

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

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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!

EVENT SPACES

semi private table
for parties up to 24 guests



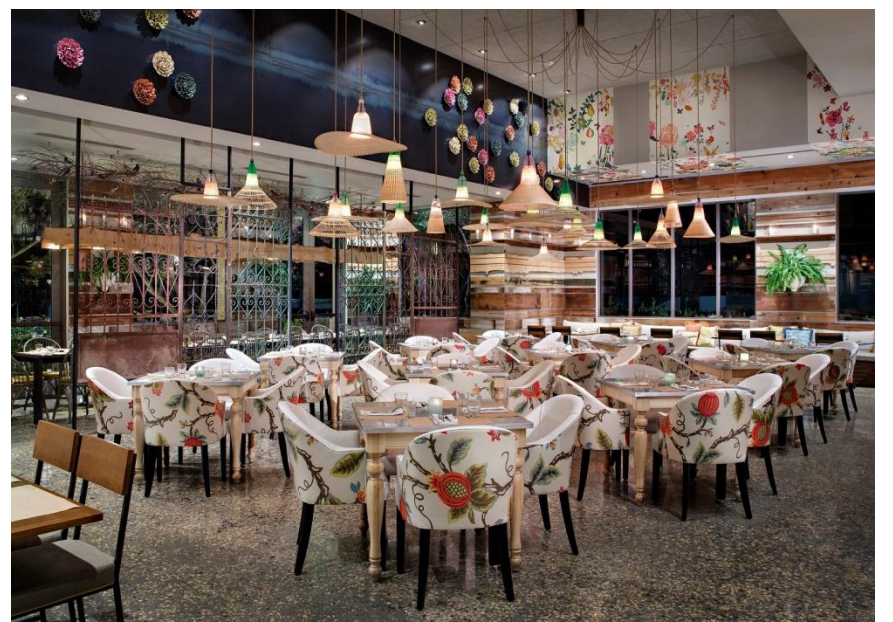
main patio buy out (private)
for parties up to 72 guests



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

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

mozzarella + 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

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

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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

ROASTED SALMON

broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE

mascarpone polenta + mustard green + shaved celery root
+ 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

WAGYU HANGER STEAK *+\$10 per person added to the menu price*

crushed potato + yellow wax bean + shishito + saba demi
+ coriander sesame butter

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

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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

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

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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

ROASTED SALMON

broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE

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

SHORT RIB MAFALDINE

mushroom + cherry tomato + baby kale + parmesan

MARKET VEGETABLE PASTA

seasonal selection

additional entrée option

WAGYU HANGER STEAK *+\$10 per person added to the menu price*

crushed potato + yellow wax bean + shishito + saba demi
+ coriander sesame butter

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

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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

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

course 1

BABY GEM SALAD

avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette
+ cacioavallo 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

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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 + tomato 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

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

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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

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

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

for groups up to 15 guests

course 1

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

CUCINA BURGER

provolone + balsamic onion + arugula + pickle aioli + brioche bun + parm 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

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

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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

ROASTED SALMON

broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE

mascarpone polenta + mustard green + shaved celery root
+ 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

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

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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

BABY GEM SALAD

avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette
+ cacioavallo 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

for groups of 30 guests or more

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
+ cacioavallo 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

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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 + mascarpone polenta + 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.

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

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

WAGYU HANGER STEAK + crushed potato + yellow wax bean + shishito + saba demi
+ coriander sesame butter 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

serves 2-3 unless noted otherwise

TRUFFLE HERB PARMESAN FRIES 10.

BURNT BRUSSELS SPROUTS + ivan's hot sauce 10.

BROCCOLINI + GREEN BEAN + lemon + aglio e olio 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

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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 DEVILED 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

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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.