

TAKE AWAY PIZZA

CRUST & DESSERT

BIANCA 🍃 12

Garlic, mixed herbs & olive oil.

NUTELLA PIZZA 22

With Strawberries and vanilla ice cream

WOOD FIRED PIZZA ROSSA

San Marzano Tomatoes base & fior di latte mozzarella

PIZZA MARGHERITA 🍃 18

San Marzano tomato, fior di latte & basil.

ANANA 21

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

DIAVOLA 🍖 22

San Marzano tomato, fior di latte, hot salami

RUSTICA 23

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

CAPRICCIOSA 23

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

CALZONE 🍖 (FOLDED OVER PIZZA) 23

San Marzano tomato, fior di latte, double smoked ham, mushroom, hot salami

PROSCIUTTO 23

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

BOSCO 24

San Marzano tomato, Italian pork sausage, fior di latte, mushrooms, white truffle oil

SALSICCIA FUNGHI E GORGONZOLA 23

San Marzano tomato, fior di latte, Gorgonzola, mushrooms, Italian pork sausage and rocket

MEXICANA 🍖 23

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

FUNGHI MISTI 🍃 22

San Marzano tomato, fior di latte, wood-fired mushrooms and thyme

SICILIANA 🍃 22

San Marzano tomato, fried eggplants, fior di latte & salted ricotta, basil

VEGETARIANA 🍃 23

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

FRUITTI DI MARE 27

San Marzano tomato, fior di latte, Green prawns, scallops, calamari, NZ mussels, cherry tomatoes, garlic & parsley

WOOD FIRED PIZZA BIANCA

with fior di latte mozzarella, white base no tomato salse

URBANO 24

Fior di latte, prosciutto di Parma, burrata cheese, rocket, basil and black pepper.

4 FORMAGGI 🍃 22

Fior di latte, grana gorgonzola, grana padano & burrata cheese

PATATE 23

Fior di latte, Woodfired potato, Italian pork sausage & rosemary

SPANIOLO 24

Fior di latte, Woodfired potato, Chorizo sausage, roasted capsicum, Spanish onion & rosemary

GAMBERI 🍖 24

Fior di latte, Green prawns, cherry tomatoes, garlic, parsley & chilli

PASTRIES & SWEETS

All available for take away, mix & match your own dessert platter.

Descriptions available in store, you can decide upon pick up.

More classic cake available for takeaway in store from \$7.50

GALAKTOBOUREKO/BOUGATSA \$7.50

APPLE STRUDEL \$7.50

HONEY & ORANGE COOKIES \$2.50

ALMOND SHORTBREAD \$2.50

KOLOURI \$2.50

CHOCOLATE FINGERS \$3.50

HAZELNUT LOGS \$3.80 🍷

ALMOND FINGERS \$3.80

ALMOND ROLLS \$4

KATAIFI \$4.80

BAKLAVA \$4.80

ALMOND SWIRLS \$3.50 🍷

COCONUT SWIRLS \$3.50 🍷

CARAMEL SLICE \$3.80



URBANO

ORGANIC COFFEE TRADERS

TAKE AWAY AVAILABLE MONDAY - SUNDAY

BREAKFAST 7:00AM - 3:00PM

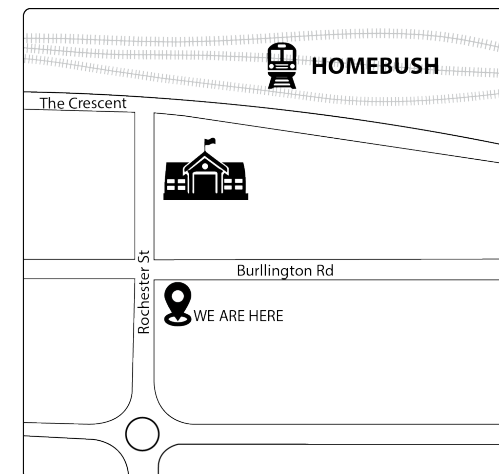
LUNCH 11:30AM - 3:00PM

TUESDAY - SUNDAY

DINNER 5:30PM - 9:00PM

📍 4 Rochester St, Homebush, 2140

☎️ (02) 8746 0708



Visit our website to view our full menu and make a reservation.

🌐 www.urbanocoffee.com.au

Enquiry on functions / special event planning please email Laz.

e-mail: info@urbanocoffee.com.au

Instagram: @urbano.coffee

👍 facebook.com/urbanoristorante/



Tuesday - Thursday
(DINNER) 5:30pm - 9:30pm

Friday - Sunday
(LUNCH - DINNER) 12:00pm - 9:30pm



Gluten free pizza base add \$3

May contain traces of wheat

BREAKFAST

(7:00am - 3:00pm)

MUFFINS 4

Double choc-chip, Apple & cinnamon, Blueberry, Raspberry

BANANA BREAD 4.5

Served with butter

RAISIN FRUIT TOASTS 4.5

Served with butter

TOASTS 4.5

Sourdough /Turkish / Multigrain / Whole meal / Gluten free

Served w choice of jam / marmalade / honey / vegemite /peanut butter

SMALL BACON EGG ROLL 7

single egg & bacon on brioche w/ cheese & bbq sauce

DOUBLE BACON EGG ROLL 9

2 Eggs, 2 rashers bacon on large Turkish bread w/ cheese & BBQ sauce

BURGERS & WRAPS

(Lunch only 11:30am - 3:00pm)

CHICKEN TENDERLOIN BURGER 17

Free range chicken char grilled on turkish bread, iceberg lettuce, roma tomatoes, avocado, cheese & chilli jam s/w chips or salad .

ANGUS BEEF BURGER 17

100% pure Angus beef patty on brioche roll, caramelised onions, bacon, iceberg lettuce, tomato, beetroot & homemade BBQ sauce, s/w your choice of chips or salad .

GREEK LAMB GYROS 17

Slow roasted lamb rump wrapped in warm pita bread with tzatziki, tomato, Spanish onion, rochet s/w chips or salad .

CHICKEN GYROS 17

Free range chicken tenderloins char grilled, wrapped in warm pita bread, avocado, mixed gleaves & pesto aioli, s/w chips or salad .

SALADS

(Lunch & Dinner 11:30am - 9:30pm)

GREEK SALAD 🌿 15

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

ROASTED BEETROOT SALAD 🌿 18

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

ROCKET 🌿 15

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

Extras with any salad

Grilled haloumi cheese, grilled chicken tenderloins \$7

Smoked salmon, grilled calamari \$7

Market fresh grilled salmon \$10

MEZEDES (STARTER)

WARM GRILLED PITA BREAD 🌿 4

SUPER CRUNCH POTATO CHIPS 🌿 8

Drizzled with extra virgin olive oil, oregano

POTATO CHIPS EL GRECO 🌿 12

Super crunchy potato chips topped with crumbled feta, ex virgin olive oil, sea salt, and oregano

GREEK DIPS TRIO 14

3 Greek dips s/w warm pita bread

Crunchy potato chips w/ crumbled feta, olive oil, sea salt, & oregano

BRUSCHETTA MAGNA GRECIA 🌿 14

Wood fire smoked peppers, tomato, feta, oregano, drizzled w cold press organic extra virgin olive oil

CRISPY TEMPURA BABY

ZUCCHINI FLOWERS 🌿 20

Stuffed w Ricotta, parmesan, Mint and mild chilli s/w lemon aioli

MEZE GRECO 🌿 20

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

HALOUMI PEPPERED

FIGS SAGANAKI 🌿 16

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

SALT & PEPPER CALAMARI (starter) 16

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

SAGANAKI PRAWNS 20

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

SEAFOOD

SALT & PEPPER CALAMARI (main) 26

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

BARRAMUNDI MEUNIERE 29

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

CRISPY SKIN SALMON 29

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

WOOD FIRED SLOW ROASTS

FLINDERS ISLAND LAMB KLEFTIKO 32

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

STICKY HONEY PORK BELLY 29

Slow roasted w spices and honey s/w mash, sautéed spinach, green apple compote and honey jus

PASTA

URBANO GNOCCHI DI PATATE 24

Homemade gorgonzola cream sauce w roasted walnuts & pears s/w crispy prosciutto and shaved grana

PENNE ALLA BOLOGNESE 19

Penne with our rich Angus beef ragou

PENNE ALLA POMODORO 🌿 18

Penne with our Napolitano sauce

PENNE DIAVOLA 🌿🌿 20

Mushroom,chilli, garlic, basil & tomato cream sauce

PENNE BOSCAIOLA 20

Double smoked ham, mushroom, shallots with cream sauce

SPAGHETTI SICILIANA 🌿 21

Eggplant, garlic, chilli, basil & tomato sauce

SPAGHETTI PESCATORA 🌿 29

Ocean fresh Prawns, barramundi fillet, calamari, scallops & mussels w/ chilli, cherry tomatoes, garlic, shallots in tomato salsa

SPAGHETTI AGLIO OLIO CON PEPERONCINO SALVIA A GAMBERI 🌿 27

Ocean fresh green Prawns cooked in extra virgin olive oil, cherry tomatoes, baby spinach, garlic, chilli, and olives

KAVOURO-MAKARONADA 🌿 29

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

LINGUINE PROVENCIALE 🌿 20

Mushrooms, ex virgin olive oil, chillies, thyme, garlic, cherry tomatoes, baby spinach, olives, mint and feta

URBANO BEEF RAGU PAPPARDELLE 23

Slow cooked angus beef in tomato sauce w/ classic Italian soffritto (onion, garlic, celery & carrots), red wine, thyme, rosemary,sage s/w pappadelle

CHAR-GRILLED MEATS

VITELLO AL FUNGHI E CARCIOFI 29

Pan seared veal with mushrooms, artichoke hearts & red wine demi glaze s/w mash and steamed seasonal veggies

LAMB RUMP SOUVLAKI 29

FLINDERS ISLAND SALT GRASS FED char-grilled greek style lamb skewers x 3, s/w Greek salad, tzatziki and grilled pita bread

LAMB CUTLETS 32

FLINDERS ISLAND SALT GRASS FED char grilled lamb cutlets x 4, marinated Greek style s/w chips, Greek salad and tzatziki

CHICKEN TENDERLOINS SOUVLAKI 27

Free range char grilled greek style chicken skewers x 4 s/w chips, Greek salad, tzatziki and grilled pita bread

CHAR GRILLED MEATS PLATTER 39

Free range chicken, lamb rump souvlaki, lamb cutlet, rib eye filets strips & chorizo s/w chips, tzatziki & pita bread