CUCINAenoteca Irvine

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:

katy newmarker | katy@urbankitchengroup.com

urbankitchengroup.com/group-dining/

irvine spectrum center
532 spectrum center drive | irvine, ca 92618 | 949.861.2222
urbankitchengroup.com

CUCINA enoteca Irvine

CUCINA enoteca IRVINE is located at the Irvine Spectrum Center in Orange County, California. The rustic modern space incorporates vintage finds, floral elements, and signature CUCINA mural. Celebrate on one of our covered or open air patios, at a communal table, spacious bar or enjoy the lively setting of our main 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.

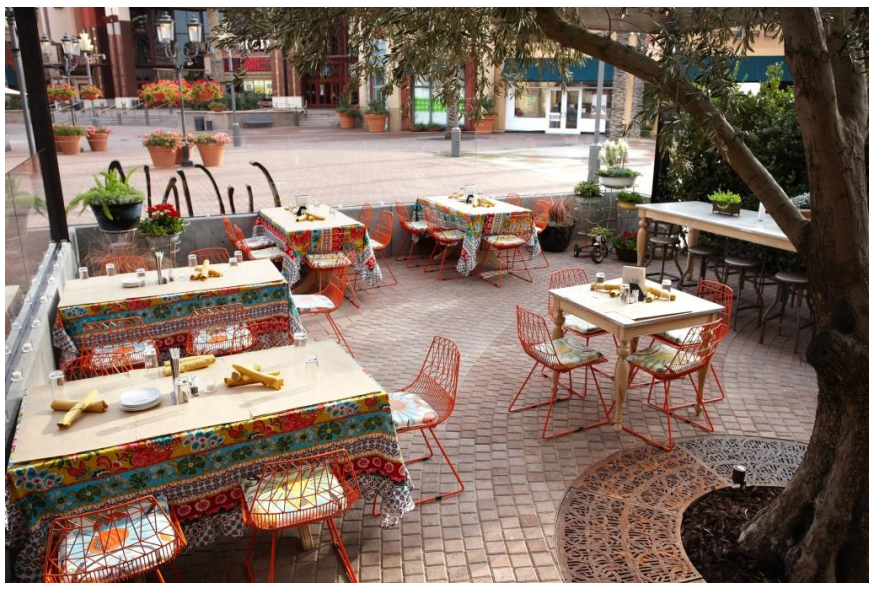
CIN CIN!

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

open air patio (patio 2), front

for parties up to 46 guests



main dining room

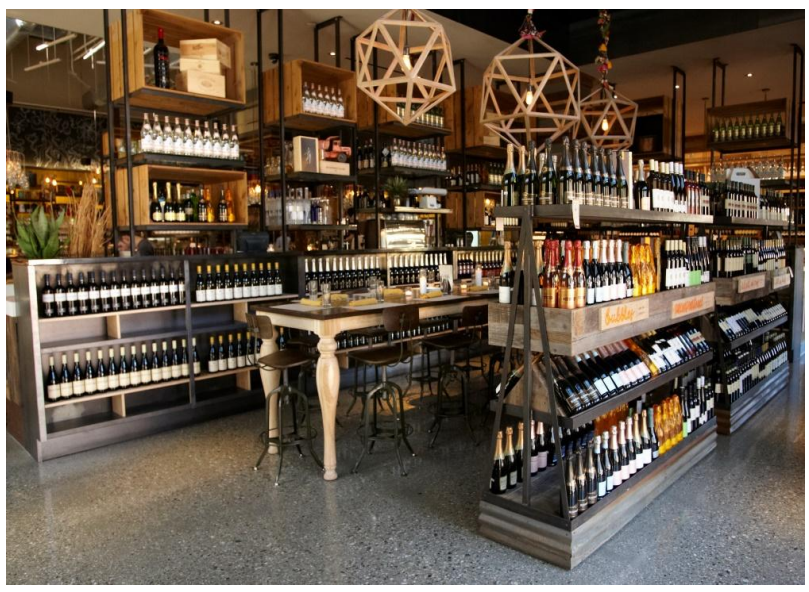
for parties up to 92 seated | 120 reception

patio fireplace

for parties up to 22 guests

wine shop table

for parties up to 16 guests

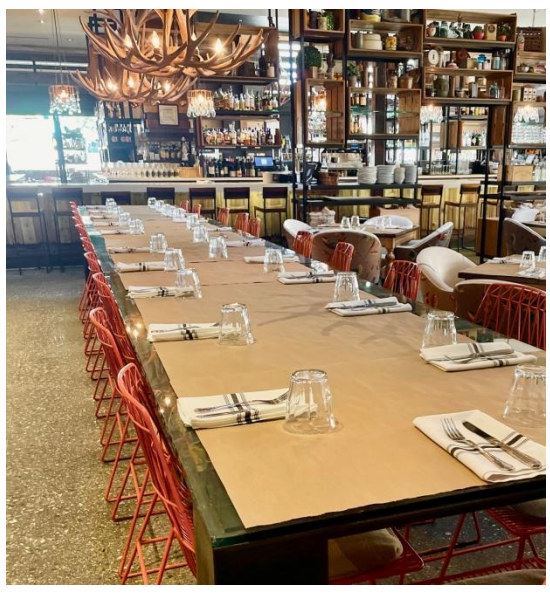


covered patio (patio 1)

for parties up to 64 guests

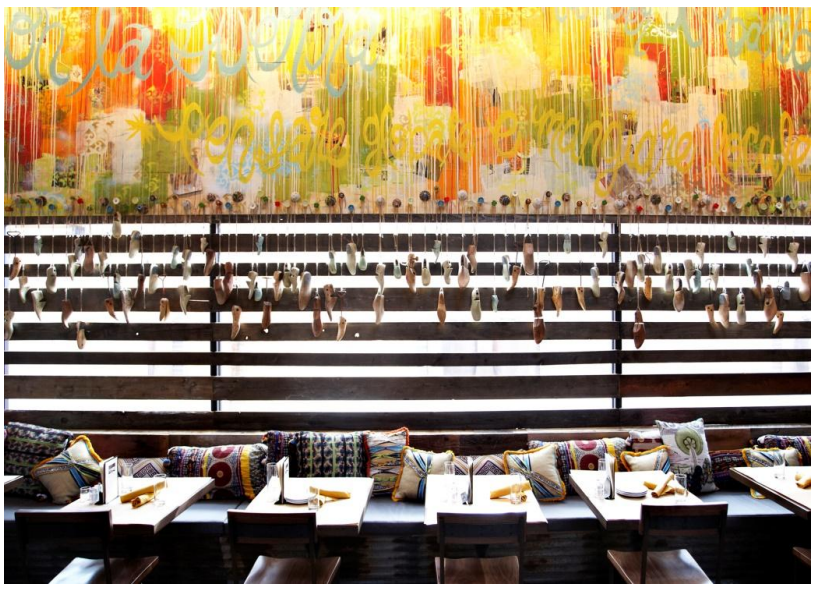
community tables

for parties up to 22 guests



graffiti wall banquette

for parties up to 38 guests



restaurant buy-out

for up to 250 seated | 300 reception

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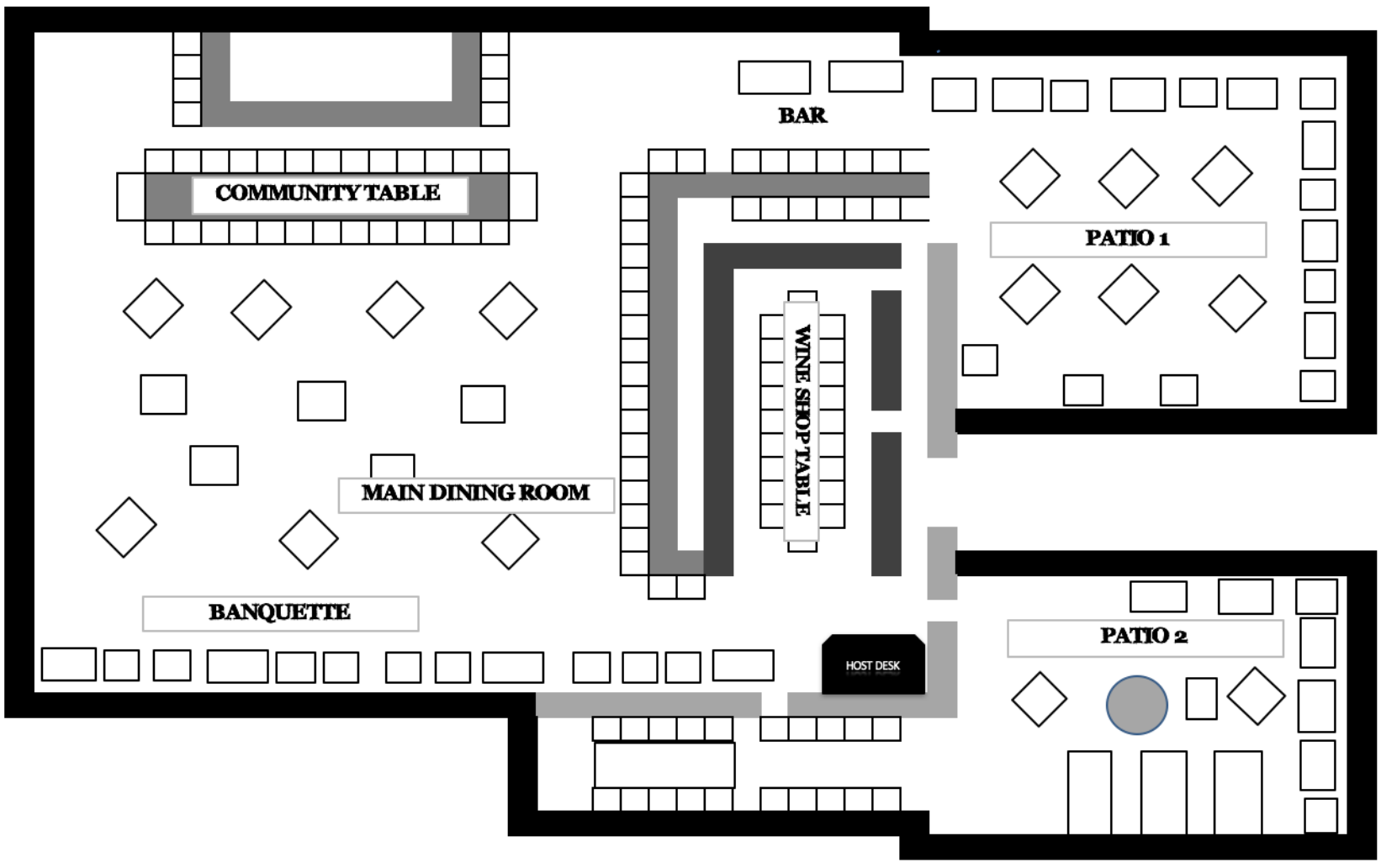
RESTAURANT CAPACITY

full restaurant	250 seated	300 reception
main dining room	92 seated	120 reception
graffiti wall banquette	38 seated	
community table	22 seated	
wine shop table	16 seated	
open air patio	68 seated 46 front only	70 reception
patio fireplace	22 seated	
covered patio	64 seated 34 one half	80 reception

FLOOR PLAN

The following diagram shows the floor plan 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.



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DINNER MENU #1 | family style | $57 per person

course 1 *for the table*

tempura fried stuffed squash blossom + goat cheese + pistou
+ orange blossom honey

roasted garlic + rosemary focaccia + whipped ricotta + evoo
+ 15 year aged balsamic

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 + house made mozzarella + tomato + basil

mushroom + goat cheese + house made mozzarella + caramelized onion
+ truffle oil

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

pre-select one pasta for your group

rigatoni amatriciana + guanciale + tomato + chili + red onion + pecorino

tagliatelle bolognese + veal + pork + parmesan

beef brasato mafaldine + mushroom + cherry tomato + baby kale
+ parmesan

kale pesto bucatini + zucchini + patty pan squash + parmesan
+ chili lemon breadcrumb

course 3 *served individually*

pre-select one dessert for your group

vanilla panna cotta + fruit compote + mascarpone whip

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

olive oil cake + blackberry coulis + roasted stone fruit + mascarpone whip
+ pistachio

tiramisu + marsala caramel + espresso soaked lady finger
+ whipped mascarpone + crushed hazelnut
+$2 per person added to the menu price | 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.
food & beverage minimum applies. menu prices do not include beverages, gratuity, administrative charge (5%), or sales tax (7.75%).
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.

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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 + house made mozzarella + tomato + basil

mushroom + goat cheese + house made mozzarella + caramelized onion + truffle oil

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

course 2 *for the table*

kale pesto bucatini + zucchini + patty pan squash + parmesan + chili lemon breadcrumb

pre-select one additional pasta for your group

rigatoni amatriciana + guanciale + tomato + chili + red onion + pecorino

tagliatelle bolognese + veal + pork + parmesan

beef brasato mafaldine + mushroom + cherry tomato + baby kale + parmesan

pre-select one protein for your group

steelhead salmon + sweet corn + red pepper + fregola + herb + tomato corn brodo*

roasted chicken fra diavolo + farro + tomato + marsala + salsa verde

course 3 *served individually*

pre-select one dessert for your group

vanilla panna cotta + fruit compote + mascarpone whip

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

olive oil cake + blackberry coulis + roasted stone fruit + mascarpone whip + pistachio

tiramisu + marsala caramel + espresso soaked lady finger + whipped mascarpone + crushed hazelnut

+$2 per person added to the menu price | served family style

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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

burrata + roasted stone fruit + calabrian mustard seed vinaigrette + watercress
+ grilled ciabatta

pre-select one additional appetizer for your group

roasted cauliflower + garlic puree + green goddess + pumpkin seed
+ calabrian chili crunch

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*

kale pesto bucatini + zucchini + patty pan squash + parmesan
+ chili lemon breadcrumb

pre-select two additional items for your group

steelhead salmon + sweet corn + red pepper + fregola + herb
+ tomato corn brodo*

roasted chicken fra diavolo + farro + tomato + marsala + salsa verde

beef brasato mafaldine + mushroom + cherry tomato + baby kale
+ parmesan

shrimp puttanesca linguine + castelvetrano olive + colatura + caper
+ calabrian chili + tomato

additional entrée option
braised short rib + mascarpone polenta + turnip + thumbelina carrot
+ pickled pearl onion *+$12 per person added to the menu price*

course 3 *served individually*

pre-select one dessert for your group

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

olive oil cake + blackberry coulis + roasted stone fruit + mascarpone whip
+ pistachio

tiramisu + marsala caramel + espresso soaked lady finger
+ whipped mascarpone + crushed hazelnut
+$2 per person added to the menu price | served family style

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DINNER MENU #4 | individually plated | $65 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

roasted garlic + rosemary focaccia + whipped ricotta + evoo
+ 15 year aged balsamic

giant meatball + mascarpone polenta + tomato sauce

margherita pizza + house made mozzarella + tomato + basil

roasted cauliflower + garlic puree + green goddess + pumpkin seed
+ calabrian chili crunch

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*

steelhead salmon + sweet corn + red pepper + fregola + herb
+ tomato corn brodo*

roasted chicken fra diavolo + farro + tomato + marsala + salsa verde

tagliatelle bolognese + veal + pork + parmesan

kale pesto bucatini + zucchini + patty pan squash + parmesan
+ chili lemon breadcrumb

additional entrée option

braised short rib + mascarpone polenta + turnip + thumbelina carrot
+ pickled pearl onion *+$12 per person added to the menu price*

course 3 *served individually*

pre-select one dessert for your group

vanilla panna cotta + fruit compote + mascarpone whip

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

olive oil cake + blackberry coulis + roasted stone fruit + mascarpone whip
+ pistachio

tiramisu + marsala caramel + espresso soaked lady finger
+ whipped mascarpone + crushed hazelnut
+$2 per person added to the menu price | served family style

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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

burrata + roasted stone fruit + calabrian mustard seed vinaigrette + watercress
+ grilled ciabatta

giant meatball + mascarpone polenta + tomato sauce

margherita pizza + house made mozzarella + tomato + 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*

risotto + meyer lemon + pecorino + arugula

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

steelhead salmon + sweet corn + red pepper + fregola + herb
+ tomato corn brodo*

roasted chicken fra diavolo + farro + tomato + marsala + salsa verde

tagliatelle bolognese + veal + pork + parmesan

kale pesto bucatini + zucchini + patty pan squash + parmesan
+ chili lemon breadcrumb

additional entrée option

braised short rib + mascarpone polenta + turnip + thumbelina carrot
+ pickled pearl onion *+$12 per person added to the menu price*

course 4 *served individually*

pre-select one dessert for your group

vanilla panna cotta + fruit compote + mascarpone whip

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

olive oil cake + blackberry coulis + roasted stone fruit + mascarpone whip
+ pistachio

tiramisu + marsala caramel + espresso soaked lady finger
+ whipped mascarpone + crushed hazelnut

+$2 per person added to the menu price | served family style

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DINNER MENU #6 | buffet | $65 per person

for groups of 30 guests or more | max 2 hours food service

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roasted chicken fra diavolo + tomato + marsala + salsa verde

mascarpone polenta

shrimp puttanesca linguine + castelvetrano olive + colatura + caper
+ calabrian chili + tomato

kale pesto bucatini + zucchini + patty pan squash + parmesan
+ chili lemon breadcrumb

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 + blackberry coulis + roasted stone fruit + mascarpone whip
+ pistachio *served tableside*

DINNER MENU #7 | buffet | $80 per person

for groups of 50 guests or more | max 2 hours food service

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roasted porchetta + fennel + rosemary + chili crust + sicilian pesto

crispy potato + shallot + rosemary + evoo

roasted cauliflower + garlic puree + green goddess + pumpkin seed
+ calabrian chili crunch

shrimp puttanesca linguine + castelvetrano olive + colatura + caper
+ calabrian chili + tomato

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 + blackberry coulis + roasted stone fruit + mascarpone whip
+ pistachio *served tableside*

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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

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 + house made mozzarella + tomato + basil

tagliatelle bolognese + veal + pork + parmesan

kale pesto bucatini + zucchini + patty pan squash + parmesan + chili lemon breadcrumb

course 2 *served individually*

pre-select one dessert for your group

vanilla panna cotta + fruit compote + mascarpone whip

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

olive oil cake + blackberry coulis + roasted stone fruit + mascarpone whip + pistachio

tiramisu + marsala caramel + espresso soaked lady finger + whipped mascarpone + crushed hazelnut

+$2 per person added to the menu price | served family style

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LUNCH MENU #2 | family style | $53 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

course 2 *for the table*

beef brasato mafaldine + mushroom + cherry tomato + baby kale + parmesan

kale pesto bucatini + zucchini + patty pan squash + parmesan + chili lemon breadcrumb

pre-select two pizzas for your group

margherita + house made mozzarella + tomato + basil

mushroom + goat cheese + house made mozzarella + caramelized onion + truffle oil

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

course 3 *individually plated*

pre-select one dessert for your group

vanilla panna cotta + fruit compote + mascarpone whip

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

olive oil cake + blackberry coulis + roasted stone fruit + mascarpone whip + pistachio

tiramisu + marsala caramel + espresso soaked lady finger + whipped mascarpone + crushed hazelnut

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

course 1 *for the table*

burrata + roasted stone fruit + calabrian mustard seed vinaigrette + watercress + grilled ciabatta

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*

beef brasato mafaldine + mushroom + cherry tomato + baby kale + parmesan

margherita pizza + house made mozzarella + tomato + basil

pre-select one protein for your group

steelhead salmon + sweet corn + red pepper + fregola + herb + tomato corn brodo*

roasted chicken fra diavolo + farro + tomato + marsala + salsa verde

course 3 *individually plated*

pre-select one dessert for your group

vanilla panna cotta + fruit compote + mascarpone whip

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

olive oil cake + blackberry coulis + roasted stone fruit + mascarpone whip + pistachio

tiramisu + marsala caramel + espresso soaked lady finger + whipped mascarpone + crushed hazelnut

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

for groups up to 30 guests

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*

steelhead salmon + sweet corn + red pepper + fregola + herb + tomato corn brodo*

roasted chicken fra diavolo + farro + tomato + marsala + salsa verde

beef brasato mafaldine + mushroom + cherry tomato + baby kale + parmesan

kale pesto bucatini + zucchini + patty pan squash + parmesan + chili lemon breadcrumb

course 3 *served individually*

pre-select one dessert for your group

vanilla panna cotta + fruit compote + mascarpone whip

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

olive oil cake + blackberry coulis + roasted stone fruit + mascarpone whip + pistachio

tiramisu + marsala caramel + espresso soaked lady finger + whipped mascarpone + crushed hazelnut

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LUNCH MENU #5 | buffet | $49 per person

for groups of 30 guests or more | max 2 hours food service

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tagliatelle bolognese + veal + pork + parmesan

roasted cauliflower + garlic puree + green goddess + pumpkin seed
+ calabrian chili crunch

margherita pizza + house made mozzarella + tomato + basil

mushroom + goat cheese pizza + house made 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 + blackberry coulis + roasted stone fruit + mascarpone whip
+ pistachio *served tableside*

LUNCH MENU #6 | buffet | $61 per person

for groups of 30 guests or more | max 2 hours food service

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roasted chicken fra diavolo + tomato + marsala + salsa verde

roasted cauliflower + garlic puree + green goddess + pumpkin seed
+ calabrian chili crunch

shrimp puttanesca linguine + castelvetrano olive + colatura + caper
+ calabrian chili + tomato

margherita pizza + house made mozzarella + tomato + basil

mushroom + goat cheese pizza + house made 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 + blackberry coulis + roasted stone fruit + mascarpone whip
+ pistachio *served tableside*

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

max 1.5 hours food service

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pre-select three appetizers for your group

hummus + crudite

tempura fried stuffed squash blossom + goat cheese + pistou
+ orange blossom honey

burrata + roasted stone fruit + calabrian mustard seed vinaigrette + watercress
+ grilled ciabatta

cucina meatball + mascarpone polenta + tomato sauce

roasted garlic + rosemary focaccia + cultured herb butter + sea salt

burnt brussels sprouts + ivan's hot sauce

roasted cauliflower + garlic puree + green goddess + pumpkin seed
+ calabrian chili crunch

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

salt + pepper fries

pre-select two pizzas for your group

margherita + house made mozzarella + tomato + basil

mushroom + goat cheese + house made mozzarella + caramelized onion
+ truffle oil

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

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.
food & beverage minimum applies. menu prices do not include beverages, gratuity, administrative charge (5%), or sales tax (7.75%).
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.

noteca Irvine
CUCINA

MENU ADDITIONS

starters

serves 2-3 unless noted otherwise / ^available for dinner service only

roasted garlic + rosemary focaccia + cultured herb butter + sea salt 9.
[add: whipped ricotta + evoo + 15 year aged balsamic +6.]

chicken cacciatore arancini + fried risotto + calabrian aioli + parmesan fluff^ 17.

tempura fried stuffed squash blossoms + goat cheese + pistou + honey 16.5
3 blossoms per order

grilled octopus + heirloom tomato + red onion + cucumber + sundried tomato relish + colatura vinaigrette 20.

giant meatball + mascarpone polenta + tomato sauce 16.5

roasted cauliflower + garlic puree + green goddess + pumpkin seed + calabrian chili crunch^ 14.5

baby beet + pickled kohlrabi + cana de cabra goat cheese + puffed buckwheat + orange blossom vinaigrette 16.5

burrata + roasted stone fruit + calabrian mustard seed vinaigrette + watercress + grilled ciabatta 18.

pizza

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

margherita + house made mozzarella + tomato + basil 23.

mushroom + goat cheese + house made mozzarella + caramelized onion + truffle oil 25.

pepperoni + ricotta + fresh mozzarella + hot honey + tomato sauce 24.

pasta + protein

gluten free pasta 3.5 per person *substitute gluten free pasta on any pasta dish*

braised short rib + mascarpone polenta + turnip + thumbelina carrot + pickled pearl onion^ 12. per person

steelhead salmon + sweet corn + red pepper + fregola + herb + tomato corn brodo* 8. per person

roasted chicken fra diavolo + farro + tomato + marsala + salsa verde 8. per person

sides

serves 2-3 unless noted otherwise

parmesan truffle oil fries 12.

burnt brussels sprouts + ivan's hot sauce 11.

mascarpone polenta + evoo 9.

display

NOSH BOARD 18. per person
cheese + charcuterie + fresh and dried fruit + nuts + mostarda + marinated olives + stone ground mustard
spreads + raw + roasted + marinated + pickled vegetable
artisan bread + gluten-free crackers

notes

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CUCINAe

TRAY PASSED APPETIZERS | $18 per person

select one

roasted garlic hummus cup + crudite

arancini

bruschetta + whipped goat cheese + 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

fruit + prosciutto skewer + mozzarella + balsamic glaze*

mini mortadella panini + pistou + burrata + pistachio
+$2 per person added to the menu price

notes

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CUCINA

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

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food & beverage minimum applies. menu prices do not include beverages, gratuity, administrative charge (5%), or sales tax (7.75%).
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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

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CUCINA

BITS + PIECES

MENU SELECTION

Prix fixe menus are required for groups of fourteen (14) 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 $12 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.

SIGNATURE DRINKS

We are excited to feature your signature drink! To help us manage the extra prep and specialized ingredients involved, we require a guaranteed number of signature servings for each event. This ensures we have the dedicated staff and fresh supplies ready to go, so your guests never have to wait for their first toast. All other beverages will continue to be billed based on actual consumption.

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 fourteen (14) 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.