

DINNER

WED, THUR, & SUN · 4 PM - 9 PM
FRI & SAT · 4 PM - 10 PM

FOLLOW US

@urbanpresswineryandrestaurant

PER INIZIARE

FOCCACIA 2 / 5

fresh baked with garlic, rosemary, and olive oil · half / full
add marinara +3

OYSTERS* 21 / 34

lemon, mignonette, cocktail sauce | half dozen / dozen

BURRATA 17

baby squash, heirloom cherry tomatoes, basil, olive crostini

BUTTERNUT SQUASH SOUP 12

pepita and hazelnut honey praline

BEET SALAD 17

toasted pistachios, goat cheese, fonduta, saltunas (CBV)

CAESAR SALAD 14

baby gem lettuce, caesar dressing, focaccia crouton, parmesan

MISTA SALAD 14

mixed greens, granny smith apple, candied walnuts, vinaigrette (CBV)

CHARCUTERIE 32 / 50

assorted cured meats & artisanal cheeses, fig jam, olives, dried fruits, red grapes, cashews, walnuts, focaccia | small / large

ANTIPASTA

ARANCINI 10

carnaroli rice, mozzarella, truffle oil, marinara

MEATBALLS 15

beef & pork, parmesan, house-made marinara, 4 pcs

BEEF TARTARE* 24

Australian wagyu, shallots, chives, parmesan crema, crostini

AHI CRUDO* 16

granny smith apple, radish, candied walnuts, yuzu vinaigrette

GRILLED OCTOPUS 24

fava bean espuma, escarole, cherry tomatoes

GAMBERI FRA DIAVOLO 18

jumbo shrimp, tomato, garlic, calabrese chili, lemon, parsley

MUSSELS 22

garlic, chili, white wine, fresh tomato, parsley, served with focaccia

PASTA

CLAMS & MUSSELS 26

linguine, white wine, garlic, parsley, chili flake

BOLOGNESE 23

rigatoni, beef tomato ragu, parmesan

ALLA NORMA 20

fusilli, cherry tomatoes, eggplant, basil ricotta salata

MUSHROOM TRUFFLE 35

fettuccine, shaved truffle, wild mushroom, parmesan

CACIO E PEPE 20

tagliolini, black pepper, pecorino romano

AGNOLOTTI 25

butternut squash, ricotta, guanciale, brown butter cream
pepita & hazelnut honey praline

RISOTTI

ASPARAGUS & WILD MUSHROOM 22

carnaroli rice, butter, parmesan, white wine (CBV)

SEAFOOD 26

carnaroli rice, mussels, clams, calamari, shrimp, white wine, garlic

SHAREABLE PLATES

10 OZ FLAT IRON 45

roasted brussels sprout salad, parmesan, balsamic

16 OZ RIBEYE 75

roasted rapini, béarnaise

NZ TAI RED SNAPPER 65

fingerlings, tomato and caper beurre blanc

PESCE

BRANZINO 34

fingerling potato, tomato, olive, basil, lemon zest

SALMON 32

creamy farro, spinach, tomato, red onion, olive oil foam

FREGOLA DI MARE 26

clams, mussels, calamari, shrimp, white wine, tomato sauce

CARNE

7 OZ NY STEAK 38

Manhattan cut, potato fondant, rapini, red wine demi, béarnaise

LAMB SHANK 36

braised in Urban Press Merlot, vegetable ragù, parmesan risotto

CHICKEN PICCATA 28

brined & sous vide, panko crust, fingerlings, haricot vert, lemon butter caper



PIZZA

T | TOMATO PIZZA · W | WHITE PIZZA · ALL PIZZAS ARE TOPPED WITH FIOR DI LATTE MOZZARELLA.

MARGHERITA 18

T | basil, tomato sauce (CBV)

PEPPERONI 19

T | pepperoni, tomato sauce

MISS ITALIA 25

T | arugula, prosciutto, parmesan, tomato sauce

CHEF'S SEASONAL · PIZZA BIANCA 23

W | roasted kabocha squash, speck, hot honey

WILD MUSHROOM TRUFFLE 24

W | arugula, truffle oil (CBV)

FENNEL PORK SAUSAGE 24

W | roasted onions, scallions, garlic confit

QUATTRO FORMAGGI 21

W | asiago, gorgonzola, parmesan, truffle oil

CALABRESE 22

W | calabrese salami, mortadella, calabrese chili

CONTORNI

FRENCH FRIES 9

SAUTÉED MUSHROOMS 9

YUKON GOLD POTATO PUREE 10

GRILLED RAPINI 9

PARMESAN TRUFFLE FRIES 12

GRILLED ASPARAGUS 9

ADD-ONS

FOR SALADS & PASTAS. NOT AVAILABLE AS A SIDE.

AVOCADO 3 · CHICKEN BREAST 7 · SHRIMP 9 · STEAK 10 · SALMON 11 · FRESH SHAVED TRUFFLE 15

HOUSE-MADE DESSERTS

CANNOLI 12

ricotta, chopped pistachios

CHOCOLATE MOUSSE 11

with raspberries

RED WINE BRAISED PEAR 12

with vanilla cream, braised in Urban Press Merlot

AFFOGATO 9

espresso · ice cream

PANNA COTTA 13

sweetened cream, strawberry coulis, toasted almonds

TIRAMISU 14

mascarpone cream, ladyfingers, espresso, cocoa powder

BEVERAGES

FIUGGI ITALIAN WATER 6

flat or sparkling

SODA & ICED TEA 5

coke | diet coke | sprite | peach black iced tea

ORANGE JUICE 6

fresh squeezed

ESPRESSO 4 / 6

single / double

CAPPUCCINO / LATTE 5

whole, almond or oat milk | add mocha, vanilla, or caramel +2

AMERICANO 4

single espresso, hot water

ESPRESSO & TONIC 7

double shot on the rocks, tonic, splash OJ, citrus zest

RARE TEA CELLARS LOOSE LEAF TEA 6

Caffeinated | Black Citron Ice · Italian Green Almondine
Decaf | Hibiscus · Grapefruit Grove Elixir · Emperor's White Chamomile · Georgia Peach Nectar Rooibos (Organic)

MOCKTAILS

SO PC 9

peach · cranberry · tonic · rosemary

LIMONE ZEN 9

sparkling lemonade · ginger beer · lime

L'MENTA 9

sparkling lemonade · seltzer · honey mint

Substitutions and modifications are respectfully declined. A service charge of 20% will be added to parties of six or more and / or parties with deposits. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.