

# Antipasti

Oysters on the Half Shell / mignonette, lemon, cocktail sauce 15/28  
Yellowfin Tuna Crudo / cucumber, radish, yuzu, red mustard greens 12  
Red Snapper Crudo / baby arugula, kohlrabi, sweet pepper, trout roe 10  
King Salmon Crudo / citrus oil, navel orange, chives, crispy beets 11  
Marinated Sardines / basil, pine nuts, capers, chili oil, crostini 11  
Grilled Calamari / salsa rossa, lemon, opal basil 9

Burrata / balsamic infused beets, vincotto, arugula salad 14  
Watercress Salad / baby carrots, goat cheese, melon, hazelnut vinaigrette 9  
Potato Gnocchi / pesto butter, fairytale eggplant, heirloom tomatoes 10  
Risotto / lobster-scallop sausage, tarragon, coral butter 12  
Duck Sausage Flatbread / caramelized onions, goat cheese, figs 11  
Affettati / prosciutto di Parma, chicken liver pate, finocchiona 14  
Formaggi / castelrosso, poda classico, vbc cremont 14

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# Pasta

*gluten free pasta available 2*

Squid Ink Bucatini / calamari, shrimp, mussels, bagna cauda 21  
Mezzaluna / pork cheeks, guanciale, chanterelles, black truffle 22  
Tagliatelle / rapini, lobster mushrooms, chili, lemon thyme 18  
Agnolotti / ricotta, caramelized onions, kale, carrot puree, parmesan 16  
Gigli / wild boar ragu, porcini mushrooms, aged pecorino 19

Bucatini: long hollow tube ~ Mezzaluna: filled half moon



Tagliatelle: long flat ribbon ~ Gigli: lily flowers ~ Agnolotti:  
filled rectangular pocket



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# Secondi

Brick Oven Chicken / shell beans, charred lemon, crispy sage, salsa verde 26  
Painted Hills Beef Strip Loin / fingerling potatoes, spring onions, red wine sauce 34  
Berkshire Pork Chop / cabbage, speck, balsamic, cherry tomatoes 29  
Black Cod / house-made italian sausage, fennel, peppers, clams, cannellini beans 31  
Dorado / rainbow chard, cipollini onions, fennel puree, hazelnut brown butter 32  
Roasted Hearts of Palm / rapini, red quinoa, salsa rossa, pine nuts 24

# Contorni

Charred Brussels Sprouts / house-made pancetta 9  
Roasted Fingerling Potatoes / roasted garlic, rosemary salt 7  
Spicy Rapini / cipollini agrodolce, chili 7  
Caramelized Cauliflower / almonds, golden raisins, caperberries 8  
Sautéed Swiss Chard / braised shallots, garlic confit 6

Executive Chef Ethan McKee

Dinner  
September 2014

Urbana supports local farmers and purveyors, including Rappahannock Fruits and Vegetables, Path Valley Growers and Prime Seafood.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies prior to ordering.  
Parties of six or more may be presented on one check.

# Antipasti

- Grilled Calamari / salsa rossa, lemon, opal basil 9  
Porcini Arancini / roasted tomato sauce, parmesan 8  
Cast-Iron Roasted Prawns / garlic, chives, serrano chili, olive oil 11  
Burrata / balsamic infused beets, vincotto and arugula salad 12  
Watercress Salad / baby carrots, goat cheese, melon, hazelnut vinaigrette 9  
Potato Gnocchi / pesto butter, fairytale eggplant, heirloom tomatoes, parmesan 10  
Charred Brussels Sprouts / house-made pancetta 9

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## Pasta

*gluten free pasta available 2*

- Squid Ink Bucatini / calamari, shrimp, mussels, bagna cauda 18  
Tagliatelle / rapini, lobster mushrooms, chili, lemon thyme 16  
Gigli / wild boar ragu, porcini mushrooms, aged pecorino 18

Bucatini: long hollow tube



Tagliatelle: long flat ribbon ~ Gigli: lily flowers



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## Panini

*served with fries or mixed greens*

- Eggplant / goat cheese, roasted peppers, portabella, zucchini, pesto, red onions 12  
Olive Oil Poached Tuna / shaved fennel, arugula, pickled peppers, basil aioli 15  
Polpettine / house-made beef and pork meatballs, spicy tomato sauce, parmesan 14

## Pizza

*available with gluten free crust 2*

- Margherita / tomato, mozzarella, basil 11  
Rooftop Garden / pesto, cherry tomatoes, chili, baby greens, ricotta, mozzarella 14  
Speck / cipollini onions, mushrooms, roasted garlic, mozzarella, truffled pecorino 16  
Duck Sausage / caramelized onions, goat cheese, figs 11

## Secondi

- Grilled Salmon Salad / arugula, quinoa, beets, goat cheese, carrots, walnut vinaigrette 18  
Pan Roasted Trout / rainbow chard, fennel puree, hazelnut brown butter 21  
Brick Oven Chicken / shell beans, charred lemon, crispy sage, salsa verde 19  
Roasted Hearts of Palm / rapini, quinoa, salsa rossa, pine nuts 16

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## Pre Fixe

### Lunch

Choice of antipasti,  
entrée and soft drink

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Executive Chef Ethan McKee

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Lunch  
September 2014

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# Crudo

Yellowfin Tuna / cucumber, radish, yuzu, red mustard greens 12  
King Salmon / citrus oil, navel orange, chives, crispy beets 11  
Red Snapper / baby arugula, kohlrabi, sweet pepper, trout roe 10  
Marinated Sardines / basil, pine nuts, capers, chili oil, crostini 11  
Oysters on the Half Shell / mignonette, lemon, cocktail sauce 15/28

# Bar Snacks

Grilled Calamari / salsa rossa, lemon, opal basil 9  
Cast-Iron Roasted Prawns / garlic, chives, serrano chili, olive oil 12  
Duck Sausage Flatbread / caramelized onions, goat cheese, figs 12  
Porcini Arancini / roasted tomato sauce, parmesan 8  
Fritti Misti / crispy seasonal vegetables, saffron aioli 7  
Affettati / prosciutto di Parma, chicken liver pate, finocchiona 14  
Formaggi / castelrosso, poda classico, vbc cremont 14

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# Pizza

*gluten free crust 2*

Margherita / tomato, mozzarella, basil 12  
Rooftop Garden / pesto, cherry tomatoes, chili, baby greens, ricotta,  
mozzarella 14  
Speck / cipolline onions, mushrooms, roasted garlic, mozzarella,  
truffled pecorino 16

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# Happy Hour

Monday-Friday 4-7pm

## From a bottle

Aperol Spritz 7  
Basil Aranciata 7  
Mezzacorona, Pinot Grigio 5  
Placido, Chianti 5  
Peroni & Yuengling 5

## Draught

Uno Prosecco 5  
Les Deux Sauvignon Blanc 5  
Les Deux Pinot Noir 5  
Negroni on Tap 7

## Bites

Oysters 6/12  
Margherita Pizza 8  
Arancini 5  
Fritti Misti 5  
Formaggi or Affettati 10

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Executive Chef Ethan McKee

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# Specialty Cocktails

## **Grapparinha 13**

*poli elegante, maraschino liqueur,  
lime, simple syrup*

## **La Fuga 14**

*hendricks gin, absolut,  
fino sherry, caperberry*

## **Mar Rosso 12**

*wild turkey 101, profesore vermouth, sherry, orange,  
house grenadine*

## **Show Down 13**

*high west double rye, cardamaro,  
pear, molé bitters*

## **Ardente 14**

*partida blanco, house-grenadine, lemon,  
thyme, habañero bitters*

## **Trident 11**

*cynar, fino sherry, aquavit, peach bitters*

## **Nettare 12**

*no #3 gin, housemade  
lychee-rosemary soda*

## **Negroni "on Tap" 12**

*campari, tanqueray, martini & rossi*

## **Bywater 15**

*banks rum, green chartreuse,  
falernum, averna*

## **Milano Mule 12**

*fernet branca, ketel one, lime,  
ginger beer (house-bottled)*

## **Basil Aranciata 12**

*ketel one, orange, basil, soda  
(house-bottled)*

## Wines by the Glass

### Bubbles by the Glass

|   |    |
|---|----|
| Zonin, Prosecco, Veneto, NV                       | 10 |
| Cleto Chiarli, Sparkling Rose, Emilia Romagna, NV | 12 |

### Whites by the Glass

|   |    |
|---|----|
| Umani Ronchi, Verdicchio, Marche 2012                         | 12 |
| Esperto, Pinot Grigio, Italy 2012                             | 11 |
| Tormaresca, Chardonnay, Puglia 2012                           | 10 |
| Feudi di San Gregorio, Falanghina, Campania 2011              | 12 |
| Sokol Blosser, "Evolution," 16th Ed., OR, NV                  | 11 |
| Sella & Mosca, "La Cala," Vermentino di Sardinia 2012         | 11 |
| The Seeker, Chardonnay, California 2013                       | 12 |
| C. Smith, "Kung Fu Girl," Riesling, Columbia, Valley, WA 2013 | 11 |

### Reds by the Glass

|  |    |
|--|----|
| Allegrini, "Palazzo della Torre," Veneto 2010              | 13 |
| Donnafugata, "Sedara," Nero d'Avola, Sicily 2011           | 10 |
| Falesco, Merlot, Umbria 2012                               | 11 |
| Trincheri, "Terre d'oro," Zinfandel, Paso Robles, CA 2011  | 13 |
| One Hope, Pinot Noir, CA 2012                              | 12 |
| Marchesi Barbera del Monferrato, "Maraia," Piedemonte 2012 | 10 |
| Routestock, Cabernet Sauvignon, Napa, CA 2010              | 14 |
| Tenuta Di Capraia, Chianti Classico 2010                   | 12 |

## Tap Beer

### **Alewerks, "Chesapeake," Pale Ale 7**

*Williamsburg, VA (151 mi)*

### **DC Brau, "The Corruption," IPA 8**

*Washington, DC (5 mi)*

### **Devil's Backbone, Lager 7**

*Roseland, VA (148 mi)*

### **Flying Dog, "In Heat," Hefeweizen 7**

*Fredrick, MD (44 mi)*

### **Lost Rhino, "Rhinofest" 8**

*Ashburn, VA (31 mi)*

### **Port City, Porter 7**

*Alexandria, VA (9 mi)*

## Beer Bottles

Omission Lager, OR 7

Omission Pale Ale, OR 7

Guinness, Ireland 8

Corona, Mexico 6  
Peroni, Italy 7

Budweiser, MO 6  
Bud Light, MO 6

Yeungling, PA 6  
Anchor Steam Lager, CA 8  
Stella Artois, Belgium 7