible.

Our pasta is made with free-range eggs from Galline Felici farm ([www.gallinefelici.it](http://www.gallinefelici.it)).



## FIRST COURSES

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### **WHITE PORK RAGÙ FETTUCCINE** (A,C,G,I)

Fettuccine with a rich white ragù of organic Cinta Senese pork (a heritage breed raised free-range in Lazio), parmesan & fennel fronds 18

### **CHEF'S FRESH RAVIOLI**

Seasonal freshpasta ravioli with a filling of the chef's choice 18

### **BAKED GNOCCHI WITH TOMATO & MOZZARELLA** (A,C,G)

Potato dumplings in tomato sauce with melted mozzarella, fresh basil, gratinated in the oven 16

### **URBANELLO WITH PESTO** (A,C,G,H)

Basil, extra virgin olive oil, parmesan, pecorino, pine nuts, garlic, confit tomatoes 15

### **VERRIGNI SPAGHETTI WITH CLAMS GARLIC, OLIVE OIL & CHILI WITH CHOPPED PARSLEY** 19 (A,N)

## OUR ROMAN CLASSICS

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### **CARBONARA URBANELLI** (A,C,G)

Egg pasta with free-range eggs, cured pork jowl, Pecorino Romano & black pepper 16

### **CACIO E PEPE URBANELLI** (A,C,G)

Egg pasta with Pecorino Romano & black pepper 14

### **AMATRICIANA FETTUCCINE** (A,C,G)

Tomato, Pecorino Romano & cured pork jowl 15

### **GRICIA FETTUCCINE** (A,C,G)

Pecorino Romano, cured pork jowl & black pepper 14

# MAIN COURSES

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## FROM THE KITCHEN

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### **SLOW-BRAISED OXTAIL** (G,I)

Roman-style oxtail braised for hours in tomato sauce with celery & vegetables 18

### **PAN-FRIED VEAL WITH PROSCIUTTO & SAGE** (A,G)

Thin veal cutlets topped with prosciutto and fresh sage 14

### **GRANDMA'S MEATBALLS IN TOMATO SAUCE** (A,C,G)

Ground meat, parmesan, stale bread, egg, parsley 14

### **SLOW-COOKED BEEF TENDERLOIN**

(cooked sous vide) with saffron potato cream & candied carrot 24

### **SALT COD FILLET\*** (D)

On a bed of chickpea cream with escarole, confit tomato & lemon zest 18

## FROM THE GRILL

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### **GRILLED CHICKEN THIGHS**

cooked sous vide then grilled 14

### **LAMB SKEWERS — 8 PIECES**

grilled lamb skewers, a classic from the Italian Abruzzo region (+€2 per extra skewer) 14

### **SLICED BEEF STEAK 300G** 25

### **GRILLED LAMB CHOPS** 20

### **MIXED GRILL FOR TWO**

Sliced beef, chicken breast, pork sausage, pork neck, lamb skewers, served with roasted potatoes 45 (C,G,I)

### **"DUCHESSA DI WOLF" BEEF BURGER (200G)**

Tomato, lettuce, cheddar, caramelized onion, crispy cured pork jowl, mayo, served with fries 16

\* If a product is unavailable fresh, it may be replaced with frozen.

# SIDES & SALADS

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**OVEN-ROASTED POTATOES 5 (L)**

**POTATO CHIPS 4**

**FRENCH FRIES\* 5**

**CHICORY, DRESSED OR SAUTÉED 5**

**SEASONAL GRILLED VEGETABLES 6**

**ROMAN-STYLE ESCAROLE WITH RAISINS, OLIVES & PINE NUTS 7.50 (H)**

**GREEK SALAD (G)**

Feta, cucumber, tomato, croutons, basil 12

**SMOKED SALMON & BUFFALO MOZZARELLA SALAD (D,G)**

Lettuce, arugula, smoked salmon, buffalo mozzarella, cherry tomatoes, lemon zest 14

**CAESAR SALAD (A,C,D,F,G,J,K)**

Lettuce, cherry tomatoes, croutons, shaved grana padano, caesar dressing, chicken 13

# DESSERTS

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**Classic Tiramisù 6 (A,C,G,H)**

**Panna Cotta with wild berry or salted caramel sauce 7 (A,G)**

**Hazelnut Semifreddo with salted caramel & cocoa crumble 8 (A,C,G,H)**

**Ricotta & Sour Cherry Tart 7 (A,C,G)**

**Lemon Cheesecake 7 (G)**

**Seasonal Fruit 5**

**Nutella Pizza 7 (A,G,H)**

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# DESSERTS

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**Seasonal Fruit 5**

**Nutella Pizza 7** (A,G,H)

# CAFFETTERIA AL TAVOLO

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

**Espresso 2**

**Decaf 2.50**

**Cappuccino 3**

**Tea / Herbal Infusions 3**

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**WATER €2**

**COVER CHARGE €2**

**(DINNER, SATURDAYS & HOLIDAYS)**

**HOUSE-MADE BREAD BASKET €2** (A)

**CLASSIC FLATBREAD (DINNER ONLY) €4** (A)

*At lunch, dishes that come with flatbread will be served with toasted bruschetta bread instead*

# DRINKS & BEERS

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## DRAFT BEER

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0.20 cl 0.30cl, 0.40cl, 0.50cl

**MENABREA LAGER 4,8% vol**

0.20cl: 3,50/ 0.40cl: 5

**MENABREA AMBER 5,0% VOL.**

0.20: 3.50/ 0.40: 5,50

**WEISS WEIHENSTEPHAN 5,4% vol.**

0.30cl:4,50/ 0.50cl: 6

## BOTTLED BEER

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**MORETTI BAFFO D'ORO 4,50**

**ICHNUSA UNFILTERED 5**

**BALADIN ROCK'N ROLL 6**

double malt, blonde

**BALADIN SUPER BETTER 6**

double malt, red

**BALADIN ISAAC 6**

wheat beer

**MORETTI ALCOHOL-FREE 4**

**BALADIN IPA 6**

## SOFT DRINKS

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**COCA COLA 3**

**COCA COLA ZERO 3**

**FANTA 3**

**SPRITE 3**

**CHINOTTO 3**

# ALLERGENS

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## LIST OF INGREDIENTS

### **CUSTOMER INFORMATION REGARDING THE PRESENCE IN FOOD OF INGREDIENTS OR PROCESSING AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES.**

Dear customers, please be advised that the dishes prepared and served in this establishment, as well as beverages, may contain ingredients or processing aids considered allergens.

### **List of allergenic ingredients used in this establishment and included in Annex of EU Regulation 1169/2011 “Substances or products causing allergies or intolerances”.**

- A** CEREALS CONTAINING GLUTEN AND DERIVED PRODUCTS: WHEAT, RYE, BARLEY, OATS, SPELT, KHORASAN WHEAT (KAMUT).
- B** CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS AND THEIR DERIVATIVES.
- C** EGGS AND PRODUCTS MADE FROM EGGS.
- D** FISH AND PRODUCTS BASED ON FISH.
- E** PEANUTS AND PRODUCTS MADE FROM PEANUTS.
- F** SOY AND PRODUCTS MADE FROM SOY.
- G** MILK AND MILK-BASED PRODUCTS (INCLUDING LACTOSE).
- H** NUTS AND THEIR PRODUCTS  
(ALMONDS, HAZELNUTS, CASHEWS, PECANS, BRAZIL NUTS, PISTACHIOS, WALNUTS, AND MACADAMIA NUTS).
- I** CELERY AND PRODUCTS BASED ON CELERY.
- J** MUSTARD AND PRODUCTS BASED ON MUSTARD.
- K** SESAME SEEDS AND PRODUCTS BASED ON SESAME SEEDS.
- L** SULFUR DIOXIDE AND SULFITES.
- M** LUPIN AND PRODUCTS MADE FROM LUPIN.
- N** MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS.

*A designated manager is available to provide any additional support or information, including the presentation of appropriate documentation such as operating instructions, recipes, and original labels of raw materials.*