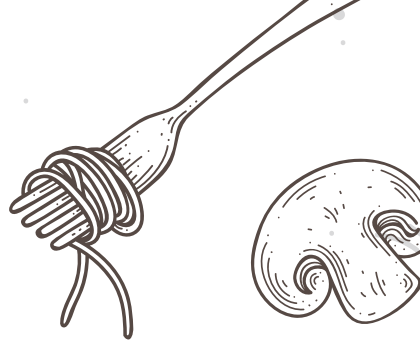




U R B A N

L'ASSASSINERIA URBANA

Menu bistrot

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TACOS

Mortazza

mortadella ham mousse and provolone cheese fondue (2-5-6-15) 7,00

Capocollo

fresh stracciatella cheese, sundried tomato pesto and crispy pork-neck ham (3-6-15) 7,00

Veggie

with chickpea hummus, yoghurt dip, tomato coulis (3-6-13-14-15) 6,00

Cacio e pepe

pecorino cheese, black pepper and lemon gel (3-6-15) 6,00

Tuna

tuna, smoked burrata cheese, basil and tomato coulis dip (3-4-6-9-15) 6,00

Salmon

salmon tartare, fresh cheese, teriyaki sauce and chive(3-9-15) 6,00

BAO

Bombetta *bombetta (little pork-neck roll) and provolone cheese (3-6-15)* Lat 7,00

Parmigiana *aubergine roll, tomato sauce (3-4-6-13-17)* 7,00

Octopus *fried octopus, spicy mango mousse, crispy onion (3-4-9-13-14-15)* 9,00

Poverella *sun-dried and stir-fried zucchini, fresh cheese (3-4-6-9-14-17)* 7,00

Zampina *thin sausage from Sammichele, rocket mayo, confit tomatoes(3-14)* 8,00

FRITTI

Batata *sweet potato fries Vegan (3)* 6,50

Crispy Prawn *fried panko prawns with chilli tomato dip (9-15)* 7,00

Zucchini balls *zucchini and mint balls (3-13-14-15)* Vegetariano 6,50

Croquettes *whipped salt-cod croquettes, yoghurt dip (3-6-9-14-15)* 7,00

Octopus balls *octopus balls, teriyaki dip, nori seaweed (3-5-8-9-13-14-15)* 8,00

Fries *Vegan (3)* 5,50



ASSASSINERIA

Spaghetti Assassina (3, vegan)	10,00
<i>Classic version with Vermicelli n. 8, tomato puree, garlic and chilli pepper</i>	
Spaghetti all'assassina gluten free (vegano)	14,00
<i>Classic version with gluten free Vermicelli n. 8, tomato puree, garlic and chilli pepper</i>	
Spaghetti Assassina Yellow Datterino Tomatoe (3, vegan)	12,00
<i>Vermicelli n. 8, chilli pepper, yellow date tomatoes</i>	
Assassina 2.0 (3,6) Lat.	12,00
<i>Spaghetti Assassina with fresh stracciatella cheese</i>	
Amatriciana (3,6)	15,00
<i>Spaghetti Assassina with yellow date tomatoes, crispy guanciale (pork-cheek), pecorino cheese and black peppers sauce</i>	
Full house (3,6,9) Lat.	16,00
<i>Spaghetti Assassina with smoked burrata soft cheese, tuna tartare</i>	
San Juannidde (3,9,13)	12,00
<i>Spaghetti Assassina with cherry tomatoes, capers, anchovies pesto</i>	
Caprese (3,6)	14,00
<i>Spaghetti Assassina with yellow date tomatoes, creamy stracciatella cheese, basil sauce</i>	
Puttanesca (3,9)	14,00
<i>Spaghetti Assassina with yellow date tomatoes, anchovies pesto, capers pop corn, olive powder</i>	

MAIN COURSE

Chicken Tagliata (6) <i>chicken strips, baby spinach, yogurt sauce</i>	13,00
Capocollo (3-12-13) <i>pork neck steak, sauteed chicory greens, soy and honey sauce</i>	13,00
Beef Skirt Steak (5-15) <i>skirt steak, dried plums and French beans</i>	15,00
Squid (9-15) <i>squid, apricot, squid ink, dried raspberry, parsley emulsion</i>	16,00
Tuna Tartare (6-9) <i>tuna tartare, fresh stracciatella cheese, confit, basil</i>	12,00
Salmon Tartare (3-9-11-13-15) <i>salmon tartare, guacamole, spicy mango</i>	13,00
Tuna Poke (9-13-15)	13,00
<i>Rice, edamame beans, wakame, avocado, tuna tartare, spicy mango sauce, sesame, almonds</i>	
Salmon Poke (3-9-13-15)	13,50
<i>Rice, edamame beans, wakame, avocado, salmon tartare, crispy fried prawn, teriyaki sauce, Japan mayo, sesame</i>	
Chicken Poke (13)	11,00
<i>Rice, edamame beans, wakame, avocado, slow-cooked chicken, lime mayo, mustard dressing, sesame</i>	

Baby menù

Pasta and tomato sauce (3)	6,00
Cutlet and fries (3)	8,00
Ice-cream bowl Lat.	5,00



DOLCI

Namelaka (3,5,6) Lat.

6,00

Namelaka cream with white chocolate and wasabi, chopped almonds

Semifreddo al pistacchio (2,5,13,15, vegan)

7,00

Cold cake with olive oil, pistachios and hazelnuts

Tiramisù gentilini (3,6,14)

6,00

Tiramisù cream, Gentilini malt and honey biscuits

Triple chocolate semifreddo (3,5,6,15) Lat.

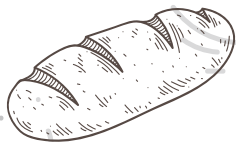
6,00

Milk, dark and white chocolate semifreddo with cocoa crumble

COVER CHARGE 2,00

ALLERGENE CONTENT AND FROZEN PRODUCTS

- 1 Sulfur dioxide and sulphites
(when over 10mg/kg or 10mg/liter)
- 2 Peanuts
- 3 Cereals containing gluten
(wheat, spelt, Khorasan wheat, rye, barley, oat)
- 4 Crustaceans
- 5 Nuts (almond, hazelnut, walnut, cashew nut, pecan nut,
Brazil nut, Macadamia nut, Queensland nut)
- 6 Milk, dairy products (including lactose)
- 7 Lupin
- 8 Molluscs
- 9 Fish
- 10 Celery
- 11 Sesame seeds
- 12 Mustard
- 13 Soya
- 14 Eggs
- 15 Frozen or blast chilled product
Lat. with lactose
- 16 Vegetarian
- 17 Vegan





BEER MENÙ

DRAFT BEER

Ekü Pils

Germany-Kulmbach

low fermentation, pale colour, 4,9% alcohol

0,3 cl 3,00

0,5 cl 5,00

CRAFT BEER

Corsendonk Rousse

7% alcohol Style: abbey/trappist – Colour: red
full-bodied, sweet

0,33 cl 5,00

AERO

Gluten Free 4,7% alcohol

Style: American Pale Ale – Colour: pale
fruity, bitter, refreshing

0,33 cl 5,00

FLOOKE

6,5% alcohol

Style: blanche – Colour: pale
elegant, low-alcohol

0,33 cl 5,00

KEI OS

5% alcohol

Style: IPA Indian Pale Ale – Colour: pale
fruity, energetic, fresh

0,33 cl 5,00

LOOKING GLASS

7% alcohol

Style: blanche – Colour: pale
balanced, harmonic, bitter

0,33 cl 5,00

SWEETCH

4,7% alcohol

Style: blanche – Colour: pale
elegant, low-alcohol

0,33 cl 5,00





SOFT DRINKS

Coca-cola	3,00
Coca-cola Zero Sugar	3,00
Fanta Orange	3,00
Sprite	3,00
Schweppes Tonic Water	3,00
Water 0,75	2,00

WINE MENU

RED WINE by the GLASS	4,00
ROSÉ WINE by the GLASS	4,00
WHITE WINE by the GLASS	4,00

Red Wines
Rosé Wines
White Wines
Sparkling Wines

AMERICAN BAR

Half Shot	2,50
Shot	4,00
Premium Half Shot	3,50
Premium Shot	6,00
Spritz	7,00
Cocktail	7,00
Premium Cocktail	9,00

DRINK LIST

7,00

