

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:

up to 35 guests

joseph breslow | joseph@urbankitchengroup.com

36+ guests

tiffany tassano | tiffany@urbankitchengroup.com

urbankitchengroup.com/group-dining/

2730 via de la valle | del mar, ca 92014 | 858.704.4500
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?

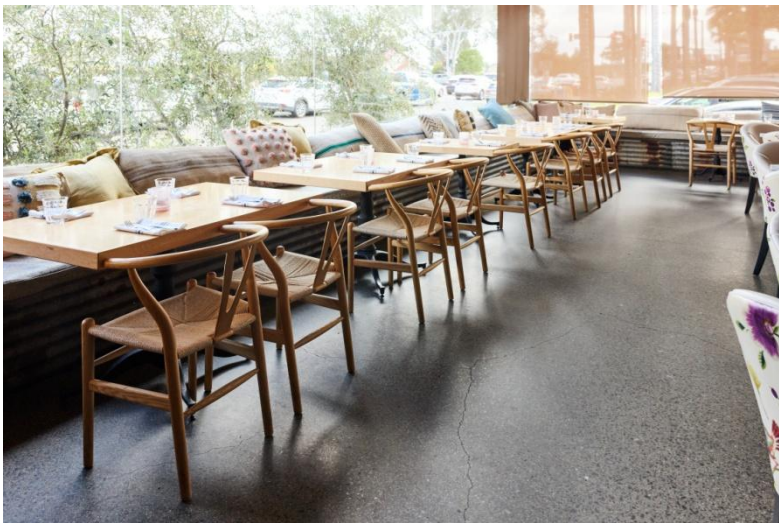
Host a one of a kind culinary event at CUCINA such as blind tasting for the wine connoisseur, hands on pasta making, and more.

CIN CIN!

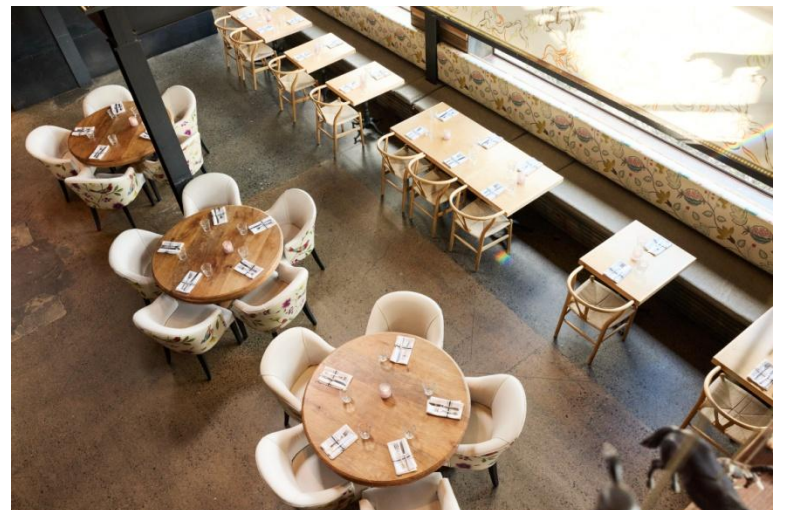
For off-site events, please contact Urban Kitchen Catering, our full service catering company. Complete our catering inquiry form online at urbankitchengroup.com/catering

EVENT SPACES

west dining room (glass dining room)
for parties up to 78 guests



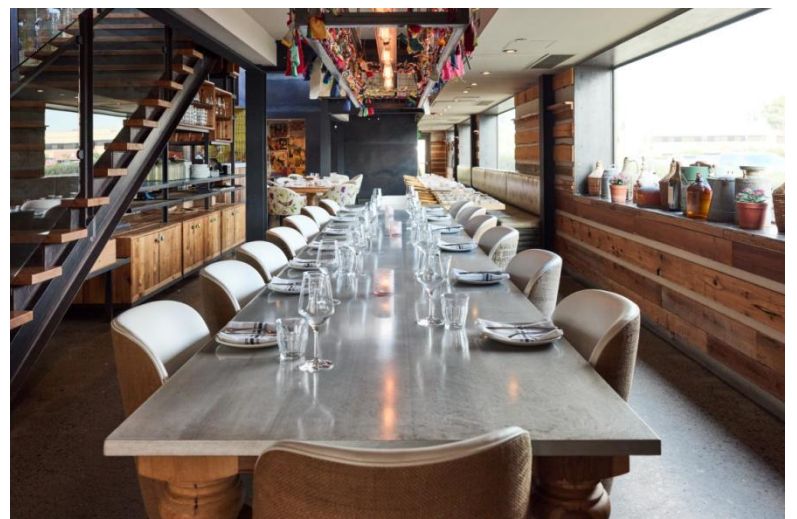
east dining room
non-private tables
for parties up to 48 guests



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 54 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	54 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 | \$57 per person

course 1 *for the table*

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey

ONION DIP + whipped ricotta + everything bagel seasoning + scallion
+ potato chip

course 2 *for the table*

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

pre-select one pizza for your group

MARGHERITA + tomato + house made mozzarella + basil

MUSHROOM + GOAT CHEESE + mozzarella + caramelized onion + truffle oil

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

pre-select one pasta for your group

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

RIGATONI BOLOGNESE + veal + pork + lemon ricotta

SHORT RIB MAFALDINE + mushroom + cherry tomato + baby kale + parmesan

TORCHIO ALLA NORMA + tomato + eggplant + onion + calabrian chili
+ ricotta salata + basil

course 3 *served individually*

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA + seasonal fruit compote
+ lemon verbena shortbread

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

OLIVE OIL CAKE + strawberry-blackberry 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.

DINNER MENU #2 | family style | \$65 per person

course 1 *for the table*

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

pre-select one pizza for your group

MARGHERITA + tomato + house made mozzarella + basil

MUSHROOM + GOAT CHEESE + mozzarella + caramelized onion + truffle oil

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

course 2 *for the table*

TORCHIO ALLA NORMA + tomato + eggplant + onion + calabrian chili + ricotta salata + basil

pre-select one additional pasta for your group

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

RIGATONI BOLOGNESE + veal + pork + lemon ricotta

SHORT RIB MAFALDINE + mushroom + cherry tomato + baby kale + parmesan

pre-select one protein for your group

ROASTED SALMON + heirloom tomato + white bean and corn succotash + castelvetrano olive + calabrian chili butter + white balsamic vinaigrette

ROASTED CHICKEN + mascarpone polenta + confit garlic + roasted patty pan + calabrian chili + olive relish

course 3 *served individually*

pre-select one dessert for your group

SHEEP’S MILK YOGURT PANNA COTTA + seasonal fruit compote + lemon verbena shortbread

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

OLIVE OIL CAKE + strawberry-blackberry jam + mascarpone whip

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DINNER MENU #3 | family style | \$72 per person

course 1 *for the table*

pre-select two appetizers for your group

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey

GRILLED OCTOPUS + heirloom tomato + red onion + cucumber
+ sundried tomato relish + colatura vinaigrette

BUFFALO MOZZARELLA + BRULEED FIG + prosciutto + basil pesto + pine nut
+ balsamic

pre-select one additional appetizer for your group

ONION DIP + whipped ricotta + everything bagel seasoning + scallion
+ potato chip

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

course 2 *for the table*

TORCHIO ALLA NORMA + tomato + eggplant + onion + calabrian chili
+ ricotta salata + basil

pre-select two additional items for your group

ROASTED SALMON + heirloom tomato + white bean and corn succotash
+ castelvetrano olive + calabrian chili butter + white balsamic vinaigrette

ROASTED CHICKEN + mascarpone polenta + confit garlic + roasted patty pan
+ calabrian chili + olive relish

SHORT RIB MAFALDINE + mushroom + cherry tomato + baby kale + parmesan

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

additional entrée option

WAGYU HANGER STEAK + bloomsdale spinach + sweet potato
+ butternut squash puree + scallion relish
+\$12 per person added to the menu price

course 3 *served individually*

pre-select one dessert for your group

SHEEP’S MILK YOGURT PANNA COTTA + seasonal fruit compote
+ lemon verbena shortbread

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

OLIVE OIL CAKE + strawberry-blackberry jam + mascarpone whip

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DINNER MENU #4 | individually plated | \$65 per person

for groups up to 20 guests

course 1 *for the table*

pre-select three appetizers for your group

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey

BUFFALO MOZZARELLA + BRULEED FIG + prosciutto + basil pesto + pine nut
+ balsamic

CUCINA MEATBALLS + mascarpone polenta + spicy tomato sauce

MARGHERITA PIZZA + tomato + house made mozzarella + basil

ONION DIP + whipped ricotta + everything bagel seasoning + scallion
+ potato chip

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

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

ROASTED SALMON + heirloom tomato + white bean and corn succotash
+ castelvetro olive + calabrian chili butter + white balsamic vinaigrette

ROASTED CHICKEN + mascarpone polenta + confit garlic + roasted patty pan
+ calabrian chili + olive relish

RIGATONI BOLOGNESE + veal + pork + lemon ricotta

TORCHIO ALLA NORMA + tomato + eggplant + onion + calabrian chili
+ ricotta salata + basil

additional entrée option

WAGYU HANGER STEAK + bloomsdale spinach + sweet potato
+ butternut squash puree + scallion relish
+\$12 per person added to the menu price

course 3 *served individually*

pre-select one dessert for your group

SHEEP’S MILK YOGURT PANNA COTTA + seasonal fruit compote
+ lemon verbena shortbread

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

OLIVE OIL CAKE + strawberry-blackberry jam + mascarpone whip

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DINNER MENU #5 | individually plated | \$78 per person

for groups up to 30 guests

course 1 *for the table*

pre-select three appetizers for your group

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey

BUFFALO MOZZARELLA + BRULEED FIG + prosciutto + basil pesto + pine nut
+ balsamic

CUCINA MEATBALLS + mascarpone polenta + spicy tomato sauce

MARGHERITA PIZZA + tomato + house made mozzarella + basil

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

course 2 *served individually*

SEASONAL RISOTTO

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

ROASTED SALMON + heirloom tomato + white bean and corn succotash
+ castelvetrano olive + calabrian chili butter + white balsamic vinaigrette

ROASTED CHICKEN + mascarpone polenta + confit garlic + roasted patty pan
+ calabrian chili + olive relish

RIGATONI BOLOGNESE + veal + pork + lemon ricotta

TORCHIO ALLA NORMA + tomato + eggplant + onion + calabrian chili
+ ricotta salata + basil

additional entrée option

WAGYU HANGER STEAK + bloomsdale spinach + sweet potato
+ butternut squash puree + scallion relish
+\$12 per person added to the menu price

course 4 *served individually*

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA + seasonal fruit compote
+ lemon verbena shortbread

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

OLIVE OIL CAKE + strawberry-blackberry jam + mascarpone whip

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DINNER MENU #6 | buffet | \$65 per person

for groups of 30 guests or more

ROASTED CHICKEN BREAST + confit garlic + roasted patty pan + calabrian chili + olive relish

MASCARPONE POLENTA

SHRIMP PUTTANESCA PASTA + tomato + caper + olive + calabrian chil

TORCHIO ALLA NORMA + tomato + eggplant + onion + calabrian chili + ricotta salata + basil

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

OLIVE OIL CAKE *served tableside*
strawberry-blackberry jam + mascarpone whip

DINNER MENU #7 | buffet | \$80 per person

for groups of 50 guests or more

ROASTED PORCHETTA + fennel + rosemary + chili crust + sicilian pesto

CRISPY POTATO + shallot + rosemary + evoo

DELICATA SQUASH + pomegranate + date + ricotta salata + balsamic

SHRIMP PUTTANESCA PASTA + tomato + caper + olive + calabrian chili

ANY TWO PIZZAS from our current selections

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

OLIVE OIL CAKE *served tableside*
strawberry-blackberry jam + mascarpone whip

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DINNER MENU #8 | 5-couse tasting | \$125 per person

Enjoy a bespoke five-course seasonal menu designed by our Chef de Cuisine.

Ask your event coordinator for more information.

ADD A WINE PAIRING TO ANY MENU

Our in-house sommelier will select wines to pair with your chosen menu.

Each course will include a 3-ounce pour.

Choose from two price tiers below:

3-course (3 wines)		tier 1, \$30 per person		tier 2, \$50 per person
4 course (4 wines)		tier 1, \$40 per person		tier 2, \$66 per person
5 course (5 wines)		tier 1, \$50 per person		tier 2, \$83 per person

notes

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LUNCH MENU #1 | family style | \$44 per person

available for daytime private events only

course 1 *for the table*

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

MARGHERITA PIZZA + tomato + house made mozzarella + basil

RIGATONI BOLOGNESE + veal + pork + lemon ricotta

TORCHIO ALLA NORMA + tomato + eggplant + onion + calabrian chili
+ ricotta salata + basil

course 2 *served individually*

pre-select one dessert for your group

SHEEP’S MILK YOGURT PANNA COTTA + seasonal fruit compote
+ lemon verbena shortbread

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

OLIVE OIL CAKE + strawberry-blackberry jam + mascarpone whip

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LUNCH MENU #2 | family style | \$53 per person

available for daytime private events only

course 1 *for the table*

ONION DIP + whipped ricotta + everything bagel seasoning + scallion + potato chip

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

course 2 *for the table*

SHORT RIB MAFALDINE + mushroom + cherry tomato + baby kale + parmesan

TORCHIO ALLA NORMA + tomato + eggplant + onion + calabrian chili + ricotta salata + basil

pre-select two pizzas for your group

MARGHERITA + tomato + house made mozzarella + basil

MUSHROOM + GOAT CHEESE + mozzarella + caramelized onion + truffle oil

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

course 3 *individually plated*

pre-select one dessert for your group

SHEEP’S MILK YOGURT PANNA COTTA + seasonal fruit compote + lemon verbena shortbread

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

OLIVE OIL CAKE + strawberry-blackberry jam + mascarpone whip

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LUNCH MENU #3 | family style | \$59 per person

available for daytime private events only

course 1

- ONION DIP + whipped ricotta + everything bagel seasoning + scallion + potato chip
- ITALIAN CHOPPED SALAD + escarole + radicchio + green bean + cherry tomato + cucumber + provolone + pepperoncini + ceci bean + almond + dill + oregano vinaigrette + rosemary breadcrumb

course 2 *for the table*

- SHORT RIB MAFALDINE + mushroom + cherry tomato + baby kale + parmesan
- MARGHERITA PIZZA + tomato + house made mozzarella + basil
- pre-select one protein for your group*
- ROASTED SALMON + heirloom tomato + white bean and corn succotash + castelvetrano olive + calabrian chili butter + white balsamic vinaigrette
- ROASTED CHICKEN + mascarpone polenta + confit garlic + roasted patty pan + calabrian chili + olive relish

course 3 *individually plated*

- pre-select one dessert for your group*
- SHEEP’S MILK YOGURT PANNA COTTA + seasonal fruit compote + lemon verbena shortbread
- CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble + cocoa nib
- OLIVE OIL CAKE + strawberry-blackberry jam + mascarpone whip

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LUNCH MENU #4 | individually plated | \$57 per person

available for daytime private events only

course 1 *for the table*

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

MUSHROOM + GOAT CHEESE PIZZA + mozzarella + caramelized onion + truffle oil

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

ROASTED SALMON + heirloom tomato + white bean and corn succotash + castelvetrano olive + calabrian chili butter + white balsamic vinaigrette

ROASTED CHICKEN + mascarpone polenta + confit garlic + roasted patty pan + calabrian chili + olive relish

SHORT RIB MAFALDINE + mushroom + cherry tomato + baby kale + parmesan

TORCHIO ALLA NORMA + tomato + eggplant + onion + calabrian chili + ricotta salata + basil

course 3 *served individually*

pre-select one dessert for your group

SHEEP’S MILK YOGURT PANNA COTTA + seasonal fruit compote + lemon verbena shortbread

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

OLIVE OIL CAKE + strawberry-blackberry jam + mascarpone whip

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LUNCH MENU #5 | buffet | \$49 per person

available for daytime private events only

- RIGATONI BOLOGNESE + veal + pork + lemon ricotta
- DELICATA SQUASH + pomegranate + date + ricotta salata + balsamic
- MARGHERITA PIZZA + tomato + house made mozzarella + basil
- MUSHROOM + GOAT CHEESE PIZZA + mozzarella + caramelized onion + truffle oil
- ITALIAN CHOPPED SALAD + escarole + radicchio + green bean + cherry tomato + cucumber + provolone + pepperoncini + ceci bean + almond + dill + oregano vinaigrette + rosemary breadcrumb
- OLIVE OIL CAKE *served tableside*
strawberry-blackberry jam + mascarpone whip

LUNCH MENU #6 | buffet | \$61 per person

available for daytime private events only

- ROASTED CHICKEN BREAST + confit garlic + roasted patty pan + calabrian chili + olive relish
- DELICATA SQUASH + pomegranate + date + ricotta salata + balsamic
- SHRIMP PUTTANESCA PASTA + tomato + caper + olive + calabrian chili
- MARGHERITA PIZZA + tomato + house made mozzarella + basil
- MUSHROOM + GOAT CHEESE PIZZA + mozzarella + caramelized onion + truffle oil
- ITALIAN CHOPPED SALAD + escarole + radicchio + green bean + cherry tomato + cucumber + provolone + pepperoncini + ceci bean + almond + dill + oregano vinaigrette + rosemary breadcrumb
- OLIVE OIL CAKE *served tableside*
strawberry-blackberry jam + mascarpone whip

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HAPPY HOUR MENU #1 | displayed | \$45 per person

pre-select three appetizers for your group

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey

BUFFALO MOZZARELLA + BRULEED FIG + prosciutto + basil pesto + pine nut
+ balsamic

DELICATA SQUASH + pomegranate + date + ricotta salata + balsamic

CUCINA MEATBALLS + mascarpone polenta + spicy tomato sauce

ROASTED TOMATO FOCACCIA + cultured herb butter + sea salt

BURNT BRUSSELS SPROUTS + ivan’s hot sauce

ONION DIP + whipped ricotta + everything bagel seasoning + scallion
+ potato chip

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

HERB TRUFFLE PARMESAN FRIES

pre-select two pizzas for your group

MARGHERITA + tomato + house made mozzarella + basil

MUSHROOM + GOAT CHEESE + mozzarella + caramelized onion + truffle oil

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

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MENU ADDITIONS

starters

serves 2-3 unless noted otherwise

WARM OLIVE + peruvian teardrop pepper + garlic confit + calabrian chili + citrus olive oil 9.5^

TEMPURA FRIED STUFFED SQUASH BLOSSOMS + goat cheese + pistou + honey 15.5
3 blossoms per order

BUFFALO MOZZARELLA + BRULEED FIG + prosciutto + basil pesto + pine nut + balsamic 14.

GRILLED OCTOPUS + heirloom tomato + red onion + cucumber + sundried tomato relish + colatura vinaigrette 18.5

CUCINA MEATBALLS + mascarpone polenta + spicy tomato sauce 13.
3 meatballs per order

ROASTED TOMATO FOCACCIA + cultured herb butter + sea salt 9.

CHEESE + MEAT PLATTER + seasonal cheese and salumi + fennel carrot agrodolce + piquillo jam + house-made preserves + spiced nut + marinated olive + toast 31.^

pizza

six slices per pie / vegan cheese available on request +2.5 per person

MARGHERITA + tomato + house made mozzarella + basil 21.

MUSHROOM + GOAT CHEESE + mozzarella + caramelized onion + truffle oil 22.

PEPPERONI + ricotta + fresh mozzarella + hot honey + tomato sauce 22.

pasta + protein

GLUTEN FREE PASTA 3.5 per person *substitute gluten free pasta on any pasta dish*

WAGYU HANGER STEAK + bloomsdale spinach + sweet potato + butternut squash puree + scallion relish 12. per person

ROASTED SALMON + heirloom tomato + white bean and corn succotash + castelvetrano olive + calabrian chili butter + white balsamic vinaigrette 8. per person

ROASTED CHICKEN + mascarpone polenta + confit garlic + roasted patty pan+ calabrian chili + olive relish 8. per person

sides

serves 2-3 unless noted otherwise

HERB TRUFFLE PARMESAN FRIES 12.

BURNT BRUSSELS SPROUTS + ivan’s hot sauce 10.

BROCCOLINI + lemon + garlic breadcrumb 9.

MASCARPONE POLENTA + evoo 9.

CRUSHED POTATO + nduja + roasted garlic aioli 12.5

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

*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 CUP + crudite
- SEASONAL ARANCINI
- BRUSCHETTA + whipped goat cheese + seasonal jam
- STUFFED MUSHROOM + pecorino + sundried tomato + breadcrumb
- TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey
+\$2 per person added to the menu price

select one

- GRILLED OCTOPUS + potato + calabrese salumi
- SMOKED SALMON MOUSSE CROSTINI + dill
- GRILLED SHRIMP SKEWER + lemon
- YELLOWFIN TUNA + sicilian chili aioli + tempura eggplant
+\$2 per person added to the menu price

select one

- MINI CUCINA MEATBALL + whipped ricotta
- BEEF TARTARE + anchovy aioli + caper + parmesan frico
- CHICKEN SPIEDINI + salsa verde
- MELON + PROSCIUTTO SKEWER + mozzarella + balsamic glaze
- MINI MORTADELLA PANINI + pistou + burrata + pistachio
+\$2 per person added to the menu price

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.

FUN TIMES WITH FAMILY + FRIENDS + COWORKERS

Elevate your next event and build camaraderie with our unique culinary experiences! Designed to enhance collaboration in a fun and engaging environment and get up close with our chefs and beverage teams. Perfect for a gathering of friends or corporate retreats. Let’s create something memorable together!

PASTA MAKING

Led by one of our executive Chefs, you and your guests will learn the fine art of pasta making. Prepare to get your hands dirty as you knead and shape the dough yourself!

1-1.5 hour class | 12 guests minimum | 20 guests maximum
\$65 per person + \$350 instructor fee

Includes: a glass of wine to enjoy while you work the dough + a selection of pastas handmade by you to take home + a house made red sauce to go.

GIFT IT | professional chefs apron to wear in class and at home | starting at \$22.99 (customization available)

CHARCUTERIE BOARD BUILDING

Make your next party the soirée of the season! Learn how to build a gorgeous, “ooh” inspiring charcuterie board from one of our Chefs. You and your guests will have access to the finest ingredients as you are guided to the creation of a perfect charcuterie board you can take home with you!

45-60 minute class | 12 guests minimum, 40 guests maximum
\$75 per person + \$350 instructor fee

Includes: a glass of wine to sip as you build + wood board (with your charcuterie creation) + cheese knife

MOZZARELLA DEMO + BAR

Watch one of our Chefs make hand-pulled mozzarella + then sample the results! The fresh mozzarella will be served with a variety of accompaniments to pair with it, such as: balsamico, extra virgin olive oil, roasted tomato, olive tapenade, garlic confit, pesto, nuts, gf crackers, and toast.

1-1.5 hour experience | 20 guests minimum, 50 guests maximum
\$55 per person + \$350 instructor fee

Includes: a glass of wine + fresh mozzarella + accompaniments

ADD | charcuterie for \$12 per person

LET’S PIZZA PARTY!

Learn how to make pizza dough. Then, build your own personal pizza. Choose your sauce + toppings and watch your creation go into the pizza oven. Then sit down with a glass of wine and enjoy your creation!

1.5 hour experience | 10 guests minimum, 20 guests maximum
\$65 per person + \$350 instructor fee

Includes: a personal pizza + a glass of wine + your dough ball to go

note

*dates + times are subject to availability by location. not available during dinner service except for private events. classes are not scheduled between thanksgiving + new year’s day.

FUN TIMES, CONTINUED

WINE TASTING

A guided tasting through 5 wines hand selected by our Sommelier for your event. Nosh on some focaccia between tastings as our Sommelier discusses wine history, varietals, wine makers, and more.

Sample Courses: bubbles | domestic varietals | a taste of italy | cabs from around the world

1-1.5 hour class | 10 guests minimum, 50 guests maximum
\$65 per person + \$350 instructor fee

Includes: 3oz pours of 5 wines + house made focaccia

ADD | cheese + charcuterie board for \$18 per person

WINE PAIRING

Our Sommelier will share with you the art of pairing food and wine. Nibble on focaccia as you sip wines and listen to our Sommelier guide you on how to pick the perfect wines for your next dinner party.

1-1.5 hour class | 10 guests minimum, 50 guests maximum
\$65 per person + \$350 instructor fee

Includes: 3oz pours of 5 wines + house made focaccia

MIXOLOGY 101

One of our talented bartenders will teach you and your guests how to build two signature cucina cocktails. As you assemble your cocktails (and sample them!), our bartender will talk about the history and origins of your beverage, including the liquors, liqueurs, and mixers, as well as how best to use them at home.

45-60 minute class | 10 guests minimum, 40 guests maximum
\$65 per person + \$250 instructor fee

Includes: 2 cucina cocktails + a light snack

TAKE IT HOME | shaker tins | mixologist tool kit | starting at \$20 per person (customization available)

CRAFT BEER COURSE

Our in-house cicerone will introduce you and your guests to a selection of 5 local craft beers. Receive tasting notes and get introduced to a variety of different styles of beer.

45-60 minute class | 10 guests minimum, 50 guests maximum
\$50 per person + \$250 instructor fee

Includes: 3oz pours of 5 craft beers + pizza

GIFT IT | a custom tasting glass to commemorate your day | starting at \$20 per person

THREE WAYS TO SANGRIA

Learn the secret to making a refreshing sangria. One of our skilled bartenders will walk you and your guests through building a delicious sangria using three different wines: red + white + pink! You will get to taste your creations as you build too.

45-60 minute class | 10 guests minimum, 30 guests maximum
\$50 per person + \$250 instructor fee

Includes: 3 sangria samples + pizza

note

*dates + times are subject to availability by location. not available during dinner service except for private events. classes are not scheduled between thanksgiving + new year's day.

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.