

# URBANO

Pescheria e Bistrot di mare

## MENU

### APERITIF

D'ELITE MINI PLATEAU ROYALE - 22€ (2,5)  
1 scampi\*, 2 prawns\*, 5 D'Elite super special oysters

### TRIO OF TARTARES

Bluefin tuna Balfegó\*, salmon\*, and sea bass\* - 25€ (4)

### RAW STARTERS

BLUEFIN TUNA TARTARE BALFEGÓ\* - 15€ (4)  
CATCH OF THE DAY TARTARE\* - 15€ (4)  
SALMON TARTARE\* - 14€ (4)  
BLUEFIN TUNA BELLY CARPACCIO BALFEGÓ\* - 18€ (4)  
CATCH OF THE DAY CARPACCIO\* - 15€ (4)  
RED PRAWN CARPACCIO\* - 15€ (2)  
RED PRAWNS\* - 8€ (2)  
SCAMPI\* - 8€ (2)  
GOBBETTI PRAWNS\* - 3€ (2)  
PINK PRAWNS\* - 3€ (2)  
TIGER PRAWNS\* - 5€ (2)  
TSQUID TAGLIATELLE\* - 8€ (5)  
SIBERIAN CAVIAR 10G - 35€ (4)  
COSETRA CAVIAR 10G - 50€ (4)  
D'ELITE LA PETIT OYSTER - 5€ (5)  
OD'ELITE SUPER SPECIAL OYSTER - 6€ (5)  
D'ELITE VERTE OYSTER (October to April) - 6€ (1)  
SEA URCHIN (October to May) - 4€ (4)

\*FROZEN PRODUCT \*\* PFRESH SEASONAL PRODUCT

Frozen product in compliance with Regulation (EC) 853/2004,  
Annex III, Section VII, Chapter 3, Letter D, Point 3

### COOKED STARTERS

SEAFOOD SALAD - 15€ (4,2,10)  
Squid, prawns, cuttlefish, julienned carrots and celery  
CATALAN-STYLE OCTOPUS - 15€ (1,2,3)  
with potatoes, fresh cherry tomatoes, and onion  
OCTOPUS AND POTATOES - 15€ (1,2,3)  
CATALAN-STYLE LOBSTER - 8€ Hg (1,2,3)  
with potatoes, fresh cherry tomatoes, and onion  
FRIED SQUID - 15€ (1,4)  
FRIED BABY OCTOPUS - 15€ (1,4)  
FRIED FISH BALLS - 15€ (1,2,3,8)

NOTE: On request, with at least one day's notice,  
any variation of the daily catch is available.

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## FIRST COURSES

- THICK SPAGHETTI WITH CLAMS - 18€ (1,4)
- LINGUINE WITH SEAURCHINS - 30€ (1,2)
- AQUERELLO RISOTTO WITH SCAMPI CREAM - 25€ (1,2)
- LINGUINE WITH SHELLFISH BROTH AND RAW RED PRAWNTARTARE - 30€ (1,2,4)
- THICK SPAGHETTI WITH DAILY CATCH - 30€ (1,4)
- THICK SPAGHETTI WITH MUSSELS AND PECORINO CHEESE - 15€ (1,5,8)

## MAIN COURSES

- CLAM SAUTÉ - 20€ (1,5)
- MUSSEL SAUTÉ - 15€ (1,5)
- BRUSCHETTA WITH CLAMS - 8€ (1,5)
- BRUSCHETTA WITH MIXED SEAFOOD - 8€ (1,4)
- FILLET OF THE DAILY CATCH "ACQUA PAZZA" STYLE - 30€ (3,10)
- GRILLED SQUID - 15€ (4) GRILLED OCTOPUS TENTACLE - 18€ (4)
- GOLDEN CRUSTED FILLET OF THE DAILY CATCH - 30€ (1,4)
- SEARED TUNA STEAK - 28€ (4)
- SALMON STEAK - 15€ (4)

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## SIDE DISHES

- SEASONAL VEGETABLES WITH VINAIGRETTE - €7
- SAUTÉED SEASONAL GREENS - €7
- FRESH CHERRY TOMATO SALAD - €7

## OTHER DRINKS

- STILL WATER - €4
- SPARKLING WATER - €4
- COCA-COLA - €4
- COCA-COLA ZERO - €4

## EXTRAS

- BREAD - 2€ (1)
- BREADSTICKS - 2€ (1)
- COFFEE - 2€

## DESSERT

- SEASONAL FRUIT - 8€
- LEMON SORBET - 5€ (8)
- TIRAMISÙ - 8€ (1,3,8)

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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 SO<sub>2</sub>, 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.