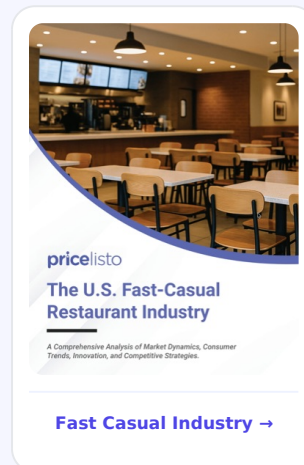




# Tommy V's Urban Kitchen & Bar

Menu Prices — August 21, 2026

## Restaurant & Food Industry Reports



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To Start

| ITEM                                                                                                                                                       | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Chef's Board</b><br>Artichokes, giardiniera, marinated olives, artisan meats and cheese, and fresh mozzarella.                                          | <b>\$16.00</b> |
| <b>Ahi Tartar</b><br>Ahi tuna tossed in an herb vinaigrette and EVOO with avocado. These foods are cooked and served to order, undercooked o...            | <b>\$12.00</b> |
| <b>Mozzarella Caprese</b><br>Gluten free. Tomato topped with fresh mozzarella and fresh basil topped with EVOO and balsamic reduction.                     | <b>\$11.00</b> |
| <b>White Anchovies</b><br>Marinated in EVOO, Italian herbs, salt and pepper, served with sun-dried tomatoes, marinated olives, roasted bell pepper...      | <b>\$12.00</b> |
| <b>Mussels in a Spicy Tomato Garlic Sauce</b><br>Black mussels sautéed and served with toasted crostini.                                                   | <b>\$13.00</b> |
| <b>Fried Calamari</b><br>Served with marinara sauce.                                                                                                       | <b>\$12.00</b> |
| <b>Meatball Caprese</b><br>Two veal, pork or beef meatballs topped with tomato basil sauce and parmigiano-reggiano with toasted crostini.                  | <b>\$10.00</b> |
| <b>Zucchini Blossom</b><br>Stuffed with mozzarella and ricotta cheese.                                                                                     | <b>\$11.00</b> |
| <b>Pesto Burrata</b><br>Served with roasted peppers and prosciutto, drizzled with pesto.                                                                   | <b>\$13.00</b> |
| <b>Crab Cakes</b><br>Topped with green chili aioli.                                                                                                        | <b>\$14.00</b> |
| <b>Bacon Wrapped Prawns</b><br>Gluten free. Three u7 white shrimp wrapped in applewood smoked bacon on a bed of fresh arugula dressed with EVOO and bal... | <b>\$13.00</b> |
| <b>Bruschetta Tomatoes</b>                                                                                                                                 | <b>\$9.00</b>  |

Popular Items

| ITEM                                                                                       | PRICE          |
|--------------------------------------------------------------------------------------------|----------------|
| <b>Spinach Stuffed Gnocchi with Pesto Cream Sauce</b><br>Ricotta, romano, and fresh basil. | <b>\$18.00</b> |
| <b>Grilled Asparagus</b><br>Parmesan and EVOO.                                             | <b>\$7.00</b>  |

Salads

| ITEM                                                                                                                   | PRICE          |
|------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Caesar</b><br>Hearts of romaine, crostini, tangy parmesan caesar dressing.                                          | <b>\$9.00</b>  |
| <b>Romaine Wedge</b><br>Gorgonzola, shaved red onion, crispy bacon, and bleu cheese dressing.                          | <b>\$10.00</b> |
| <b>House Salad</b><br>Gluten free. Tomatoes, olives, shaved red onion, mozzarella, and herb dressing.                  | <b>\$9.00</b>  |
| <b>Strawberry Salad</b><br>Gluten free. Glazed pecans, crumbled gorgonzola, and raspberry walnut vinaigrette.          | <b>\$9.00</b>  |
| <b>Strawberry Salad (Salads)</b><br>Gluten free. Glazed pecans, crumbled gorgonzola, and raspberry walnut vinaigrette. | <b>\$9.00</b>  |

Pasta

| ITEM                                                                                                                                                                                     | PRICE   |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><b>Pappardelle Sausage</b></div> <div>Pappardelle pasta with Italian sausage and broccoli in olive oil and garlic sauce</div>                                                       | \$17.00 |
| <div><b>Manilla Clams Linguine</b></div> <div>White wine garlic butter sauce. These foods are cooked and served to order, undercooked or raw. Food code requires us t...</div>           | \$19.00 |
| <div><b>Spaghetti Puttanesca</b></div> <div>With salmon, EVOO, capers, garlic, and olives.</div>                                                                                         | \$20.00 |
| <div><b>Shrimp &amp; Scallop Fra Diavolo</b></div> <div>Squid-ink spaghetti, and spicy tomato basil sauce. These foods are cooked and served to order, undercooked or raw. Food...</div> | \$25.00 |
| <div><b>Pappardelle Bolognese</b></div> <div>Veal, beef, pork, marinara, garlic, and bay leaves.</div>                                                                                   | \$19.00 |
| <div><b>Fettuccini Carbonara</b></div> <div>Braised pancetta, parmigiano-reggiano, and peas.</div>                                                                                       | \$16.00 |
| <div><b>3 Meat Lasagna</b></div> <div>Veal, beef, and pork.</div>                                                                                                                        | \$19.00 |
| <div><b>Spinach Stuffed Gnocchi with Pesto Cream Sauce (Pasta)</b></div> <div>Ricotta, romano, and fresh basil.</div>                                                                    | \$18.00 |
| <div><b>Capellini Pomodorina</b></div> <div>Chopped tomatoes, garlic, basil, and light marinara sauce.</div>                                                                             | \$16.00 |
| <div><b>Tortellacci</b></div> <div>With butternut squash in butter sage sauce.</div>                                                                                                     | \$18.00 |
| <div><b>Gluten-Free Penne Primavera</b></div> <div>Gluten free. Served with daily vegetables in an olive oil and garlic sauce.</div>                                                     | \$16.00 |
| <div><b>Blue Crab Ravioli</b></div> <div>In lobster Cream sauce parmigiano-reggiano, fresh basil. These foods are cooked and served to order, undercooked or raw...</div>                | \$27.00 |

Roman Menu

| ITEM                                                                                                                                                               | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><b>Roman Menu</b></div> <div>The first course is antipasto board, roman artichokes, marinated olives, Italian salami, Parma prosciutto, fontina, and...</div> | \$50.00 |

Risotto

| ITEM                                                                                                                                                                   | PRICE   |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><b>Shrimp Risotto</b></div> <div>Gluten free. Corn, tomatoes, preserved lemon and snipped herbs. These foods are cooked and served to order, undercooked...</div> | \$26.00 |
| <div><b>Sausage &amp; Pepper Risotto</b></div> <div>Gluten free. Mushrooms, roasted red peppers, tomatoes, and basil.</div>                                            | \$19.00 |
| <div><b>Hazelnut Risotto</b></div> <div>Gluten free. Mushrooms, roasted shallots, truffle oil, and toasted hazelnuts.</div>                                            | \$18.00 |
| <div><b>Seafood Medley Risotto</b></div> <div>Gluten free. Mussels, clams, shrimp, calamari in roasted garlic tomato sauce.</div>                                      | \$25.00 |

Sicilian Menu

| ITEM | PRICE |
|------|-------|
|------|-------|

|                                                                                                                             |                |
|-----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Sicilian Menu</b>                                                                                                        | <b>\$40.00</b> |
| Baby greens and pear prepared with dijon vinaigrette, crumbled blue cheese and toasted pecan. Choice of entrée. Chocolat... |                |

Entrée

| ITEM                                                                                                                                                   | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Eggplant Involtini</b><br>Served with spinach stuffed gnocchi.                                                                                      | <b>\$20.00</b> |
| <b>Pan Seared Salmon</b><br>Served with roasted potatoes and chef's veggies. These foods are cooked and served to order, undercooked or raw. Food c... | <b>\$24.00</b> |
| <b>New York Strip</b><br>Gluten free. With asparagus and garlic mashed potatoes. These foods are cooked and served to order, undercooked or raw....    | <b>\$32.00</b> |
| <b>Lamb Chops</b><br>Gluten free. With sautéed mushrooms and roasted garlic potatoes. These foods are cooked and served to order, undercooke...        | <b>\$31.00</b> |
| <b>Mahi Mahi Puttanesca</b><br>Over mushroom risotto.                                                                                                  | <b>\$26.00</b> |
| <b>Grilled Pork Chop</b><br>With garlic mashed potatoes and green beans.                                                                               | <b>\$24.00</b> |
| <b>Pork Oso Bucco</b><br>Gluten free. Braised pork shank served over fresh saffron risotto.                                                            | <b>\$25.00</b> |
| <b>Chicken Milanese</b><br>Topped with salad in herb dressing.                                                                                         | <b>\$19.00</b> |
| <b>Chicken Bruschetta</b><br>Gluten free. Served with mashed potatoes and asparagus.                                                                   | <b>\$18.00</b> |
| <b>Chicken Parmagiana</b><br>Served with linguine marinara.                                                                                            | <b>\$22.00</b> |
| <b>Mixed Grill</b><br>Gluten free. Chicken, sausage, lamb served with roasted garlic potatoes and chef's veggies. These foods are cooked and...        | <b>\$28.00</b> |

Tommy's Menu

| ITEM                                                                                                                                               | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Tommy's Menu</b><br>First-course, antipasto board; roman artichokes, marinated olives, Italian salami, parma prosciutto, fontina and fresh b... | <b>\$47.00</b> |

Sides

| ITEM                                                   | PRICE         |
|--------------------------------------------------------|---------------|
| <b>Grilled Asparagus (Sides)</b><br>Parmesan and EVOO. | <b>\$7.00</b> |
| <b>Rotisserie Homemade Sausage</b>                     | <b>\$8.00</b> |
| <b>Chef's Vegetables</b>                               | <b>\$6.00</b> |

Dolce

| ITEM                                                                                   | PRICE         |
|----------------------------------------------------------------------------------------|---------------|
| <b>Loaded Chocolate Cake</b>                                                           | <b>\$7.00</b> |
| <b>Coppa di Amaretto</b><br>Chocolate, amaretto cream, mascarpone custard and coconut. | <b>\$8.00</b> |

| ITEM                                                                                          | PRICE  |
|-----------------------------------------------------------------------------------------------|--------|
| <div><b>Tiramisu</b></div> <div>Espresso coffee and ladyfingers with mascarpone cream.</div>  | \$7.00 |
| <div><b>Limonchello Sorbet</b></div> <div>Topped with light cream.</div>                      | \$7.00 |
| <div><b>Salted Caramel Cheesecake</b></div> <div>On a buttery graham cracker crust.</div>     | \$8.00 |
| <b>Vanilla Bean Ice Cream</b>                                                                 | \$5.00 |
| <div><b>Cannoli</b></div> <div>Sicilian pastry filled with sweet ricotta and chocolate.</div> | \$5.00 |
| <b>Seasonal Gelato Selection</b>                                                              | \$6.00 |

Coffee Drinks

| ITEM                   | PRICE  |
|------------------------|--------|
| <b>Coffee</b>          | \$2.75 |
| <b>Espresso</b>        | \$2.75 |
| <b>Capuccino</b>       | \$3.25 |
| <b>Hot Tea</b>         | \$2.75 |
| <b>Double Espresso</b> | \$4.75 |
| <b>Irish Coffee</b>    | \$9.00 |