

U R B A N

DECANTER

Eat | Drink | Gather

Appetizers/Small Bites

Bruschetta <i>Dill-Ricotta spread topped with asparagus, lemon zest & parmesan</i>	\$9	Meatballs <i>Our housemade meatballs served with sauce, melted cheese & fresh baguette</i>	\$10
Housemade Soup	\$5/9	UD Artichoke Dip	\$9
Garlic Parmesan Bread	\$4	Castelvetrano Olives	\$5

Salads

Caesar Salad <i>Romaine lettuce tossed in housemade Caesar dressing, topped with grated Parmesan & crispy croutons</i>	\$5/9	Pear Gorgonzola Salad <i>Fresh Arugula, sliced pears, tangy gorgonzola with tamarind glaze and candied pecans Delish!</i>	\$13
--	--------------	---	-------------

Piadinas

(Italian flatbread sandwich)

\$12

Traditional
Italian Style!
*Prosciutto di parma, arugula, roma tomato, fresh mozzarella & olive oil.
Simple, fresh & delicious!*

Veggie
Mediterranean style!
Marinated artichokes, oven roasted tomatoes, kalamata olives, arugula, feta & a drizzle of pesto

U R B A N D E C A N T E R

Eat | Drink | Gather

Woodfired Oven Specialties

Classic Piadizza

*Zippy pepperoni, our delicious
meatballs, San Marzano tomato
sauce & fresh mozzarella*

\$13

Veggie Piadizza

*Roasted garlic white sauce,
asparagus, lemon zest & chili
flake*

\$13

*Piadizzas are prepared on our Piadina flatbread crust.
Traditional crust is available for an additional \$2*

Housemade Fettuccine with Asparagus

\$15

Sage brown butter sauce

or

Basil pesto sauce

Includes Caesar salad & garlic bread

Desserts

\$7

Mini Mango Walnut Cake

*Fluffy walnut sponge cake layered with coconut whipped cream in a pool of mango
sauce*

Pillincio Blondie

A wood fired blonde brownie with house made mocha drizzle

See our By the Glass list for wine and beer selections. Prefer a bottle off the shelf? Of course! We do charge a \$5 service fee for bottle service. This fee is waived for UD Wine Club Members.