

starters



salads

Crispy Calamari

semolina crusted, house made mayo, marinara 6.9

Mussels

oven roasted with green tomatillo sauce 5.9

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, truffle oil 6.9

Caprese

imported buffalo mozzarella, tomatoes, basil, extra virgin olive oil, aged balsamic 8.9

Farmers Market Salad

fresh local greens, tear drop tomatoes, cucumber, pepperoncini, balsamic vinaigrette 5.9

Heart of Plano

hearts of palm, artichoke hearts, romaine hearts, smoked bacon, maytag blue cheese, dijon vinaigrette 6.9

15th Street Caesar

romaine, shaved grana, garlic croutons 4.9

Urban Chop

greens, olives, pecans, feta, cranberries, oregano vinaigrette 6.9

add chicken 3.

add sirloin 4.

add shrimp 4.

artisan

urban crust

pizzas



We use the finest imported and local ingredients including San Marzano tomatoes and hand-crafted mozzarella for our Pizza Italiana. We suggest no more than 3 toppings for the crispest, authentic Italian taste.

URBAN CLASSIC

tomato sauce & hand-crafted mozzarella, perfect the way it is, or customized w/ toppings

7.9 [12 inch] or 11.9 [16 inch]

the following Artisan Urban Crust Pizzas are 12 inch:

Margherita

tomato sauce, buffalo mozzarella flown in from Italy, fresh tomatoes, basil 10.9

Quattro Formaggi

mozzarella, fontina, Maytag blue cheese, grana padano, truffle oil 9.9

Genova

tomato sauce, grilled eggplant, Texas goat cheese, basil pesto, arugula 8.9

Shea's Eastside

tomato sauce, fire roasted chicken, smoked mozzarella, caramelized onions, sun dried tomatoes 11.9

GodFather

tomato sauce, mozzarella, anchovies (the Boss' favorite) 8.9

Black & Blue

basil pesto, wood fired seasoned sirloin, baby portobellos, caramelized onions, Maytag blue cheese 12.9

Urban Amore

fig preserves, prosciutto di Parma, Texas goat cheese, aged balsamic 9.9

artisan cheeses:

- Texas goat cheese
- Maytag blue cheese
- buffalo mozzarella
- feta, grana padano
- hand-crafted mozzarella

meats:

- prosciutto di Parma
- Jimmy's italian sausage
- salami calabrese
- pepperoni
- fire roasted chicken

specialties:

- garlic, truffle oil
- caramelized onions
- fresh spinach
- baby portobello
- arugula, capers, basil
- eggplant, jalapenos
- sun dried tomatoes
- anchovies, extra sauce
- artichoke hearts
- green or black olives

toppings @ 1.5 ea.

Choose your toppings

from our

wood burning

oven

Urban Cowboy Ribeye

marinated & wood fired 16 oz Angus Ribeye, topped w/ roasted garlic gorgonzola balsamic butter, red-skinned mashed potatoes 18.9

Pasta Al Forno

baked in our oven, quattro formaggi sauce 8.9
add chicken or Jimmy's Italian sausage @ 1.5
add shrimp @ 4.

F-Chicken

fire roasted chicken stuffed w/ spinach, goat cheese, sun-dried tomatoes, w/ grilled polenta 11.9

Sides

- red skinned mashed potatoes
- tuscan fries
- market veggies
- grilled polenta
- side salad [farmers mkt or caesar]
- all sides 2.5

desserts

Gelato Affogato

hazelnut gelato drenched in espresso 5.9

Creme Brulée

delicate baked custard, fresh berries 4.9

Urban Chips

sweet potato chips w/ creme anglaise dip 4.9

Jeanne-Marie's Chocolate Cake

layers and layers of dark chocolate cake w/ dark chocolate frosting 5.9 a la mode @ 1.5

House Baked Fresh Pie 4.9 a la mode @ 1.5

drinks

- Urban Peach Mango Tea 1.9
- Republic of Tea [500ml] 3.9
- Soft drinks 1.9
- Bottled still water [500ml] 2.9
- Pellegrino [500ml] 2.9
- Plano water n/c

- Segafredo Espresso 2.9
- Cappuccino 3.9
- Caffé Latte 3.9
- Coffee 1.9
- Hot Tea 1.9

Take out available:
972.509.1400
UrbanCrust.com



URBAN CRUST
wood-fired pizza

Executive Chef Salvatore Gisellu