

# CUCINA enoteca

## San Diego Restaurant Week

instagram: @cucinarestaurants

facebook.com/CUCINA.enoteca.delmar

#cucinaenoteca | #sdrw

- \$35<sup>++</sup> -

### primo

chopped salad | prosciutto cotto + cucumber + green bean + cherry tomato + provolone dolce + almond + dill + garbanzo breadcrumb\*

arugula + cherry tomato | parmesan + radicchio + aged balsamic

### secondo

asparagus + mortadella pizza | lemon ricotta + calabrian chili + sweet provolone\*

margherita pizza | san marzano tomato + house made mozzarella + basil

casalingo pepperoni + fennel sausage pizza | mozzarella + peppadew pepper

fried eggplant + goat cheese pizza | san marzano tomato + oregano

mushroom pizza | goat cheese + fried onion + truffle oil

date + ricotta + bacon pizza | smoked almond + arugula + parmesan + balsamic\*

spicy coppa + salumi pizza | pepperoncini + fra diavolo tomato + basil

polenta + ragu | lamb shoulder + kale + castelvetro olive + rosemary

- \$40<sup>++</sup> -

### primo

chopped salad | prosciutto cotto + cucumber + green bean + cherry tomato + provolone dolce + almond + dill + garbanzo breadcrumb\*

heirloom cucumber + watermelon | piave vecchio + dill + mint + esepette

stuffed fried squash blossoms | lemon ricotta + mint arugula gremolata

### secondo

rigatoni | spicy tomato panna + caramelized fennel + cherry tomato + arugula

tagliatelle | bolognese + veal + pork + grana padano

bucatini | guanciale + tomato + chili + pecorino + hen egg

gnocchetti sardi | spicy pork sausage + broccoli rabe + tomato + sage brown butter

- \$45<sup>++</sup> -

### primo

chopped salad | prosciutto cotto + cucumber + green bean + cherry tomato + provolone dolce + almond + dill + garbanzo breadcrumb\*

burrata + tomato | hearts of palm + gaeta olive + watercress + crisp buckwheat + ciabatta toast

heirloom cucumber + watermelon | piave vecchio + dill + mint + esepette

stuffed fried squash blossoms | lemon ricotta + mint arugula gremolata

charred octopus | sheep yogurt + celery + arugula + cashew + salsa verde\*

### secondo

pappardelle | short rib + cremini mushroom + carrot + parmesan

cavatappi | lump crab + shrimp + fennel + charred tomato + tomato panna + ciabatta breadcrumb

squid ink radiatore | mussel + clam + calamari + shrimp + green garlic + serrano chili + tomato

roasted half chicken frá diavolo | polenta + charred broccolini + preserved garlic + lemon

atlantic salmon | fingerling potato + sicilian puttanesca + macadamia nut + herb salad\*

pork osso buco | heirloom carrot risotto + carrot top salsa verde



### dolce

choice available with all menus

olive oil + chocolate bread pudding | blood orange marmellata + bourbon crema

malted milk budino | milk chocolate + sea salt crema + meringue cookie

Sharing and substitutions are not permitted during Restaurant Week

bread service upon request

\*NUT ALLERGY

