

starters



salads

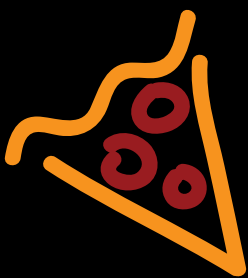
- Crispy Calamari**
semolina crusted, house made spicy mayo, marinara 7.9
- Tuscan Bleu Cheese Fries**
tossed with Tuscan herbs, bleu cheese 4.9
- Mussels**
oven roasted with green tomatillo sauce 7.9
- Antipasto Toscano**
Italian cold cuts, artisan cheeses, marinated veggies, olives 6.9
- Wood Fired Bocconcini**
melted mozzarella, roasted garlic baby portobellos 5.9
- Carpaccio**
thin sliced beef tenderloin, capers, chives, shaved grana padano, truffle vinaigrette 6.9
- Caprese**
Imported buffalo mozzarella, tomatoes, basil pesto, aged balsamic 8.9

- Farmers Market Salad**
fresh greens, tear drop tomatoes, cucumber, pepperoncini, balsamic vinaigrette 5.9
add chicken 3. **add sirloin** 4.
- Heart of Plano**
hearts of palm, artichoke hearts, romaine hearts, smoked bacon, bleu cheese, dijon vinaigrette 6.9
add chicken 3. **add sirloin** 4.
- 15th Street Caesar**
romaine, shaved grana padano 4.9
add chicken 3. **add sirloin** 4.
- Urban Chop**
greens, olives, pecans, feta, cranberries, oregano vinaigrette 6.9
add chicken 3. **add sirloin** 4.

Buffalina our signature starter
our pizza crust topped with fresh Buffalo mozzarella from Italy, marinated teardrop tomatoes, basil, garlic, virgin olive oil, shaved grana padano cheese 10.9

artisan
urban
crust
pizzas

For our pizza Italiana, we use the finest imported and local ingredients including Italian tomatoes and in house hand crafted mozzarella.



Signature Pizzas

Each signature pizza is 12 inches.
No substitutions please.

- Margherita**
tomato sauce, buffalo mozzarella flown in from Italy, fresh tomatoes, basil 11.9
- Quattro Formaggi**
mozzarella, fontina, bleu cheese, grana padano, truffle oil 9.9
- Genova**
basil pesto, grilled eggplant, goat cheese, tomato sauce, arugula 9.9
- Shea's Eastside**
tomato sauce, fire roasted chicken, mozzarella, caramelized onions, sun dried tomatoes 12.9
- GodFather**
tomato sauce, mozzarella, anchovies (the Boss' favorite) 8.9
- Black & Blue**
basil pesto, wood-fired sirloin, baby portobellos, caramelized onions, bleu cheese 12.9
- Urban Amore**
fig preserves, prosciutto di Parma, goat cheese, aged balsamic, arugula 10.9

Urban Classic

A delicious cheese pizza or add custom toppings.

For the crispiest, authentic Italian taste, we suggest no more than 3 toppings.

(12 in) 7.9 or **(16 in)** 11.9

Traditional

- basil
 - garlic
 - caramelized onion
 - fresh spinach
 - black or green olives
 - baby portobellos
 - capers
 - fresh jalapeños
 - fresh tomatoes
 - sun dried tomatoes
 - pepperoni
 - eggplant
 - hand crafted mozzarella
- 1.5

Gourmet

- truffle oil
 - arugula
 - anchovies
 - artichoke hearts
 - feta
 - bleu cheese
 - buffalo mozzarella
 - grana padano cheese
 - salame calabrese
 - fire roasted chicken
 - prosciutto di Parma
 - Jimmy's Italian sausage
 - goat cheese
 - fontina
- 1.9

from our
wood
burning
oven

- Penne Rosse**
garlic, fresh basil, tomato sauce over penne topped with hand crafted mozzarella 8.9
add chicken or Jimmy's Italian sausage 3.
- Pasta Al Forno**
baked in our oven, quattro formaggi sauce 8.9
add chicken or Jimmy's Italian sausage 3.
- F-Chicken**
fire roasted chicken stuffed with spinach, goat cheese, sun dried tomatoes, with grilled polenta and market veggies 12.9

Urban Cowboy Ribeye
marinated & wood-fired 16 oz. Angus Ribeye, topped with roasted garlic gorgonzola balsamic butter, with red skinned mashed potatoes 18.9

Extras

- red skinned mashed potatoes
- wood-fired market veggies
- tuscan fries with kalamata aioli
- grilled polenta
- side salad (farmers market or caesar) 2.9

desserts

- Gelato Affogato**
hazelnut gelato drenched in espresso 5.9
- Creme Brulée**
delicate baked custard, fresh berries 4.9
- Tiramisu**
ladyfingers, espresso, mascarpone mousse 5.9

- Jeanne-Marie's Chocolate Cake**
layers and layers of dark chocolate cake with dark chocolate frosting 5.9 **a la mode** 1.5
- House Made Gelato** market price
- House Baked Fresh Pie** 4.9 **a la mode** 1.5

Urban Peach Mango Tea	2.2	Espresso	2.9
Bottled Still Water [500ml]	2.9	Cappuccino	3.9
Sparkling Water [500ml]	2.9	Caffe Latte	3.9
Soft Drinks	2.2	Coffee/Hot Tea	1.9
Plano Water	N/C		

Please inform your server of any food allergies.



URBAN CRUST
wood-fired pizza

Executive Chef / Partner Salvatore Gisellu

drinks

Take Out

972.509.1400

UrbanCrust.com

