

MEN

RESTAURANT

A large, bold, dark grey stylized letter 'U' that serves as a logo. It has a thick vertical stem and a curved bottom. To its left, the word 'MEN' is written in a bold, sans-serif font, and the word 'RESTAURANT' is written below it, separated by a horizontal dashed line.

OSTERIA  **RBANA**

LUNCH MENU

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

Homemade artisanal urbanelli with garlic, olive oil, and chili pepper € 10

1, 3

First course of the day € 12 - 14
(a new option every day - ask the staff)

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

**Meatballs in tomato sauce
with a side of roasted potatoes € 14**

1, 3, 7, 9, 12

Main course of the day € 14
(a new option every day - ask the staff)

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

“Urbanello” è il tonnairello simbolo della cucina romana rivisitato da Osteria Urbana con una stesura manuale ed un taglio fatto a mano con sapiente manualità; insomma un “tonnairello sbagliato”; morbido, corposo ed irresistibile

NOVEMBRE

TASTING MENU

€36

(Our monthly menus feature dishes
and products inspired by the season)

----- *an appetizer of your choice from* -----

BATTERED ZUCCHINI FLOWERS

Crispy and golden, stuffed with fresh mozzarella and anchovy,
a classic autumn delight best enjoyed hot

1, 4, 7

BRUSCHETTA WITH PORCINI MUSHROOMS

Crispy toasted bread topped with sautéed porcini mushrooms,
flavored with extra virgin olive oil, garlic, and fresh parsley

1

----- *A main course of your choice from* -----

FETTUCCINE WITH PORCINI MUSHROOMS

Fresh handmade pasta, creamy and fragrant, prepared with seasonal
porcini mushrooms and a drizzle of aromatic olive oil

1, 3, 12

FETTUCCINE WITH ORGANIC CINTA SENESE PORK WHITE RAGU

Organic Cinta Senese pork raised in Lazio, served with Parmesan cheese

1, 3, 7, 9

BRAISED BEEF

Tender and aromatic, served with creamy mashed potatoes, catalogna
chicory, and blueberry sauce, the perfect dish for the colder months

4, 9

MEATBALLS IN TOMATO SAUCE WITH A SIDE OF ROASTED POTATOES

A warm and comforting autumn dish, rich and full of flavor

1, 3, 7, 9, 12

----- *the side dish* -----

ROMAN-STYLE PUNTARELLE

With olive oil, salt, vinegar, garlic, and anchovies in oil - bold and full of flavor!

4, 12

----- *Dessert* -----

APPLE CAKE

Soft and fragrant - the perfect autumn dessert.

1, 3, 7

----- *A glass of wine of your choice from* -----

PINOT BIANCO VORBERG RISERVA ROSSO DI MONTALCINO DOC

COCKTAILS

APEROL SPRITZ <i>Vacanze Romane</i>	€ 7
CAMPARI SPRITZ <i>Un classico Italiano</i>	€ 7
HUGO SPRITZ <i>Un'Ode alla freschezza</i>	€ 8
NEGRONI <i>Il Cosmopolita</i> gin, bitter, vermouth rosso	€ 8
MARGARITA <i>Il Dissetante</i> tequila, triple sec, lime	€ 8
MOJITO <i>Il Vacanziero</i> rum, menta, zucchero di canna, soda	€ 8
MOSCOW MULE <i>Woody Allen</i> vodka, lime, ginger beer	€ 8
AMERICANO <i>Il Cinematografico</i> bitter, vermouth rosso, soda	€ 8
COSMOPOLITAN <i>Alla Moda</i> vodka, triple sec, lime, cranberry	€ 8
COCKTAIL MARTINI <i>L'Iconico</i> gin, vodka, lillet	€ 8
DAIQUIRI <i>Il Cubano elegante</i> rum bianco, lime	€ 8
PALOMA <i>Il Messicano</i> tequila, acqua tonica, pompelmo rosa, lime	€ 8
MIMOSA - BELLINI <i>La Dolce Vita in un bicchiere</i> prosecco, spremuta d'arancia - succo di pesca	€ 8
NEGRONI SBAGLIATO <i>Il Mitico degli anni '70</i> spumante, bitter, vermouth rosso	€ 8

NON-ALCOHOLIC COCKTAILS

SHIRLEY TEMPLE ginger ale, granatina, lime	€ 7
FLORIDA arancia, pompelmo, lime, passion fruit, menta, lemon	€ 7
SUNSET BOULEVARD ananas, arancia, granatina, lime	€ 7
VIRGIN MOJITO lime, zucchero di canna, ginger ale	€ 7
VIRGIN COLADA cocco, ananas	€ 7

APPETIZERS

MIXED PLATTER FOR TWO € 24	
Selection of cured meats, cheeses, and the chef’s specialties	1, 7
BEEF TARTARE € 15	
“The Wolf” Duchessa tartare with olive oil, salt, and pepper	7, 12
CATCH OF THE DAY TARTARE * € 15	
With olive oil, salt, pepper, and lime zest	4
SALT COD CROQUETTES € 14	
With beetroot and celeriac	4, 7, 12

FRIED DISHES

ZUCCHINI FLOWER € 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

OUR SELECTION OF BRUSCHETTE

MOZZARELLA AND ANCHOVIES € 5	
Fior di latte mozzarella and anchovies in oil	1, 4, 7
TOMATO AND BASIL € 3	
	1
CURED HAM AND BUFFALO MOZZARELLA € 6	
	1, 7
PORCINI MUSHROOMS € 7	
	1
SAUTÉED BROCCOLI RABE, STRACCIATELLA, AND ANCHOVIES € 7	
	1, 4, 7

* If a fresh product is not available, it may be replaced with a frozen one.

FIRST COURSES

FETTUCCINE WITH ORGANIC CINTA SENESE PORK WHITE RAGU € 18
Made with organic Cinta Senese pork raised in Lazio, finished with Parmesan cheese 1, 3, 7, 9

URBANELLI WITH BEETROOT, STRACCIATELLA, AND TOASTED PISTACHIOS €15 1, 3, 7, 8

GNOCCHI WITH TOMATO SAUCE € 11 1, 3, 12

URBANELLI WITH SICILIAN BROCCOLI CREAM, ANCHOVIES, AND LEMON-TOASTED BREADCRUMBS €16 1, 3, 4

CHICKPEA SOUP WITH POTATOES, BLACK KALE, AND SALT COD € 16 4, 9

MALTAGLIATI PASTA WITH BEANS AND MUSSELS € 15 1, 3, 9, 14

OUR ROMAN CLASSICS

URBANELLI ALLA CARBONARA € 15
Eggs, guanciale, Pecorino Romano cheese, and black pepper 1, 3, 7

URBANELLI CACIO E PEPE € 14
Pecorino Romano cheese and black pepper 1, 3, 4

FETTUCCINE ALLA AMATRICIANA € 15
Tomato sauce, Pecorino Romano cheese, and guanciale 1, 3, 7

FETTUCCINE ALLA GRICIA € 14
Pecorino Romano cheese, guanciale, and black pepper 1, 3, 7

“Urbanello” is our signature take on the classic Roman tonnarello, reinterpreted by Osteria Urbana. Each strand is rolled and cut by hand with expert craftsmanship — a sort of “perfectly imperfect tonnarello.” Soft, full-bodied, and simply irresistible.

Fettuccine, urbanelli, gnocchi, maltagliati are homemade

SALADS

LA CAPRESE € 12
Lettuce, arugula, pachino tomatoes, buffalo mozzarella, and basil 7

SALMON AND BUFFALO MOZZARELLA € 14
Lettuce, arugula, smoked salmon, buffalo mozzarella, pachino tomatoes, and lemon zest 4, 7

CAESAR € 13
Lettuce, pachino tomatoes, toasted bread croutons, Parmesan flakes, Caesar dressing , grilled chicken 1, 3, 4, 6, 7, 10, 12

* If a fresh product is not available, it may be replaced with a frozen one.

MAIN COURSES

FROM THE KITCHEN

CODA ALLA VACCINARA € 16 With celeriac purée	7, 9
BRAISED BEEF € 18 With creamy mashed potatoes, catalogna chicory, and blueberry sauce	4, 9, 12
PORK BELLY € 18 With chestnut cream, black kale, and a pomegranate–red wine glaze	1, 7, 12
PAN-SEARED WILD SEA BASS FILLET € 24 With burnt carrot and ginger cream, roasted fennel, and lemongrass	4, 7, 12
MONKFISH IN A SEAFOOD STEW € 25 With calamari and shrimp in tomato sauce, served with toasted bread slices	2, 4, 12, 14

FROM THE GRILL

CHICKEN STEAK € 14 Thigh and leg, slow-cooked then finished on the grill	
LAMB SKEWERS (8 PIECES) € 14	
** SLICED FRISONA BEEF STEAK 300G € 25	
LAMB CHOPS € 16	
** MIXED GRILL FOR TWO € 45 Sliced beef, chicken breast, pork sausage, pork neck, and lamb skewers, served with roasted potatoes	
BEEF HAMBURGER € 16 “The Wolf” Duchessa (200g) — tomato, lettuce, cheddar cheese, caramelized onion, crispy guanciale, and mayonnaise, served with French fries	3, 7, 12

** *Selected quality meats from The Wolf butcher shop*

SIDE DISHES

ROASTED POTATOES € 5	12
HOMEMADE POTATO CHIPS € 4	
WEDGE-CUT FRENCH FRIES € 5	
SAUTÉED OR STEAMED CHICORY € 5	12
SAUTÉED OR STEAMED BROCCOLI RABE € 5	12
GRILLED SEASONAL VEGETABLES € 6	
PUNTARELLE ALLA ROMANA € 7 With olive oil, salt, vinegar, garlic, and anchovies in oil	4, 12

* If a fresh product is not available, it may be replaced with a frozen one.

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

1, 3, 7, 8

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

CAPPUCCINO € 3

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

1

(*) 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% 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	

BOTTLED BEER	1	SOFT DRINKS
MORETTI BAFFO D'ORO € 4,50		COCA COLA € 3
ICHNUSA NON FILTRATA € 5		COCA COLA ZERO € 3
BALADIN ROCK'N ROLL € 6 DOPPIO MALTO CHIARA		FANTA € 3
BALADIN SUPER BETTER € 6 DOPPIO MALTO ROSSA		SPRITE € 3
BALADIN ISAAC BIRRA BIANCA € 6		CHINOTTO € 3
MORETTI ZERO ALCOL € 4		

* se il prodotto non è reperibile in natura, potrebbe essere sostituito col congelato

WHITE WINES

	GLASS	BOTTLE 0,375	BOTTLE 0,750
CHARDONNAY JERMANN			€ 32
SAUVIGNON JERMANN			€ 32
VINNAE RIBOLLA GIALLA JERMANN			€ 30
GEWÜRZTRAMINER TERLAN			€ 28
PINOT BIANCO VORBERG RISERVA TERLAN			€ 39
TOSCANO IGT BIANCO VILLA ANTINORI		€ 13	
MALVASIA PUNTINATA IGP DIVINA PROVVIDENZA LAZIO	€ 5		€ 18
PINOT GRIGIO VANNELLI LAZIO	€ 5		€ 18
VERMENTINO IGT VANNELLI LAZIO			€ 20
PECORINO IGP BIO CANTINA JU ZIRE			€ 20

For available wines by the glass, please ask the staff

RED WINES

	GLASS	BOTTLE 0,375	BOTTLE 0,750
BARBERA D'ALBA DOC PRUNOTTO			€ 30
FIULOT BARBERA D'ASTI D.O.C.G. PRUNOTTO		€ 16	
LAGREIN TERLAN			€ 30
CHIANTI CLASSICO RISERVA D.O.C.G. VILLA ANTINORI			€ 34
ROSSO DI MONTALCINO DOC PIAN DELLE VIGNE			€ 34
IL BRUCIATO BOLGHERI DOC TENUTA DI GUADO AL TASSO BOLGHERI			€ 40
CESANESE IGT VANNELLI LAZIO	€ 6		€ 20
SYRAH IGT DIVINA PROVVIDENZA LAZIO	€ 6		€ 20
ANTICA FONTANA CABERNET SAUVIGNON DIVINA PROVVIDENZA			€ 32
MONTEPULCIANO D'ABRUZZO DOC VANNELLI LAZIO			€ 24
NEPRICA PRIMITIVO PUGLIA IGT TORMARESCA		€ 12	€ 20

For available wines by the glass, please ask the staff

ROSE WINES

	GLASS	BOTTLE 0,375	BOTTLE 0,750
AERIS PINOT NERO IGP DIVINA PROVVIDENZA LAZIO	€ 6		€ 24
CALAFURIA ROSATO SALENTO I.G.T. TORMARESTA		€ 14	€ 26

SPARKLING WINES

	BOTTLE 0,375	BOTTLE 0,750
MILLESIMATO BRUT PROGETTI DIVINI		€ 18
VALDOBBIADENE DOCG PROGETTI DIVINI		€ 24
FRANCIACORTA TENUTA MONTENISA - CUVÉE ROYALE	€ 25	€ 39
CHAMPAGNE LAURENT PERRIER CUVÉE BRUT LAURENT PERRIER		€ 70

For available wines by the glass, please ask the staff

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

WHISKY

BALLANTINES € 6

TALISKER, OBAN, LAPHROAIG € 9

GRAPPAS

BIANCA € 4

BARRIQUE € 5

COGNAC

RÈMY MARTIN VSOP € 8

MARTELL € 7

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.