



restaurant week august 2012

made from sustainable seafood, local farms and a love for food

***Urbana would like to welcome you to Restaurant Week.
We are offering our entire brunch menu. Please choose one starter
or small bite and one entrée or omelet.
Price includes our B.Y.O.B.B.***

B.Y.O.B.B.

Build your own bellini bar

STARTING AFTER 11AM

Choose from an assortment of fresh purees including passion fruit, peach, mandarin orange or cherry swirled into a glass of *Simonet Blanc de Blancs*. Made in Loire, France. This wine has very clean and subtle aromas and flavors of kiwi, lime, green apple and lemon pie.

\$35.12 per person



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***Urbana would like to welcome you to Restaurant Week.
We are offering our entire lunch menu. Please choose one bite or starter, one
pizza, sandwich or entrée salad and one dessert from below.***

third course

(Please choose one of the following options)

pots du crème

rich bittersweet chocolate topped with whipped hazelnut anglaise and hazelnut biscotti

caramel apple

spiced sugar cookie, peanut crumble, and dulce de leche

cheese

chaumes FRA, mimolette, FRA and piave vecchio ITA, with raisin-walnut toasts

supplemental charge of \$4

\$20.12 per person



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***Urbana would like to welcome you to Restaurant Week.
We are offering our entire dinner menu. Please choose one bite or
starter, one pasta, pizza or main course and one dessert from below.***

*Please note that the following items do have supplemental charges in addition to the base price of
\$35.12 per person.*

first course

supplemental charge of \$4

foie gras
shellfish

second course

supplemental charge of \$4

pappardelle
sirloin

third course

(Please choose one of the following options)

pots du crème

rich bittersweet chocolate topped with whipped hazelnut anglaise and hazelnut biscotti

caramel apple

spiced sugar cookie, peanut crumble, and dulce de leche

cheese

chaumes FRA, mimolette, FRA and piave vecchio ITA, with raisin-walnut toasts

supplemental charge of \$4

***If you would like to order from the "Shared Entrees" section, two participating patrons may
share this entrée.***

\$35.12 per person