



Service € 2.50

Extra bread € 2.00

Allergens on the last page

STARTERS

Crocchetta Iberica 4 pieces

stuffed with chicken and ham, fried and served on a bed of thyme (1,6,7,13)

€ 10.00

Bombetta di capra 6 pieces

goat cheese ball in tempura served with sapa honey (1,7,6)

€ 8.00

Mix di terra

meatballs in tomato sauce, fried culurgiones, Iberian croquettes, skewers of sheep and sweetbreads (1,3,6)

€ 20.00

Taglierino per due

fresh pecorino cheese, aged pecorino cheese, cured ham, dry sausage, olives (1,7)

€ 10.00

Carciofo Urban Grill

fried artichoke heart served on black olive crumble, rye bread mayonnaise and Cecina de Leon (1,12)

€ 12.00

STARTERS

Carpaccio di Rubia Gallega 6 slices

thinly sliced dry-aged Rubia Gallega picanha, drizzled with olive oil and Maldon salt

€ 20.00

Bruschetta Urban Grill 4 pieces

filled with stracciatella cheese, black truffle cream and Iberian ham served on a bed of arugula (1,7)

€ 12.00

TARTARE

Ossobuco about 100gr

base of oven-baked Prussian veal shank topped with Irish Angus knife-cut tartare seasoned with Dijon mustard, soy sauce, hazelnut mayonnaise and lemon zest (3,9,13)

€ 15.00

Steak Tartare about 150g

Irish Angus knuckle, knife-cut, seasoned with Dijon mustard, Worcester sauce, Tabasco, pasteurized egg, shallot, capers and Taggiasca olives, served with toast and salted butter (1,3,6,7,9)

€ 15.00

Tartaralla

Irish Angus knuckle knife-cut and seasoned with Dijon mustard, soy sauce, topped with dried tomatoes in oil, stracciatella cheese, and crumbled taralli (1,9,6,7)

€ 15.00

FIRST COURSES

Primo della casa

fresh homemade egg tagliolini, served with yellow cherry tomato sauce, stracciatella cheese, pistachio and Iberian ham chips

€ 18.00

(1,3,7,13)

SEA FOOD

Calamaro fritto

Moroccan calamari, breaded and fried, served with homemade mayonnaise

€ 18.00

(1,7)

Tentacolo di polpo ^{150g}

Moroccan octopus tentacle breaded and fried, served on pecorino cream and bacon crumble with potato lingot

€ 20.00

(1,4,7,13)

STEAKHOUSE

Bistecca di cavallo 400/500g

Polish horse rib or sirloin on the grill

€ 20.00

Entrecôte 300/350g

Argentinian Angus Entrecôte on the grill

€ 22.00

Animelle di vitello

double cooking (slow and then grill), seasoned with sweet paprika, salt and citronette

€ 15.00

Ribs di maiale

slow-cooked pork ribs with their rub, then grilled and topped with BBQ sauce (1,8,9,13)

€ 18.00

International meats

see window display

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SIDE DISH

French Fries (1)

€ 5.00

Sweet Fried Potato (1)

€ 5.00

Roast Potatoes (1)

€ 5.00

Mixed Salad

lettuce, tomatoes, carrots

€ 5.00

Grilled Vegetables

eggplant, peppers, zucchini

€ 5.00

Allergens:

1 Gluten, 2 Shellfish, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soy, 7 Milk,
8 Tree nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphur dioxide,
13 Lupin, 14 Molluscs