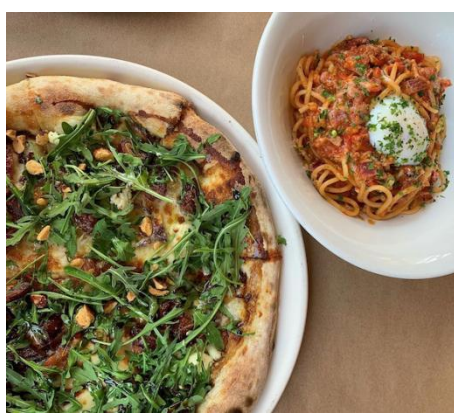


# CUCINA sorella

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:

tiffany tassano

[tiffany@urbankitchengroup.com](mailto:tiffany@urbankitchengroup.com)

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[urbankitchengroup.com](http://urbankitchengroup.com)





cucina SORELLA is located in the heart of Kensington, one of the oldest neighborhoods of San Diego.

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 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](http://urbankitchengroup.com/catering)*



# our spaces

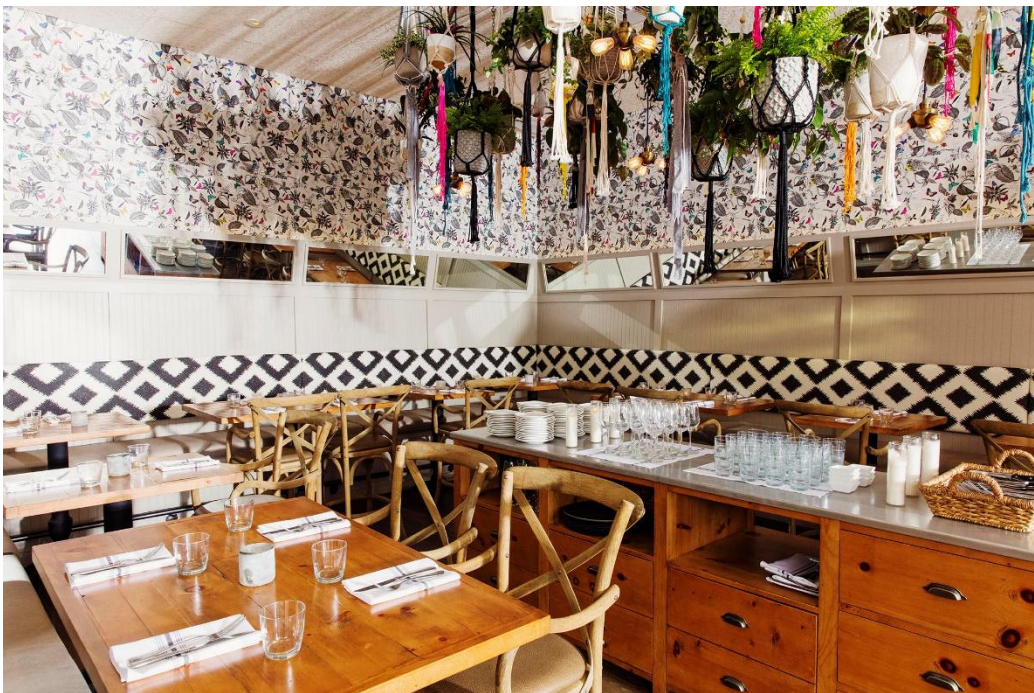
bar banquette  
for parties up to 14 guests



restaurant buy-out  
for parties up to 100 guests



west dining room  
for parties up to 29 guests



east dining room  
for parties up to 46 guests



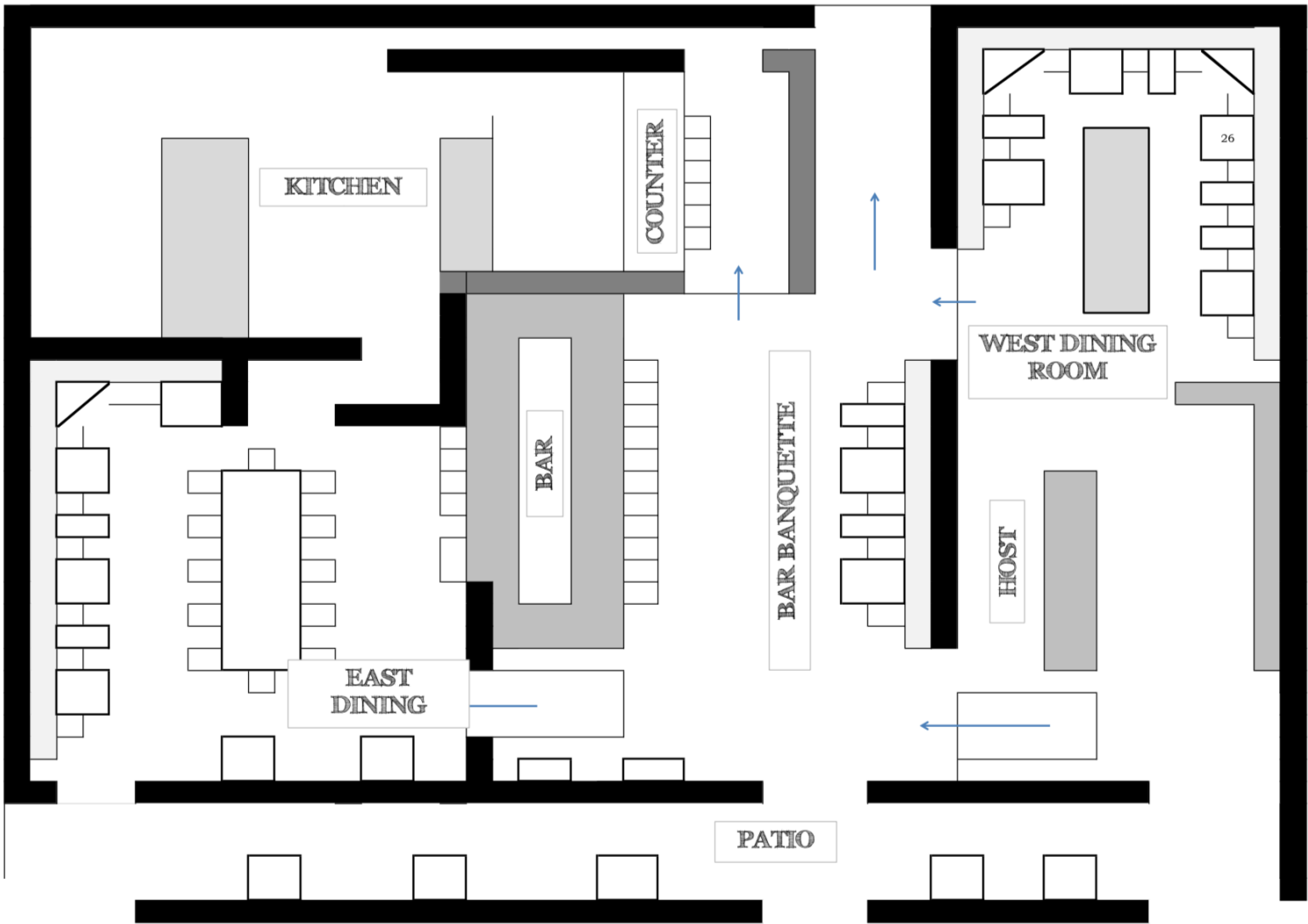


# restaurant capacity

- full restaurant . . . . . up to 100 seated . . . . . 100 reception
- east dining room . . . . . up to 46 seated
- west dining room . . . . . up to 29 seated
- patio . . . . . up to 20 seated

# floor plan

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 #1 | family style \$42 per person

course 1

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**italian chopped salad**

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

course 2

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**rigatoni bolognese**

veal + pork + lemon ricotta

**fioretti alla norma**

tomato braised eggplant + onion + garlic + ricotta salata + basil  
+ ela olive oil

**sicilian style margherita pizza**

san marzano tomato + house made mozzarella + basil

course 3

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*served individually*

**vanilla bean buttermilk panna cotta**

lavender honey + berries + bee pollen shortbread

notes

\*nut allergy  
\*\*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 FYI page for all additional information and fees.



dinner #2 | family style \$49 per person

course 1

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**italian chopped salad**

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

*pre-select one item for your group*

**squash blossom**

citrus aioli + salsa verde

**tomato salad**

cucumber + marinated onion + mint + dill + feta + za'taar vinaigrette

course 2

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**sicilian style mushroom + goat cheese pizza**

caramelized onion + truffle oil + fresh herb

**sicilian style spicy sausage + meatball + pepperoni pizza**

red pepper + onion + mozzarella + basil

*pre-select one item for your group*

**chicken fra diavolo**

mascarpone polenta + broccolini + preserved garlic + lemon

**snake river trout**

smashed potato + tomato + olive + caper + onion

course 3

---

*served individually*

**vanilla bean buttermilk panna cotta**

lavender honey + berries + bee pollen shortbread

notes

\*nut allergy  
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dinner #3 | family style \$58 per person

course 1

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

*pre-select two items for your group*

**burnt brussels spouts**  
ivan’s hot sauce

**tomato salad**  
cucumber + marinated onion + mint + dill + feta + za’taar vinaigrette

**squash blossom**  
citrus aioli + salsa verde

**giant meatball**  
veal + beef + pork + mascarpone polenta

course 2

**fioretti alla norma**  
tomato braised eggplant + onion + garlic + ricotta salata + basil  
+ ela olive oil

**short rib pappardelle**  
cremini mushroom + carrot + parmesan

*pre-select one item for your group*

**chicken fra diavolo**  
polenta + broccolini + preserved garlic + lemon

**snake river trout**  
smashed potato + tomato + olive + caper + onion

course 3

*served individually*

**vanilla bean buttermilk panna cotta**  
lavender honey + berries + bee pollen shortbread

notes  
\*nut allergy  
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dinner #4 | buffet \$56 per person

minimum 30 guests

**chicken fra diavolo**  
broccolini + preserved garlic + lemon

**cucina meatballs**  
veal + beef + pork

**mascarpone polenta**

**fioretti alla norma**  
tomato braised eggplant + onion + garlic + ricotta salata + basil  
+ ela olive oil

**tomato salad**  
cucumber + marinated onion + mint + dill + feta + za’taar vinaigrette

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

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notes

\*nut allergy  
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displayed appetizers | \$36 per person

minimum 30 guests

**antipasti**  
an assortment of spreads + market vegetables

**squash blossom**  
citrus aioli + salsa verde

**cucina meatballs**  
veal + beef + pork

**mascarpone polenta**

**burnt brussels sprouts**  
ivan’s hot sauce

**truffle parmesan fries**

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**notes**  
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# bits + pieces

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## 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.

## 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.

## 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 SORELLA 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.