

\$180.00

inclusive of tax, tip & \$70.00
donation to NHH Foundation



CUCINA {urbana}

**CLICK HERE
TO BOOK**

Shared Platter

**CALAMARI FRITTI
BRUSCHETTA
LOBSTER STUFFED MUSHROOM CAP**

Appetizer

SPAGHETTI SQUASH & ASIAGO FRITTERS
(vegetarian)

or

ROASTED ARTICHOKE SALAD
*oven roasted artichoke hearts, pancetta, red peppers,
radicchio & crisp romaine lettuce with a citrus dressing*

Main Course

BEEF SHORT RIBS
*slow braised in Peroni beer, fingerling potatoes,
seasonal vegetables, natural reduction*

or

ALMOND CRUSTED PICKEREL
brown butter sauce, rice pilaf, seasonal vegetables

or

CHICKEN SUPREME
*stuffed with mushroom and asiago cheese, asiago velouté,
fingerling potatoes and seasonal vegetables*

or

VEGAN PAPPARDELLE
(vegan and vegetarian)
*a mix of artichokes, mushrooms, red onions and roasted red
peppers tossed in a roast garlic sauce, topped with toasted
almonds and a balsamic drizzle*

Dessert

**APPLE BLUEBERRY
CRUMBLE**
with vanilla ice cream

or

CHEESE CAKE
*with a burnt orange
caramel sauce*

Please make us aware of any food allergies or dietary restrictions