

URBANO

Pescheria e Bistrot di mare

LUNCH MENU

APPETIZERS

X

FIRST COURSES

X

SECONDS

X

SIDE DISHES

X

DESSERT

X

BEVERAGE

X

EXTRA

X

PS: SU ORDINAZIONE ALMENO UN GIORNO PRIMA,
QUALSIASI VARIANTE DI PESCATO

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Dear Customers, Please be advised that our dishes may contain, either as base ingredients or in trace amounts, certain substances considered allergens, as listed below. Allergens are identified next to each dish using numerical symbols, which correspond to the allergenic substances detailed in the table below. List of allergens as defined in Annex II of EU Regulation 1169/11: 1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, khorasan wheat and their

hybridized strains) and derived products, except:

- Wheat-based glucose syrups including dextrose*
- Wheat-based maltodextrins*
 - Barley-based glucose syrups
 - Cereals used in the production of alcoholic distillates, including ethyl alcohol of agricultural origin
- 2. Crustaceans and products thereof
- 3. Eggs and products thereof
- 4. Fish and products thereof, except:
 - Fish gelatin used as carrier for vitamins or carotenoids
 - Gelatin or isinglass used as fining agent in beer and wine
- 5. Mollusks and products thereof
- 6. Peanuts and products thereof
- 7. Soybeans and products thereof, except:
 - Fully refined soybean oil and fat*
 - Natural mixed tocopherols (E306), natural D-alpha tocopherol, D-alpha tocopherol acetate, D-alpha tocopherol succinate (from soy)
 - Vegetable oils derived from soy-based phytosterols and phytosterol esters
 - Plant stanol ester produced from vegetable oil sterols (from soy)
- 8. Milk and products thereof (including lactose), except:
 - Whey used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin
 - Lactitol
- 9. Tree nuts: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and their derived products, except for those used in the production of alcoholic distillates, including ethyl alcohol of agricultural origin
- 10. Celery and products thereof
- 11. Mustard and products thereof
- 12. Sesame seeds and products thereof
- 13. Lupin and products thereof
- 14. Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l, expressed as SO₂, calculated for products as consumed or reconstituted according to manufacturers' instructions

Please note: Crustaceans may contain sulphites.

Raw fish products: handled according to HACCP procedures as required by Article 5 of EC Regulation No. 852/2004.

If you suffer from food allergies or intolerances, please inform our staff. They will assist you in identifying dishes that are safe for your dietary needs.

However, please be aware that all food items served in this establishment are prepared in a facility where the following allergens may be present:

Gluten, soy, nuts, peanuts, sesame, milk, eggs, fish, celery, crustaceans, and broad beans.

Therefore, we cannot guarantee the absence of cross-contamination.

OUR STAFF IS AVAILABLE FOR FURTHER INFORMATION.

Since all food is prepared within the same kitchen, it is not possible to completely avoid cross-contamination, even in items that do not contain allergens in their recipe or formulation. If you have any doubts or questions, please consult your server regarding potential allergens in your food.