

URBAN DECANTER


Eat | Drink | Gather

LIGHT SNACKS

(\$6 per item)

- Quicos ● Castelvetroano Olives ● Baguette, Balsamic & EVOO





APPETIZERS

Burrata served with baguette, roma tomatoes & housemade pesto	\$13
Meatballs served with red sauce, melted cheese & fresh baguette	\$12
Artichoke Dip The perfect mix of artichokes & cheese make this a UD favorite	\$10
Woodfired Steamer Clams  rich saffron-lemon broth & crusty french baguette	\$16
Woodfired Flatbread Choose from:	\$14
● Veggie ● Prosciutto, kale, red onion, garlic oil ● Pepperoni & Italian Sausage	
Mushroom Crostini Garlic & herb mushrooms over goat cheese, topped with truffle salt	\$8
Caesar or Green Salad We offer housemade Caesar dressing or balsamic vinaigrette	\$5/9
Seasonal Salad Ask your server for details!	\$14

RISOTTO & PASTA


Risotto Choose from:	\$16
● Local butternut squash, pepitas & goat cheese ● Chicken & Mushroom	
Baked Manicotti  Pasta sleeves filled with Italian sausage, spinach & ricotta cheese topped with our housemade red sauce	\$17
UD Macaroni & Cheese A creamy blend of cheeses topped with toasted bread crumbs	\$12
● Italian Sausage or Roasted Chicken \$3 ● Housemade Pesto \$2	

WOODFIRED SPECIALTIES

Braised Beef Short Ribs  Garlic mashed potatoes & sauteed mushrooms	\$25
Flat Iron Steak  Mashed potatoes, seasonal vegetables & a red wine demi glace	\$24
Fresh Alaskan Halibut  Roasted with Italian black rice, local delicata squash, brown butter & fresh herbs (limited availability)	\$32
Woodfired Veggie Galette  Encrusted butternut squash, red onion, local kale, garlic, thyme & ricotta cheese	\$16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

20% gratuity added to parties of 6 or more~Maximum 4 cards per table

 = ask about a great wine pairing!!