

## vasi

mini mason jars with tuscan toast

- olive tapenade + citrus artichoke heart 7.
- smoked salmon mousse + fried caper + red onion 8.
- chicken liver pâté + brown sugar shallot 7.5
- ceci bean hummus + piquillo jam 6.5
- gorgonzola walnut mousse + poached pear \* 7.
- burrata + roasted garlic confit 8.

all jars are available to go for an additional 3.

## boards

### polenta

creamy mascarpone polenta + tonight's ragu 14.

### formaggi + salumi

3 for 12. / 4 for 15. / 5 for 18.  
condimenti + crostini

## antipasti

stuffed fried squash blossoms | herb ricotta  
+ purple basil pesto + cured lemon aioli \* 9.75

ricotta gnudi | sage brown butter + parmigiano + amaretti \* 10.5

mediterranean mussels | salame piccante salumi + serrano chili  
+ tomato + fennel + saffron aioli 12.5

fritto misto | seasonal seafood + veg + caper aioli 14.5

yellowtail crudo | tomato + pickled cucumber  
+ puffed arborio rice 14.

vitello tonnato | veal carpaccio + tuna aioli  
+ arugula + celery 13.5

## insalate e zuppa

baby beet + house made ricotta | sunflower green and seed  
+ pixie tangerine + tarragon vinaigrette \* 9.5

little gem lettuce caesar | shaved grana + tomato + polenta crouton 9.  
+ grilled chicken 5. / + grilled shrimp 9.

farmer's chopped | yellow bean + cucumber + tomato  
+ pepperoncini + gorgonzola + roasted garlic vinaigrette 8.5  
+ soppressata 1.5 / + grilled chicken 5. / + grilled shrimp 9.

burrata + prosciutto 'caprese' | heirloom tomato + baby arugula  
+ aged balsamic + basil breadcrumb 13.5

soup of the day | chef's whim 9.

+ \$12 for family style insalate - for 3-4 ppl  
does not apply to 'caprese'

mini rosemary potato  
focaccia loaf x2

+ sundried tomato pesto 4.

## lunch extras

available from 11-5pm daily

porchetta + brie panini | arugula + truffle oil + wild flower honey  
with truffle fries or green salad 12.5

house made ricotta + veg panini | portobello + zucchini  
+ sweet red pepper + watercress with truffle fries or green salad 12.5

cucina hero | prosciutto + mortadella + sopressata + provolone  
+ pepperoncini + romaine + oregano vinaigrette  
with truffle fries or green salad 13.5

### DAILY LUNCH SPECIAL

pasta of the day with a cup of soup or green salad 13.95

## pizza

honey roasted eggplant + herb goat cheese | pistachio pesto  
+ balsamic onion + pine nut 14.5

pear + gorgonzola | caramelized onion + candied pecan  
+ arugula + aged balsamic \* 14.

margherita | san marzano tomato + housemade mozz + basil 13.

bianco | fontina + mozz + parm + cipolini onion + bésciamella  
+ chili + spring onion + garlic chip 14.

meatball + mozzarella di bufala | spinach + fontina + parmigiano 15.

pepperoni + fennel sausage | housemade mozz + peppadew pepper 14.5

foraged mushroom | taleggio + braised leek + truffle oil 14.5

speck + pineapple | serrano chile + tarragon + mozz. 14.

rosemary chicken sausage | arrabiata + rapini + pepperonata + fontina 15.

+ fennel sausage 1.50 + farm egg 1.50

## pasta e riso

gluten free pasta available upon request

risotto | chef's whim 17.

lasagna al forno | pork + veal + marinara + bésciamella 16.5

lamb bolognese rigatoni | mint + ricotta salata 17.

frutti di mare + squid ink linguine | manila clam + squid  
+ baby scallop + chile white wine butter 20.

bucatini all'amatriciana | guanciale + tomato + onion  
+ calabrian chili + pecorino 17.

english pea + mascarpone ravioli | maitake mushroom  
+ prosciutto + crema 16.5

short rib pappardelle | cremini mushroom + parmigiano 19.5

spicy shrimp puttanesca angel hair | olive + caper + tomato 19.

+ \$22 for family style - for 3-4 ppl  
does not apply to 'frutti di mare linguine'

## piatti

not available from 2-5pm

roasted 'jidori' chicken | fontina polenta + asparagus  
+ swiss chard + pistachio pesto + poached hen egg \* 19.5

veal osso bucco | parmesan polenta + blistered teardrop tomato  
+ gremolata + frisee + braising juice 29.

CE 'brandt farms' burger | braised short rib + fiscalini cheddar  
+ honey mustard aioli + truffle fries 16.5

columbia river steelhead trout | squash + farro + fennel  
+ tangerine + orange caper sugo 22.5

pan seared whitefish | braised fennel  
+ arugula + tomato garlic vinaigrette 20.

grilled 'berkshire' pork chop | cipolini onion  
+ sekai ichi apple + white rose potato + cider reduction 23.

'brandt farms' ribeye | caramelized onion and mushroom croquette  
+ wilted spinach + trumpet mushroom + porcini veal reduction 24.5

## contorni

truffle mushroom mac + cheese 9.

truffle parmesan fries 7.

burnt brussels sprout + ivan's hot sauce 6.5

giant meat ball 6.5

creamy polenta + e.v.o.o. + parmigiano 5.5

farmer's market vegetable 5.

small green salad 5.

CE t-shirt 22.

Chef de Cuisine: Lulu De Rouen  
Sous Chefs: Brent Omeste  
+ Chad Urata  
Pastry Chef: Sergio Estrella  
General Manager: Peg Hicks  
Wine Director: Ed Manetta  
Manager: Guy Conigliaro  
Manager: Ruth Rodriguez

We support local, sustainable  
and organic practices whenever possible.\*  
BREAD SERVICE UPON REQUEST

\* NUT ALLERGY

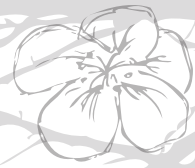
18% gratuity plus tax will be added to all parties of 8 or more

uno non puo pensare bene, amare bene, dormire bene, se non ha mangiato bene. One cannot think well, love well, sleep well, if he hasn't eaten well.



## cocktails

£ delicious and hand crafted £



### home grown

£ from the produce stand £

Each season, we infuse selections of liquors or handcraft them with a variety of fresh produce. We suggest trying these selections simply shaken up, over ice, or served with a splash of soda or prosecco!

**chai tea rum** 8.

**apple bourbon** 8.

**vanilla bean bourbon** 9.

**red jalapeno tequila** 9.

**ginger pear vodka** 8.

**cucumber + mint + lime gin** 8.

### bubbly

£ fizzy elixirs £

**che casino** | st germain  
+ rose water + prosecco 9.5

**aperol cocktail** | aperol + orange  
+ grapefruit + prosecco 9.5

**cucina bellini** | prosecco + white  
peach puree + lemon 9.5

### brewskies

£ local and italian flavors £

#### by the handle

**moretti** | lager | italy 5.

**hangar 24** | orange wheat | redlands, ca 5.

**anderson valley** | boont amber ale | boonville, ca 6.

**bayhawk** | honey blond | irvine, ca 5.

#### by the neck

**allagash** | white | portland, maine 6.

**stone** | ipa | san diego, ca 5.

**oro di milano** | amber | italy 6.

**delirium tremens** | belgian strong pale ale | belgium 9.

**hangar 24** | chocolate porter | 22 oz | redlands, ca 11.

**the bruery** | loakal red | 750 ml | placentia, ca 16.

### zero proof

£ non-alcoholic delights £

**lavender lemonade** 6.  
a housemade blend

**the aquazul** 7.5  
muddled strawberry + mint + lime + ginger syrup + soda

**cherry soda** 7.  
cherry + aged balsamic + sweet cream + soda

**sparkling bottled water** 7.  
san pellegrino

**still bottled water** 7.  
acqua panna

**san pellegrino italian soda** 3.5  
limonata | sparkling lemon  
aranciata | sparkling orange

**fever-tree natural mixers** 4.5  
bitter lemon | ginger ale | ginger beer

### served up

£ shaken + strained £

**socialite** | limoncello + vodka + housemade  
vanilla bean syrup 10.5

**pompelmo** | muddled grapefruit + campari  
+ vodka + sugar + prosecco float 10.

**calamity jane** | high west white bourbon  
st. germain + creme yvette + lemon 11.

**basil gimlet** | gin + squeezed lime  
+ muddled basil 10.

**jasmine jump** | tru organic gin + fruit lab  
organic jasmine + simple syrup 11.

**bourbon thyme** | woodford reserve bourbon  
+ thyme simple syrup + cinnamon 12.

**juniper blossom** | gin + berry blossom tea 10.

### on ice

£ our latest libations £

**tequila 'mule'** | house infused jalapeno tequila  
+ muddled lime + house made ginger beer 9.5

**margarita lavanda** | tequila + lime + lemon  
+ triple sec + blueberry + creme yvette jam 9.5

**'that's what she said'** | dewar's scotch  
+ carpano antica formula + cynar 10.5

**fashionable rye** | bulleit rye whisky  
+ vanilla syrup + cherry + orange 9.5

**sardinian sangria** | red wine + galliano  
+ brandy + fresh fruit 8.5

**agrumi amaro** | mandarin vodka  
+ muddled orange + cynar 9.5

**hibiscus gin press** | tru organic gin  
+ fruit lab organic hibiscus + lemon + lime 11.

**berry berry bourbon** | bourbon + brown sugar  
simple syrup + lemon + lime + macerated berry  
+ rosemary 11.



*Chi si bagna all' alba ha tutto il giorno per asciugarsi.*

*He who gets drenched at dawn gets the rest of the day to dry out.*

# CUCINA enoteca

Irvine Spectrum

949.861.2222

[www.cucinaenoteca.com](http://www.cucinaenoteca.com)

