

TAKE AWAY PIZZA

WOOD FIRED PIZZA ROSSA

All Pizza Rossa with Tomatoes base & fior di latte mozzarella cheese

PIZZA MARGHERITA \$21

San Marzano tomato, fior di latte & basil.

ANANA \$24

San Marzano tomato, fior di latte, double smoked ham and pineapple

DIAVOLA \$24

San Marzano tomato, fior di latte, hot salami (pepperoni available)

RUSTICA \$26

San Marzano tomato, fior di latte, hot salami, Italian pork sausage, double smoked ham

CAPRICCIOSA \$25

San Marzano tomato, fior di latte, double smoked ham, mushroom, artichoke & black olives

PROSCIUTTO \$27

San Marzano tomato, fior di latte, rocket, sliced prosciutto di Parma & shaved grana

MEXICANA \$27

San Marzano tomato, fior di latte, mushrooms, hot salami, capsicum, onions, olives & chilli

NORMA \$24

Eggplant, ricotta, basil & evoo

VEGETARIANA \$26

San Marzano tomato, fior di latte, mushrooms, eggplant, capsicum, onion, olives

BOSCO \$25

Italian pork sausage, woodfired mushrooms & white truffle oil

OPTIONAL VEG: Remove sausage for 'Fungi Misti'

SUPREMA \$27

Woodfired mushrooms, ham, salami, capsicum, onions & olives

WOOD FIRED PIZZA BIANCA

Pizza Bianca with fior di latte mozzarella cheese without sauce

PATATE & SALSCCIA \$26

Woodfired potatoes, Italian pork sausage, garlic, red onion, extra virgin olive oil, cracked pepper, rosemary

LA FREKKANDO' \$25

Woodfired mixed veggies; pumpkin, eggplant, zucchini, spanish onion, capsicum, rosemary & evoo

POLLO \$26

Chicken breast, mushrooms, spanish onion & BBQ sauce

URBANO \$26

Pumpkin, mushrooms, cherry tomatoes, ricotta, with truffle oil

GOLOSA \$26

Mushrooms, artichokes, ham, spanish onion, olives, sesame seeds

**MORE PIZZA ON
NEXT PAGE** →

CRUST

BIANCA \$14

Garlic, mixed herbs & olive oil

TOMATO GARLIC CRUST \$18

Crust with red sauce, garlic, oregano & evoo

add cheese +4

PIZZA EXTRAS

| | | | |
|------------|---|---------|---|
| MEATS | 4 | GF BASE | 6 |
| CHEESE | 4 | | |
| VEGETABLES | 3 | | |



SALADS

GREEK SALAD \$21

Cherry and Roma tomatoes, capsicum, red onion, cucumber, olives & feta w olive oil lemon dressing

ROASTED BEETROOT SALAD \$22

Roasted beetroot s/w baby Spinach, rocket, snow pea, goats' feta, hazelnuts & hazelnut dressing

ROCKET \$21

Rocket with avocado, parmesan cheese shavings, pear, pomegranate & balsamic dressing

SALAD EXTRAS \$7

Grilled Haloumi

Grilled Chicken Tenderloins

Smoked Salmon

Grilled Calamari



Gluten free pizza base + \$5

Gluten free pasta option +\$5

Please note, traces of wheat may be present

1.5% surcharge for card payments
15% public holiday surcharge
no split payments please



URBANO

ORGANIC COFFEE TRADERS

TAKE AWAY MENU

MONDAY - SUNDAY

BREAKFAST: 7AM-3PM

LUNCH: 10:30AM-3PM

THURSDAY - SATURDAY

DINNER: 5PM-9PM



**PIZZA
AVAILABLE
Thu-Sat: 5pm-9pm**

📍 4 Rochester St, Homebush, 2140

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Instagram: @urbano.coffee

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BURGERS & WRAPS

Comes w/ chips

ANGUS BEEF BURGER 23

100% Angus Beef patty on a brioche roll, caramelised onions, bacon, iceberg lettuce, tomato & house BBQ sauce

CHICKEN TENDERLOIN BURGER 22

Free range chicken, char-grilled on turkish bread, iceberg lettuce, roma tomatoes, avocado, cheese & chilli jam

GREEK LAMB GYROS 24

Slow roasted lamb rump wrapped in warm pita bread with tzatziki, tomato, spanish onion, roquette

CHICKEN GYROS 22

Free range chicken tenderloins char grilled, wrapped in warm pita bread, avocado, mixed leaves & pesto aioli

SOUTHERN FRIED BURGER 23

Chicken tenderloins w/ our homemade spicy southern coating. Deepfried & served on a milk bun w/ honey mustard coleslaw

SEAFOOD

SALT & PEPPER CALAMARI (main) 28

Greek style tender calamari in garlic, sea salt, cracked pepper and parsley s/w lemon zest aioli, salad and chips

BARRAMUNDI MEUNIERE 31

Grilled wild caught barramundi fillet s/w mash potato, sauté spinach & lemon meunière sauce

CRISPY SKIN SALMON 32

Served with Tarragon infused kipfler potatoes, broccoli, and roasted cherry tomatoes w citrus dressing

CHAR-GRILLED MEATS

CHICKEN SOUVLAKI 29

Char-grilled chicken skewers (x4) served /w chips, Greek salad, house tzatziki & grilled pita bread

LAMB SOUVLAKI 33

Char-grilled lamb skewers (x3) served w/ chips, Greek salad, house tzatziki & grilled pita bread

RIB EYE FILLET 300 gm 45

Served w chips & your choice of: Garden salad // steamed veggies & mushroom sauce // red wine demi glaze

MIXED MEATS PLATTER 48

Free range chicken (x2), lamb rump souvlaki (x2), lamb rump steak (x1) & chorizo w/ chips, tzatziki & pita bread

MEZEDES (STARTER)

PITA BREAD 5

SUPER CRUNCH POTATO CHIPS 8

POTATO CHIPS EL GRECO 12

Topped with crumbled feta, ex virgin olive oil, sea salt, & oregano

GARLIC BREAD 8

House made baguette toasted with garlic and parsley butter

OLIVE MISTE 9

Heated w/ garlic, chilli, herbs, olive oil & lemon rind s/w pita bread

GREEK DIPS TRIO 17

3 Greek dips s/w warm pita bread

MEZE GRECO 24

A selection of hot and cold meze, Greek dips olives, haloumi, calamari, pickled veg and more s /w grilled pita bread

HALOUMI FIGS SAGANAKI 20

Grilled Haloumi cheese s/w peppered figs and honey balsamic glaze

SALT & PEPPER CALAMARI (starter) 21

Greek style tender calamari in garlic, cracked pepper, sea salt, & parsley s/w roquette, lemon & lemon zest aioli

SAGANAKI PRAWNS 26

Ocean fresh king prawns, garlic, red onion, capsicum, olives, cherry tomatoes, fresh herbs, goat's feta cheese grilled pita bread

FISHERMANS PLATE 26

Char-grilled ocean fresh green prawns, plump Tasmanian scallops in the shell & tender grilled calamari w/ chilli garlic aioli

SOUTHERN FRIED CHICKEN 23

Large, juicy Southern style spicy fried chicken tenders (x4) w/ chilli aioli sauce

WOOD FIRED SLOW ROASTS

MOUSSAKA 28

Baked layers of roasted potatoes, zucchini, eggplant, our delicious

Angus beef ragu & topped w/ bechamel sauce

LASAGNE AL FORNO 28

Our homemade lasagne using our woodfired oven. Topped with Grana Padano parmesan cheese

LAMB KLEFTIKO 34

Salt grass fed slow roasted lamb rump s/w potato mash and red wine rosemary jus

LAMB LEMONATO 34

Baby lamb shoulder slow roasted with garlic, oregano, lemon & fresh herbs. Served w/ lemon baked potatoes

PASTA

PENNE ALLA POMODORO 22

Penne with our Neapolitano sauce

PENNE ALLA BOLOGNESE 23

Penne with our rich Angus beef ragout

LINGUINE PROVENCIALE 24

Mushrooms, olive oil, chilli, thyme, garlic, cherry tomatoes, baby spinach, olives, mint & feta

PENNE DIAVOLA 24

Mushroom, chilli, garlic, basil, tomato & cream sauce

PENNE BOSCAIOLA 25

Double smoked ham, mushroom & shallots w/ cream & parmesan

GNOCCHI DI PATATE 26

Gorgonzola & cream sauce w/ roasted walnuts, fresh pear & shaved Grana Pandano (OR: Napoli sauce)

GNOCCHI W/ ROASTED PUMPKIN 26

Burnt sage butter sauce & topped w/ shaved Grana Pandano

SPAGHETTI SICILIANA 25

Eggplant, garlic, chilli, basil & tomato sauce

PUMPKIN RAVIOLI 25

Pumpkin stuffed ravioli cooked in burnt sage butter sauce

SPINACH & RICOTTA RAVIOLI 25

Spinach & ricotta stuffed ravioli cooked in napoli sauce

CHICKEN & MUSHROOM RISOTTO 26

Chicken tenderloins, mushrooms, garlic, herbs & white wine

SLOW BRAISED BEEF RAGU 27

Slow cooked Angus beef in tomato salse, flavoured w/ a classic Italian soffritto, red wine & fragrant herbs

SPAGHETTI GAMBERI 29

Ocean fresh king prawns cooked in extra virgin olive oil, cherry tomatoes, baby spinach, olive, garlic & chilli

SPAGHETTI PESCATORA 29

Ocean fresh king prawns, barramundi fillet, calamari, scallops & mussels w/ chilli, cherry tomatoes, garlic & shallots in tomato salse

KAVOURO-MAKARONADA 29

(CRAB MEAT SPAGHETTI)

Spaghetti with Sea fresh crabmeat, basil, chilli, garlic, parsley, cherry tomatoes, shallots & ex virgin olive oil

SEAFOOD RISOTTO 29

Fresh cooked risotto in tomato sauce w/ chilli, ocean fresh green prawns, scallops, mussels & calamari

