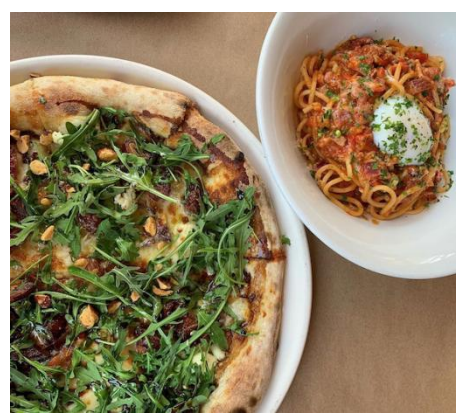


CUCINAenoteca Newport Beach

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 30 guests

nima mansouri | nima@urbankitchengroup.com

30+ guests

tiffany tassano | tiffany@urbankitchengroup.com

951 newport center drive | newport beach, ca 92660 | 949.706.1416
urbankitchengroup.com



CUCINA enoteca NEWPORT BEACH is located at Fashion Island Mall, in Newport Beach, California. The rustic modern space incorporates vintage finds, floral elements, and signature CUCINA mural. Celebrate on our patio, communal seating, spacious bar, or enjoy a more lively setting in our 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?

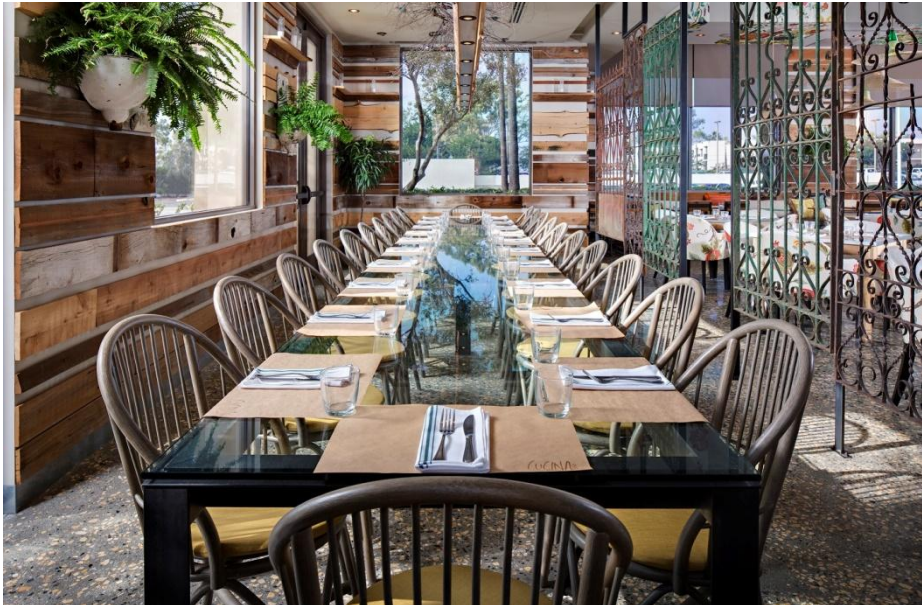
Host a one of a kind culinary event at CUCINA such as blind tasting for the wine connoisseur, hands on pasta making, and more.

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

semi private table
for parties up to 24 guests



main patio buy out (private)
for parties up to 72 guests



main patio (not private)
for parties up to 30 guests



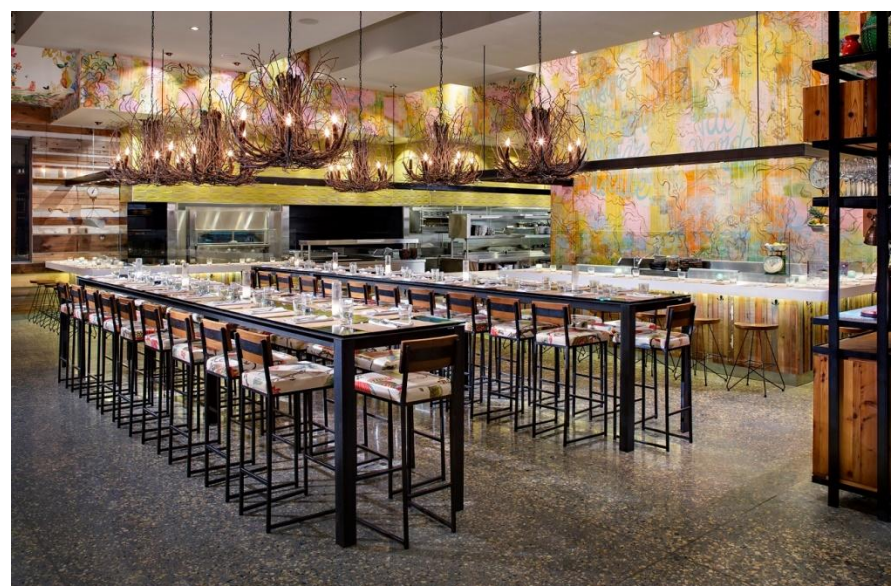
dining room buy out (semi private)
for parties up to 100 guests



dining room
banquette seating (not private)
for parties up to 32 guests



community tables (not private)
for parties up to 40 guests



RESTAURANT CAPACITY

full restaurant	212 seated	300 reception
main dining room	76 seated	100 reception
	100 seated (with semi private table)	
semi private banquet table	24 seated	
full patio	72 seated	80 reception
bar height community tables	40 seated	50 reception

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.



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

course 1

- ROASTED GARLIC HUMMUS
cucumber + cracker
- TRICOLORE SALAD
pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo
+ champagne vinaigrette

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
- SPICED ALMOND CAKE
poached apple + toffee sauce + whip
- 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
mozzarella + caramelized onion + truffle oil

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

pre-select one salad for your group

TRICOLORE SALAD
pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo
+ champagne vinaigrette

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

course 2

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

MARKET VEGETABLE PASTA
seasonal selection

pre-select one protein for your group

BARRAMUNDI
snow pea + leek + heirloom tomato + puttanesca + tomato vinaigrette

CHICKEN MILANESE
artichoke + tomato + arugula + lemon caper vinaigrette

course 3

pre-select one dessert for your group

VANILLA PANNA COTTA
seasonal fruit jam + mascarpone whip

SPICED ALMOND CAKE
poached apple + toffee sauce + whip

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

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

course 1

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

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

BARRAMUNDI
snow pea + leek + heirloom tomato + puttanesca + tomato vinaigrette

CHICKEN MILANESE
artichoke + tomato + arugula + lemon caper vinaigrette

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 + whole roasted garlic + peppadew chimichurri

course 3

pre-select one dessert for your group

VANILLA PANNA COTTA
seasonal fruit jam + mascarpone whip

SPICED ALMOND CAKE
poached apple + toffee sauce + whip

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

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

for groups up to 15 guests

course 1 *for the table*

ROASTED GARLIC HUMMUS
cucumber + cracker

TRICOLORE SALAD
pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo
+ champagne vinaigrette

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

BARRAMUNDI
snow pea + leek + heirloom tomato + puttanesca + tomato vinaigrette

CHICKEN MILANESE
artichoke + tomato + arugula + 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

SPICED ALMOND CAKE
poached apple + toffee sauce + whip

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

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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 + toast

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*

BARRAMUNDI
snow pea + leek + heirloom tomato + puttanesca + tomato vinaigrette

CHICKEN MILANESE
artichoke + tomato + arugula + lemon caper vinaigrette

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 + whole roasted garlic + peppadew chimichurri

course 4

pre-select one dessert for your group

VANILLA PANNA COTTA
seasonal fruit jam + mascarpone whip

SPICED ALMOND CAKE
poached apple + toffee sauce + whip

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

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

for groups of 30 guests or more

ROASTED CHICKEN BREAST
artichoke + tomato + 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

TRICOLORE SALAD
pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo
+ champagne vinaigrette

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

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

course 1

- TRICOLORE SALAD
pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo
+ champagne vinaigrette
- 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
- SPICED ALMOND CAKE
poached apple + toffee sauce + whip
- 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

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

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 + toimato sauce

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

MARKET VEGETABLE PASTA
seasonal selection

course 3

pre-select one dessert for your group

VANILLA PANNA COTTA
seasonal fruit jam + mascarpone whip

SPICED ALMOND CAKE
poached apple + toffee sauce + whip

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

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

course 1

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

course 2

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

MARGHERITA PIZZA
tomato + house mozzarella + basil

pre-select one protein for your group

CHICKEN MILANESE
artichoke + tomato + arugula + lemon caper vinaigrette

BARRAMUNDI
snow pea + leek + heirloom tomato + puttanesca + tomato vinaigrette

course 3

pre-select one dessert for your group

VANILLA PANNA COTTA
seasonal fruit jam + mascarpone whip

SPICED ALMOND CAKE
poached apple + toffee sauce + whip

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

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

for groups up to 15 guests

course 1

TRICOLORE SALAD
pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo
+ champagne vinaigrette

course 2

guests will select one of the following entrees at time of meal

CUCINA BURGER
fontal + calabrese salami + escarole + pickle aioli + brioche bun + parmesan fries

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

MUSHROOM + GOAT CHEESE PIZZA
mozzarella + 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

SPICED ALMOND CAKE
poached apple + toffee sauce + whip

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

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

for groups up to 15 guests

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 select one of the following entrees at time of meal

BARRAMUNDI
snow pea + leek + heirloom tomato + puttanesca + tomato vinaigrette

CHICKEN MILANESE
artichoke + tomato + arugula + lemon caper vinaigrette

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

SPICED ALMOND CAKE
poached apple + toffee sauce + whip

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

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

for groups of 30 guests or more

RIGATONI BOLOGNESE
veal + pork + lemon ricotta

MARGHERITA PIZZA
tomato + house mozzarella + basil

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

TRICOLORE SALAD
pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo +
champagne vinaigrette

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

for groups of 30 guests or more

ROASTED CHICKEN BREAST
artichoke + tomato + lemon caper vinaigrette

MARKET VEGETABLE PASTA
seasonal selection

SHRIMP PUTTANESCA PASTA
tomato + caper + olive + calabrian chili

MARGHERITA PIZZA
tomato + house mozzarella + basil

TRICOLORE SALAD
pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo +
champagne vinaigrette

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

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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
WHOLE ROASTED CARROT + pistachio aioli + chili	9.5
TEMPURA FRIED STUFFED SQUASH BLOSSOMS + goat cheese + pistou + honey	15.5
3 blossoms per order	
BURRATA + TOMATO + hearts of palm + kalamata olive + basil + white balsamic vin	13.
CUCINA MEATBALL + whipped ricotta + spicy tomato sauce	12.5
3 meatballs per order	
GRILLED OCTOPUS + marinated gigante bean + piquillo pepper + fennel pollen + salsa verde	17.5
ROASTED TOMATO FOCACCIA + cultured herb butter + sea salt	9.
CHEESE + MEAT PLATTER + seasonal cheese + fra mani mortadella + speck + chicken liver pate + whole grain mustard aioli + giadiniera + spiced almond + jam + cracker	29.

pizza	six slices per pie
MARGHERITA + tomato + house 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 2. per person
substitute gluten free pasta on any pasta dish

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

BARRAMUNDI + snow pea + leek + heirloom tomato + puttanesca 6. per person

CHICKEN MILANESE + artichoke + tomato + arugula + lemon caper vinaigrette 6. per person

sides	serves 2-3 unless noted otherwise
TRUFFLE HERB PARMESAN FRIES	10.
BURNT BRUSSELS SPROUTS + ivan’s hot sauce	10.
BROCCOLINI + GREEN BEAN + lemon + garlic breadcrumb	9.
QUATTRO FORMAGGI MAC + CHEESE	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

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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 DEVEILED 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+ whipped ricotta + spicy tomato
- BEEF TARTARE + parmesan frico + caper + parsley + lemon aioli
- PORCHETTA SPICED PORK TENDERLOIN CROSTINI + balsamic radicchio slaw
- CHICKEN LIVER PATE + apricot preserve + crostini
- MORTADELLA + MOZZARELLA + OLIVE SKEWER

notes

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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.