

CUCINA Sorella

Thank you for your interest in dining at an
URBAN KITCHEN GROUP restaurant.

Following are prix-fixe menus for cucina SORELLA,
located in the Kensington neighborhood of San Diego.

Our menu features Italian classics with a modern California twist;
traditionally coursed or served family-style; and made with the freshest local,
organic and sustainable ingredients.

Our wine list follows an aggressive retail-pricing format,
and features options to suit every palate.
Craft cocktails, house infused liquors and artisan beers
round out the beverage selection available to your guests.

Our experienced team promises to create a celebration
that will WOW you and your guests!

For off-site events, please contact Urban Kitchen Catering, our full service catering company facilitating events from 10 to 500.



For more information, please contact:

Tiffany Tassano
tiffany@urbankitchengroup.com
619.239.2222, ext. 4

4055 adams ave | san diego, ca 92116 | 619.281.4014 | urbankitchengroup.com

dinner menu #1 | \$35 per person

courses | served family style by table, course 2 served individually

course 1

caesar salad | torn herb + parmesan crouton**

fritto misto | shrimp + calamari + market vegetable + old bay aioli

campanelle | roasted chicken + pesto basil + parmesan + cashew + olive oil + lemon

spicy sausage + mushroom pizza | peppadew pepper + onion + basil + oregano
+ fresh mozzarella + parmesan

course 2

salted caramel budino | cocoa nib

suggested additions to share

fried squash blossom | +\$4.

burnt brussels sprouts | +\$9. each

add a pizza to your menu (market vegetable or chicken bianca) | +\$5.

notes

-- cucina SORELLA uses the finest local, sustainable and organic seasonal ingredients and therefore reserves the right to change any menu item due to availability. Items designated with * denote nut allergy.

-- We will gladly accommodate any guest with a dietary restriction by preparing a special meal.

-- Menu prices do not include any beverages. All alcoholic + non-alcoholic beverages billed on consumption. You may request a limited drink menu personalized for your event.

For all room and restaurant buy-outs, an 18% service fee will be applied to your contract in lieu of gratuity.

**These items are served raw or undercooked or 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.

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dinner menu #2 | \$43 per person

courses 1 + 2 served family style by table, course 3 served individually

course 1

caesar salad | torn herb + parmesan crouton**

pre-select one for your party

fried squash blossom | lemon ricotta + saffron aioli + chimichurri

carrot arancini | tarragon basil aioli

course 2

campanelle | market vegetable + mushroom + mustard green + pecorino crema

pre-select one for your party

chicken fra diavolo | polenta + charred broccoli + preserved garlic + lemon

roasted salmon | white rose potato + tomato + olive + caper + rosemary breadcrumb

spicy sausage + mushroom pizza | peppadew pepper + onion + basil + oregano + fresh mozzarella + parmesan

course 3

salted caramel budino | cocoa nib

suggested additions to share

burrata + heirloom tomato salad | +\$5.

fritto misto | +\$14.5 each

add a protein or pizza to your entrée course | +\$5.

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dinner menu #3 | \$51 per person

courses 1 + 2 served family style by table, course 3 served individually

course 1

caesar salad | torn herb + parmesan crouton**

pre-select two for your party

cheese + prosciutto | giardiniera + mostardo

fritto misto | shrimp + calamari + market vegetable + old bay aioli

burrata + heirloom tomato | hearts of palm + gaeta olive + watercress + buckwheat + toast

fried squash blossom | lemon ricotta + saffron aioli + chimichurri

course 2

campanelle | pesto basil + parmesan + cashew + olive oil + lemon*

pappardelle | traditional cucina bolognese

pre-select one for your party

chicken fra diavolo | polenta + charred broccoli + preserved garlic + lemon

roasted salmon | white rose potato + tomato + olive + caper + rosemary breadcrumb

course 3

salted caramel budino | cocoa nib

suggested additions to share

add a protein or pizza to your entrée course | +\$5.

cheesy garlic toast | +\$6. each

burnt brussels sprouts | +\$9. each

notes

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-- Menu prices do not include any beverages. All alcoholic + non-alcoholic beverages billed on consumption. You may request a limited drink menu personalized for your event.

For all room and restaurant buy-outs, an 18% service fee will be applied to your contract in lieu of gratuity.

**These items are served raw or undercooked or 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.

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menu additions

starters | served to the table

cheese + prosciutto | giardiniera + mostardo | +\$14. each

carrot arancini | tarragon basil aioli | +\$9. each

fried squash blossom | lemon ricotta + saffron aioli + chimichurri +\$4.

fritto misto | shrimp + calamari + market vegetable + old bay aioli | +\$14.5 each

spicy sausage + mushroom pizza | peppadew pepper + onion + basil + oregano + fresh mozzarella + parmesan | +\$21. each

market vegetable pizza | asparagus + eggplant + fennel + tomato + ricotta + fresh mozzarella + lemon | +\$21. each

shrimp + sundried tomato pesto pizza | piquillo pepper + red onion + goat cheese + feta + arugula | +\$24. each

chicken bianca pizza | roasted chicken + spinach + bechamel + red onion + fresh mozzarella | +\$21. each

sides | served to the table

truffle fries + parmesan | +\$7.5 each

cheesy garlic toast | +\$6. each

burnt brussels sprouts + ivan's hot sauce | +\$9. each

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FYI

- A personalized menu will be printed for your meal.
- Table decorations, specialty to-go gifts, florals, specialty linen services, and hosted valet services are available; please request a quote.
- Specialty desserts may also be ordered through cucina SORELLA. You are welcome to provide your own cake or other dessert. There is a \$2.5 per person outside dessert fee. You are welcome to deliver your dessert on the day of the event or at the time of reservation.
- 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 or even design pairings for your meal.
- To make a reservation for a party of ten (10) or more guests cucina SORELLA requires a signed letter of agreement (contract). There is a food + beverage minimum for contracted parties, dependent upon the number of guests, reservation time and date, and venue space utilized. A venue fee may also apply. There is limited availability based on the number of guests, reservation times and day of the week. 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. Final guest count guarantee is due to cucina SORELLA at this time as well. In the event your party size changes, you may be relocated at the discretion of the management.
- 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.
- A 3% administrative fee will be added to all contracted parties. 7.75% sales tax will be added to the final check.
- An 18% gratuity is suggested and you are invited to pre-denote your gratuity selection at time of contract or at the end of your meal. For all room and restaurant buy-outs, an 18% service fee will be applied to your contract in lieu of gratuity.
- 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; these deposits are non-refundable.



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