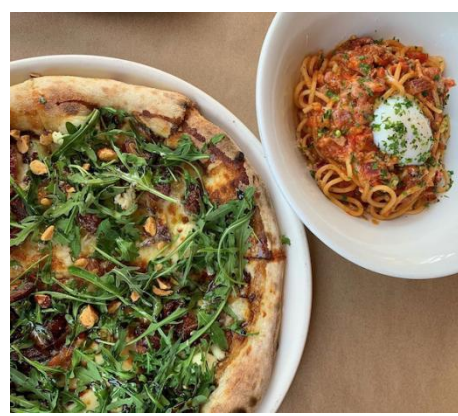


# CUCINAenoteca DelMar

Come party with us!

Team CUCINA will wow your friends, family, coworkers and clients as we celebrate seasonal interpretations of our California inspired Italian kitchen.



BOOK YOUR PARTY:

tiffany tassano  
[tiffany@urbankitchengroup.com](mailto:tiffany@urbankitchengroup.com)

2730 via de la valle | del mar, ca 92014 | 858.704.4500  
[urbankitchengroup.com](http://urbankitchengroup.com)





CUCINA enoteca DEL MAR is located at the Flower Hill Promenade in North County San Diego. The rustic modern space incorporates vintage finds, floral elements, an ode to the Del Mar Racetrack and signature CUCINA mural. Celebrate on our upstairs patio, communal seating, spacious bar or enjoy a more intimate setting in our glass dining room.

For birthday and graduation celebrations, wedding receptions, corporate dinners, meeting presentations and other personal and professional milestones, CUCINA is perfect for any occasion.

We offer various semi-private spaces for smaller functions, while larger groups are welcome to host their event using our patio or the entire restaurant as a private venue.

The following selection of prix fixe menus are served individually plated, family-style or as a buffet; made with the freshest local, organic and sustainable ingredients.

Personally designed menus are available for buyouts or groups interested in a more specialized dining experience.

#### WE ARE A WINE SHOP INSIDE A RESTAURANT

Our wine list follows a value-driven and competitive retail pricing format. Bottles cost about half as much as they would at another restaurant. Craft cocktails, house infused liquors and artisan beers round out our extensive beverage selection.

#### LOOKING FOR A UNIQUE WAY TO ENTERTAIN YOUR FRIENDS + FAMILY + CO-WORKERS?

Host a one of a kind culinary event at CUCINA such as blind tasting for the wine connoisseur, hands on pasta making, and more.

CIN CIN!

*For off-site events, please contact Urban Kitchen Catering, our full service catering company. Complete our catering inquiry form online at [urbankitchengroup.com/catering](http://urbankitchengroup.com/catering)*



# EVENT SPACES

west dining room-glass dining room  
for parties up to 78 guests



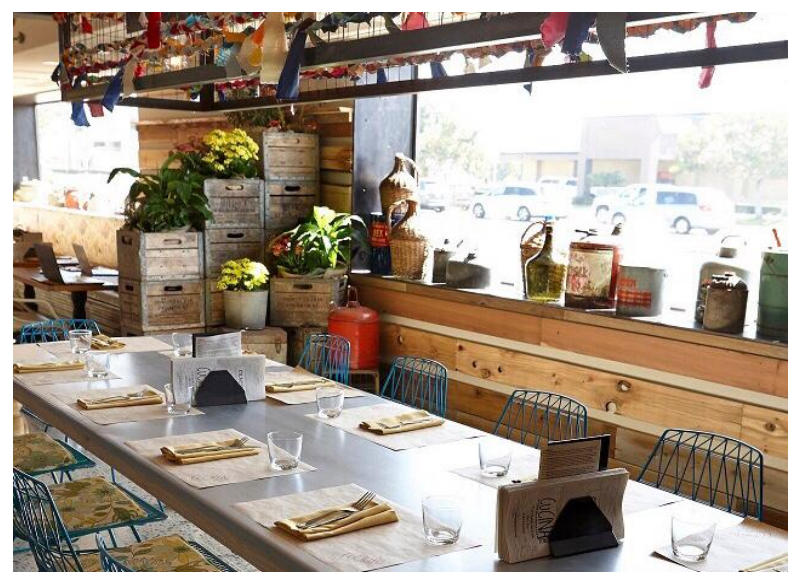
east dining room  
non-private tables  
for parties up to 48 guests



bar height community tables  
non-private tables  
for parties up to 40 guests



semi-private banquet table  
semi-private table  
for parties up to 18 guests



garden patio  
private event space  
for up to 50 seated | 70 reception



restaurant buy-out  
for up to 234 seated | 300 reception





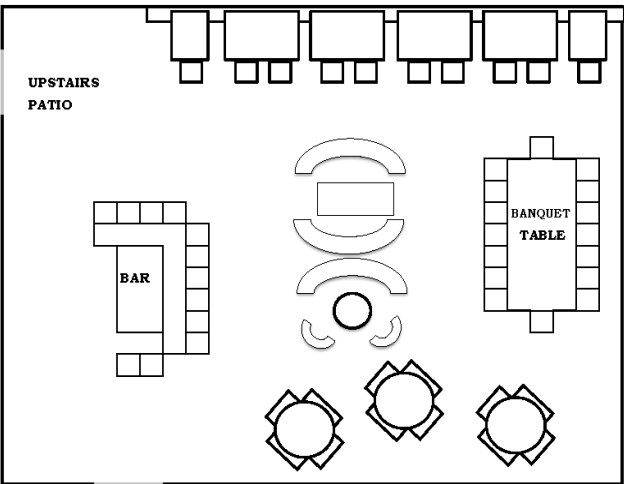
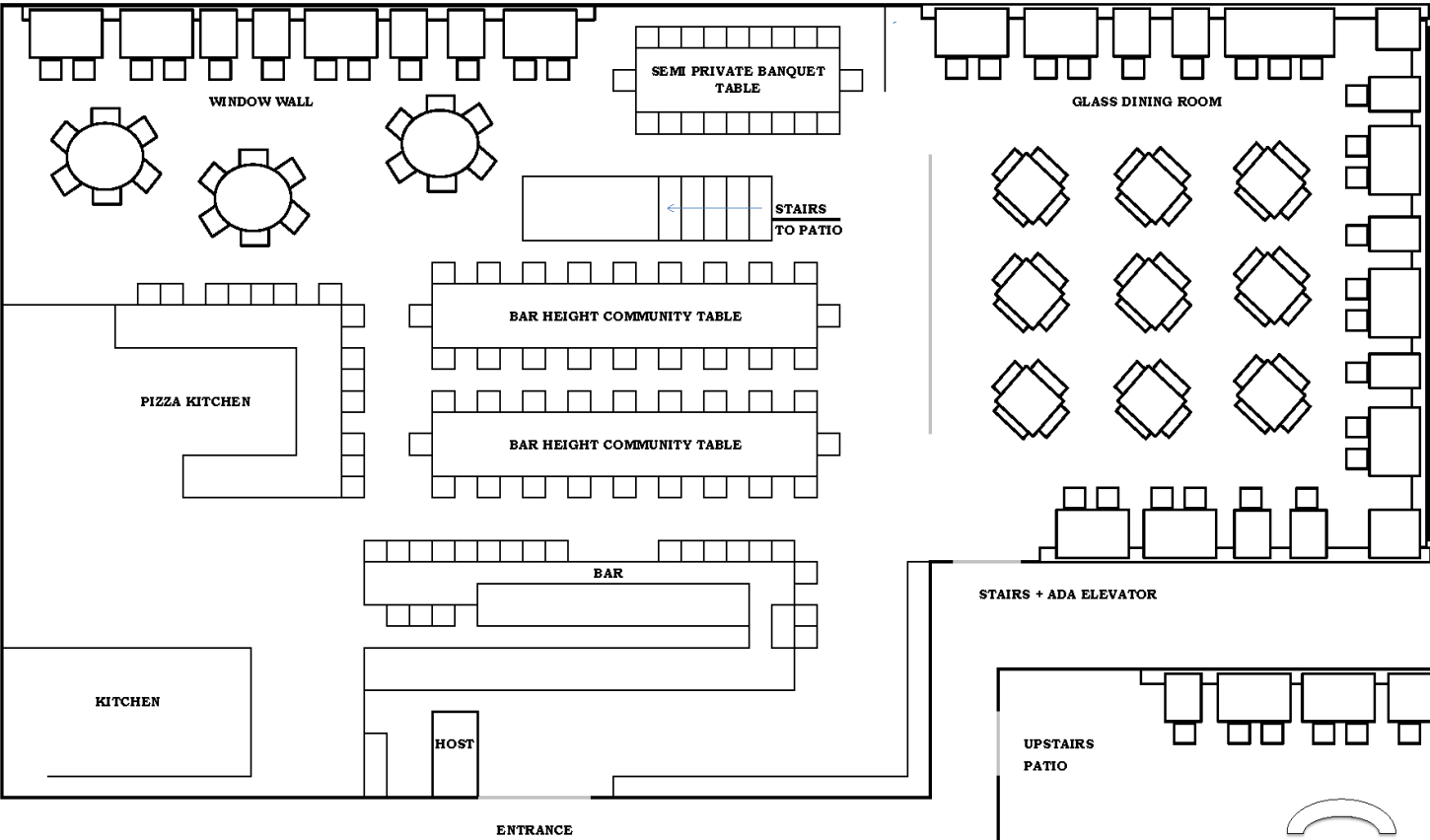
# RESTAURANT CAPACITY

full restaurant . . . . .	234 seated . . . . .	300 reception
glass dining room . . . . .	78 seated . . . . .	78 reception
patio . . . . .	50 seated . . . . .	70 reception
east dining room . . . . .	48 seated	
bar height community tables . . . . .	40 seated	
semi-private banquet table . . . . .	18 seated	

# FLOOR PLANS

The following diagrams show floor plans seated for regular service. Tables may be combined, added or removed to accommodate a multitude of different options for group dining. Upon request, your coordinator will provide a specific seating diagram based on the area, number of guests and style of your event.

## MAIN FLOOR



## UPSTAIRS PATIO



# DINNER MENU #1 | family style | \$50 per person

## course 1

---

ROASTED GARLIC HUMMUS  
cucumber + cracker

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

## course 2

---

MARGHERITA PIZZA  
tomato + house mozzarella + basil

RIGATONI BOLOGNESE  
veal + pork + lemon ricotta

MARKET VEGETABLE PASTA  
seasonal selection

## course 3

---

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

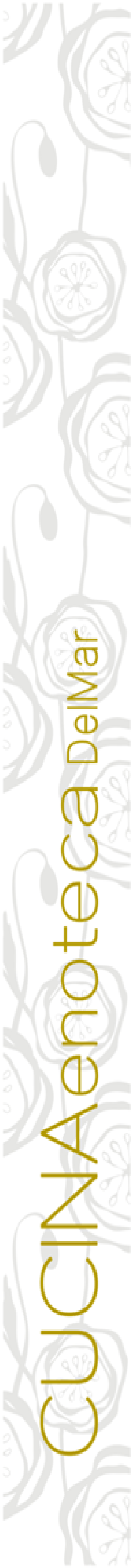
LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.



# DINNER MENU #2 | family style | \$56 per person

## course 1

*pre-select one pizza for your group*

MARGHERITA PIZZA  
tomato + house mozzarella + basil

MUSHROOM + GOAT CHEESE PIZZA  
caramelized onion + truffle oil

PEPPERONI PIZZA  
ricotta + fresh mozzarella + hot honey + tomato sauce

*pre-select one salad for your group*

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2

RED WINE BRAISED SHORT RIB MAFALDINE  
mushroom + cherry tomato + baby kale + parmesan

MARKET VEGETABLE PASTA  
seasonal selection

*pre-select one protein for your group*

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

## course 3

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.



# DINNER MENU #3 | family style | \$62 per person

## course 1

---

BURRATA + TOMATO  
hearts of palm + kalamata olive + basil + white balsamic vinaigrette

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2

---

MARKET VEGETABLE PASTA  
seasonal selection

*pre-select two items for your group*

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

RED WINE BRAISED SHORT RIB MAFALDINE  
mushroom + cherry tomato + baby kale + parmesan

CLAM + SQUID INK LINGUINE  
fennel + tomato + scallion + calabrian chili + tarragon + salmoriglio

*additional entrée option*

BARLEY FED ANGUS RIBEYE *+\$10 per person added to the menu price*  
crushed potato + spinach + whole roasted garlic + peppadew chimichurri

## course 3

---

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.

# DINNER MENU #4 | individually plated | \$53 per person

for groups up to 15 guests

## course 1 *for the table*

ROASTED GARLIC HUMMUS  
cucumber + malted brown cracker

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

## course 2 *guests will select one of the following entrees at time of meal*

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

RIGATONI BOLOGNESE  
veal + pork + lemon ricotta

MARKET VEGETABLE PASTA  
seasonal selection

## course 3

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.





# DINNER MENU #5 | individually plated | \$69 per person

for groups up to 15 guests

## course 1 *for the table*

BURRATA + TOMATO  
hearts of palm + kalamata olive + basil + white balsamic vinaigrette

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2

SEASONAL RISOTTO  
chef's whim

## course 3 *guests will select one of the following entrees at time of meal*

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

RED WINE BRAISED SHORT RIB MAFALDINE  
mushroom + cherry tomato + baby kale + parmesan

MARKET VEGETABLE PASTA  
seasonal selection

*additional entrée option*

BARLEY FED ANGUS RIBEYE *+\$10 per person added to the menu price*  
crushed potato + spinach + whole roasted garlic + peppadew chimichurri

## course 4

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.



# DINNER MENU #6 | buffet | \$58 per person

for groups of 30 guests or more

- ROASTED CHICKEN BREAST  
mustard green + shaved celery root + lemon caper vinaigrette
- MASCARPONE POLENTA
- SHRIMP PUTTANESCA PASTA  
tomato + caper + olive + calabrian chili
- MARKET VEGETABLE PASTA  
seasonal selection
- ANY PIZZA  
from our current selections
- ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone + pepperoncini + ceci bean + almond + dill + oregano vinaigrette + rosemary breadcrumb
- VANILLA PANNA COTTA *served tableside*  
seasonal fruit jam + mascarpone whip

# DINNER MENU #7 | buffet | \$72 per person

for groups of 50 guests or more

- ROASTED PORCHETTA  
fennel + rosemary + chili crust + sicilian pesto
- CRISPY POTATO  
shallot + rosemary + evoo
- SHRIMP PUTTANESCA PASTA  
tomato + caper + olive + calabrian chili
- ANY TWO PIZZAS  
from our current selections
- BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette + caciocavallo fluff + parmesan frico
- ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone + pepperoncini + ceci bean + almond + dill + oregano vinaigrette + rosemary breadcrumb
- VANILLA PANNA COTTA *served tableside*  
seasonal fruit jam + mascarpone whip

notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. pricing does not include gratuity, administrative charge or sales tax. check out our 'bits + pieces' page at the end of this packet for all additional information and fees.





# LUNCH MENU #1 | family style | \$40 per person

available for daytime private events only

## course 1

---

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

MARGHERITA PIZZA  
tomato + house mozzarella + basil

RIGATONI BOLOGNESE  
veal + pork + lemon ricotta

MARKET VEGETABLE PASTA  
seasonal selection

## course 2

---

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.



# LUNCH MENU #2 | family style | \$47 per person

available for daytime private events only

## course 1

---

ITALIAN CHOPPED SALAD

escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2

---

MARGHERITA PIZZA

tomato + house mozzarella + basil

PEPPERONI PIZZA

ricotta + fresh mozzarella + hot honey + tomato sauce

BUCATINI AMATRICIANA

guanciale + tomato + red onion + chili + pecorino

MARKET VEGETABLE PASTA

seasonal selection

## course 3

---

*pre-select one dessert for your group*

VANILLA PANNA COTTA

seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART

lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut

*served family style*

notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.





# LUNCH MENU #3 | family style | \$53 per person

available for daytime private events only

## course 1

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2

RED WINE BRAISED SHORT RIB MAFALDINE  
mushroom + cherry tomato + baby kale + parmesan

MARGHERITA PIZZA  
tomato + house mozzarella + basil

*pre-select one protein for your group*

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

## course 3

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.



# LUNCH MENU #4 | individually plated | \$45 per person

available for daytime private events only

## course 1

---

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

## course 2

---

*guests will pre-order one of the following entrees prior to the event*

CUCINA BURGER  
provolone + balsamic onion + arugula + pickle aioli + brioche bun + parm fries

BUCATINI AMATRICIANA  
guanciale + tomato + red onion + chili + pecorino

MUSHROOM + GOAT CHEESE PIZZA  
caramelized onion + truffle oil

MARKET VEGETABLE PASTA  
seasonal selection

## course 3

---

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.





# LUNCH MENU #5 | individually plated | \$50 per person

available for daytime private events only

## course 1

---

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2

---

*guests will pre-order one of the following entrees prior to the event*

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

RED WINE BRAISED SHORT RIB MAFALDINE  
mushroom + cherry tomato + baby kale + parmesan

MARKET VEGETABLE PASTA  
seasonal selection

## course 3

---

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.



# LUNCH MENU #6 | buffet | \$44 per person

available for daytime private events only

RIGATONI BOLOGNESE  
veal + pork + lemon ricotta

MARGHERITA PIZZA  
tomato + house mozzarella + basil

MUSHROOM + GOAT CHEESE PIZZA  
caramelized onion + truffle oil

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

VANILLA PANNA COTTA *served tableside*  
seasonal fruit jam + mascarpone whip

# LUNCH MENU #7 | buffet | \$56 per person

available for daytime private events only

ROASTED CHICKEN BREAST  
mustard green + shaved celery root + lemon caper vinaigrette

MARKET VEGETABLE PASTA  
seasonal selection

SHRIMP PUTTANESCA PASTA  
tomato + caper + olive + calabrian chili

MARGHERITA PIZZA  
tomato + house mozzarella + basil

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

VANILLA PANNA COTTA *served tableside*  
seasonal fruit jam + mascarpone whip

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.



# MENU ADDITIONS

starters	<i>serves 2-3 unless noted otherwise</i>
WARM OLIVE + peruvian teardrop pepper + garlic confit + calabrian chili + citrus olive oil	9.5
ROASTED CARROT + pistachio aioli + chili	9.5
TEMPURA FRIED STUFFED SQUASH BLOSSOMS + goat cheese + pistou + honey	15.5 <i>3 blossoms per order</i>
BURRATA + TOMATO + hearts of palm + kalamata olive + basil + white balsamic vin	13.
CUCINA MEATBALL + mascarpone polenta + spicy tomato sauce	12.5 <i>3 meatballs per order</i>
GRILLED OCTOPUS + marinated gigante bean + piquillo pepper + fennel pollen + salsa verde	17.5
ROASTED TOMATO FOCACCIA + cultured herb butter + sea salt	9.
BALSAMIC CAULIFLOWER + pine nut + lime labneh + herb	12.
SMOKED SALMON MOUSSE + dill + salmon roe + horseradish + gluten free cracker	13.
CHEESE + MEAT PLATTER + seasonal cheese + fra mani mortadella + speck + whole grain mustard aioli + giardiniera + spiced almond + jam + cracker	29.

pizza	<i>six slices per pie</i>
MARGHERITA + tomato + house mozzarella + basil	21.
MUSHROOM + GOAT CHEESE + caramelized onion + truffle oil	22.
PEPPERONI + ricotta + fresh mozzarella + hot honey + tomato sauce	22.

pasta + protein

---

GLUTEN FREE PASTA 2. per person  
*substitute gluten free pasta on any pasta dish*

BARLEY FED ANGUS RIBEYE + crushed potato + spinach + whole roasted garlic  
+ peppadew chimichurri 10. per person

ROASTED SALMON + broccoli + farro + fresno chili + scallion relish 6. per person

CHICKEN MILANESE + mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette 6. per person

sides	<i>serves 2-3 unless noted otherwise</i>
TRUFFLE HERB PARMESAN FRIES	10.
BURNT BRUSSELS SPROUTS + ivan’s hot sauce	10.
BROCCOLINI + GREEN BEAN + lemon + garlic breadcrumb	9.
MASCARPONE POLENTA + evoo	10.
ROSEMARY PARMESAN CRUSHED POTATO	9.

display

NOSH BOARD 18. per person

CHEESE + CHARCUTERIE + fresh and dried fruit + nuts + + seasonal mostarda  
+ marinated olives + stone ground mustard

SPREADS + raw + roasted + marinated + pickled vegetable

ARTISAN BREAD + GLUTEN-FREE CRACKERS

notes

notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. pricing does not include gratuity, administrative charge or sales tax. check out our ‘bits + pieces’ page at the end of this packet for all additional information and fees.

TRAY PASSED APPETIZERS | \$18 per person

select one

- ROASTED GARLIC HUMMUS + crudite
- ARANCINI *seasonal selection*
- RED BEET TARTARE + goat cheese fonduta
- CAULIFLOWER FRITTER + calabrian aioli
- TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou + orange blossom honey  
*+\$2 per person added to the menu price*

select one

- GRILLED OCTOPUS + gigante bean salad
- SALMON ROE DEILED EGG + chive
- TUNA TARTARE + cucumber + shallot + radish
- SMOKED SALMON CROSTINI + dill + pickle + red onion + goat cheese
- GRILLED SHRIMP SKEWER + basil + caper + onion relish

select one

- MINI CUCINA MEATBALL + spicy tomato
- BEEF TARTARE + parmesan frico + caper + parsley + lemon aioli
- PORCHETTA SPICED PORK TENDERLOIN CROSTINI + balsamic radicchio slaw
- MORTADELLA + MOZZARELLA + OLIVE SKEWER

notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. pricing does not include gratuity, administrative charge or sales tax. check out our 'bits + pieces' page at the end of this packet for all additional information and fees.



# BITS + PIECES

---

## MENU SELECTION

Prix fixe menus are required for groups of twelve (12) or more guests. Specialty menus are gladly designed upon request depending on the size of group, date and time of event. All menu items are subject to change due to availability and seasonal changes as decided by the Chef.

## CUCINA'S WINE SHOP

Dynamic, diverse, and fun, our wine program features 200+ labels from around the world, with an emphasis on Italian and California varietals. Our goal is to share value with our guests and celebrate those behind the label: on the farms and in the wineries. All wine is sold at competitive retail pricing and a \$10 corkage applies to bottles enjoyed on premise. One of our Sommeliers would be glad to help assist you with your selection.

## OUTSIDE CORKAGE FEE

Outside corkage is \$25 per 750ml bottle, with a limit of two (2) bottles maximum per reservation.

## SPECIALTY CAKES

Inquire with your coordinator for local bakery recommendations.

## OUTSIDE DESSERT FEE

You are welcome to provide your own cake or dessert. There is a \$3 per person outside dessert fee. You are welcome to deliver your dessert on the day of the event or at the time of reservation.

## DECORATION + GIFTS

A complimentary personalized menu will be printed for your meal. Table decorations, specialty gifts, florals, specialty linen and furnishing services are available upon request; additional charges apply.

## HOSTED VALET | not currently available

Want to treat your guests to complimentary valet? Please request a quote from your coordinator.

## AUDIOVISUAL

CUCINA is happy to provide your audiovisual needs; additional charges apply. Please request a quote from your coordinator.

## SET UP TIME

Room buy-outs will include 30 minutes set up time prior to your reservation. Restaurant buy-outs will include 60 minutes set up time prior to your reservation. Please ask your coordinator for a quote should you require additional set up or service time.

## CONTRACT

To make a reservation for a party of twelve (12) or more guests, CUCINA enoteca requires a signed letter of agreement (contract) and a credit card on file. There is a food + beverage minimum for contracted parties, dependent upon the number of guests, reservation time and date, and venue space. A venue fee may also apply.

## GUEST COUNT

Final guaranteed guest count is due no later than seven (7) days prior to event. Should final attendance be below the confirmed guarantee you will be charged a 'guest quota' based on the number of missing guests and the base menu price.

## GRATUITY

18-20% gratuity is suggested. You are invited to pre-denote your gratuity at time of contract or at the end of your event.

## ADMIN FEE + SALES TAX

A 5% administrative fee will be added to all contracted parties.  
7.75% sales tax will be added to the final check.

## DEPOSIT

All contracted parties of 30 or more guests, as well as room and restaurant buy-outs, require a fifty percent (50%) deposit to secure date and space. A fifty percent deposit is required for all contracted parties in the month of December; all December deposits are non-refundable.

## FINAL PAYMENT

Final payment is due at the end of your event. Please provide payment by either credit card or cash.

## CANCELLATION

To cancel your reservation, you are required to notify your event coordinator within the time frame indicated in your contract. If you do not cancel within this time frame, a pre-determined fee will apply.