

CUCINA urbana



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

Following are prix-fixe menus for CUCINA urbana,
located in the Banker's Hill 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!

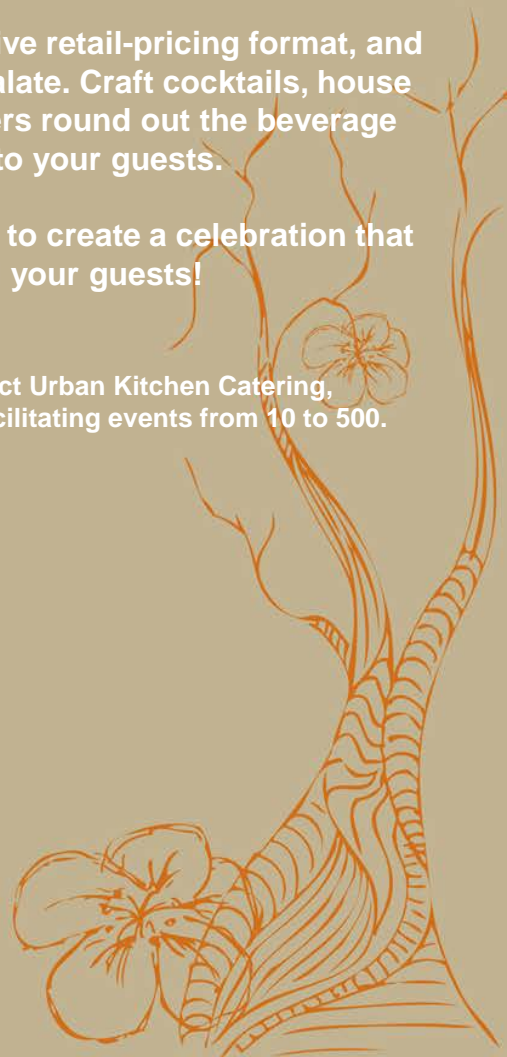
For off-site events, please contact Urban Kitchen Catering,
our full service catering company facilitating events from 10 to 500.

505 laurel street
san diego, ca 92101

t: 619.239.2222
urbankitchengroup.com

For more information, please contact:

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



VENUE SPACES



wine shop
semi-private tables
for parties up to 24 guests

Full Restaurant Buyout

seating capacity: 132
mixer capacity: 140



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DINNER MENU # 1 | 3 course 'family style' | \$39 per person

for groups of 11 or more guests

COURSE 1

STUFFED FRIED SQUASH BLOSSOMS

lemon ricotta + mint arugula gremolata

CHOPPED SALAD

casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini + almond + dill + rosemary breadcrumb*

COURSE 2

MARGHERITA PIZZA

san marzano tomato + house made mozzarella + basil

PAPPARDELLE

short rib + cremini mushroom + carrot + parmesan

RIGATONI

seasonal vegetarian pasta

COURSE 3

LEMON SEMIFREDDO

raspberry purée + thyme shortbread + vanilla whipped cream

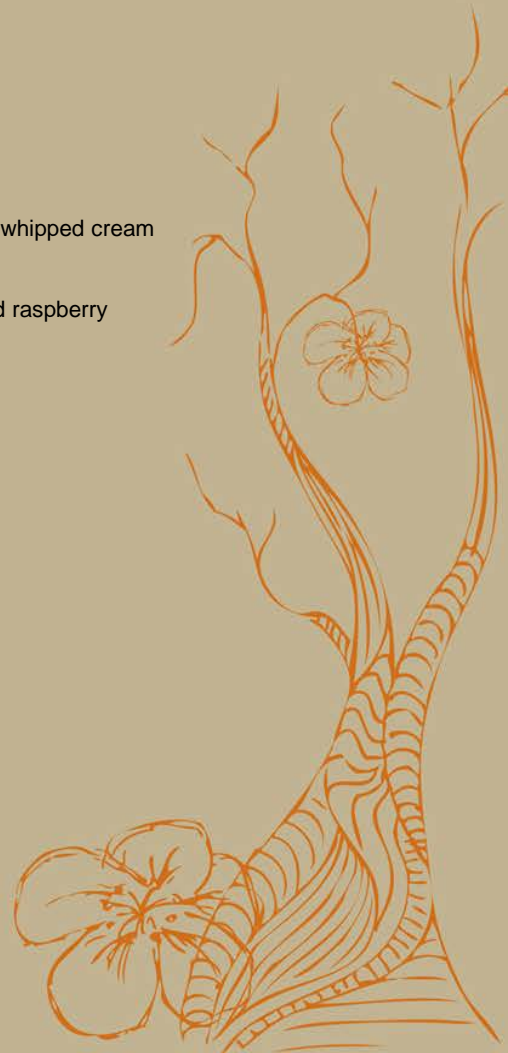
TIRAMISU

espresso + pear + chocolate feuilletine + dried raspberry

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BAR OFFERINGS | alcoholic + non-alcoholic
beverages billed on consumption



DINNER MENU # 2 | 3 course 'family style' | \$43 per person

for groups of 11 or more guests

COURSE 1

STUFFED FRIED SQUASH BLOSSOMS

lemon ricotta + mint arugula gremolata

CHOPPED SALAD

casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini + almond + dill + rosemary breadcrumb*

COURSE 2

MARGHERITA PIZZA

san marzano tomato + house made mozzarella + basil

CHICKEN FRÁ DIAVOLO

charred brocolini + preserved garlic + lemon

SQUID INK RADIATORE

mussel + clam + calamari + shrimp + green garlic + serrano chili + tomato

COURSE 3

LEMON SEMIFREDDO

raspberry purée + thyme shortbread + vanilla whipped cream

TIRAMISU

espresso + pear + chocolate feuilletine + dried raspberry

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DINNER MENU # 3 | 3 course 'family style' | \$47 per person

for groups of 11 or more guests

COURSE 1

pre-select two items for your group

MARGHERITA PIZZA

san marzano tomato + house made mozzarella + basil

BURRATA + TOMATO

arugula + hearts of palm + gaeta olive + watercress + crisp buckwheat + ciabatta toast

MUSSELS

melted leek + castelvetro olive + caper + smoked tomato brodo

COURSE 2

PAPPARDELLE

short rib + cremini mushroom + carrot + parmesan

RIGATONI

seasonal vegetarian pasta

pre-select one item for your group

ATLANTIC SALMON

gigante bean ragu + blistered tomato + fennel + caper + tarragon

CHICKEN FRÁ DIAVOLO

charred broccolini + preserved garlic + lemon

COURSE 3

LEMON SEMIFREDDO

raspberry purée + thyme shortbread + vanilla whipped cream

TIRAMISU

espresso + pear + chocolate feuilletine + dried raspberry

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DINNER MENU # 4 | 4 course 'family style' | \$55 per person

for groups of 11 or more guests

COURSE 1

SPREADS | served with pane misti
seasonal selection
chicken liver pâté + barolo soaked fig

STUFFED FRIED SQUASH BLOSSOMS
lemon ricotta + mint arugula gremolata

COURSE 2

BURRATA + TOMATO
arugula + hearts of palm + gaeta olive + watercress + crisp buckwheat + ciabatta toast

COURSE 3

RIGATONI
seasonal vegetarian pasta

pre-select two items for your group

ATLANTIC SALMON
gigante bean ragu + blistered tomato + fennel + caper + tarragon

CHICKEN FRÁ DIAVOLO
charred broccolini + preserved garlic + lemon

PAPPADELLE
short rib + cremini mushroom + carrot + parmesan

COURSE 4

LEMON SEMIFREDDO
raspberry purée + thyme shortbread + vanilla whipped cream

TIRAMISU
espresso + pear + chocolate feuilletine + dried raspberry

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DINNER MENU # 5 | 4 course 'family style' | \$62 per person

for groups of 11 or more guests

COURSE 1

SPREADS | served with pane misti
seasonal selection
chicken liver pâté + barolo soaked fig

CHOPPED SALAD

casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini
+ almond + dill + rosemary breadcrumb*

COURSE 2

RISOTTO
chef's whim

COURSE 3

ATLANTIC SALMON

gigante bean ragu + blistered tomato + fennel + caper + tarragon

STEAK

king trumpet + radicchio + parsnip puree + horseradish + fennel pollen

CREAMY MASCARPONE POLENTA

e.v.o.o. + parmesan

BURNT BRUSSELS SPROUTS

ivan's hot sauce

COURSE 4

pre-select one item for your group

DESSERT SAMPLER

lemon semifreddo | raspberry purée + thyme shortbread
+ vanilla whipped cream
tiramisu | espresso + pear + chocolate feuilletine + dried raspberry

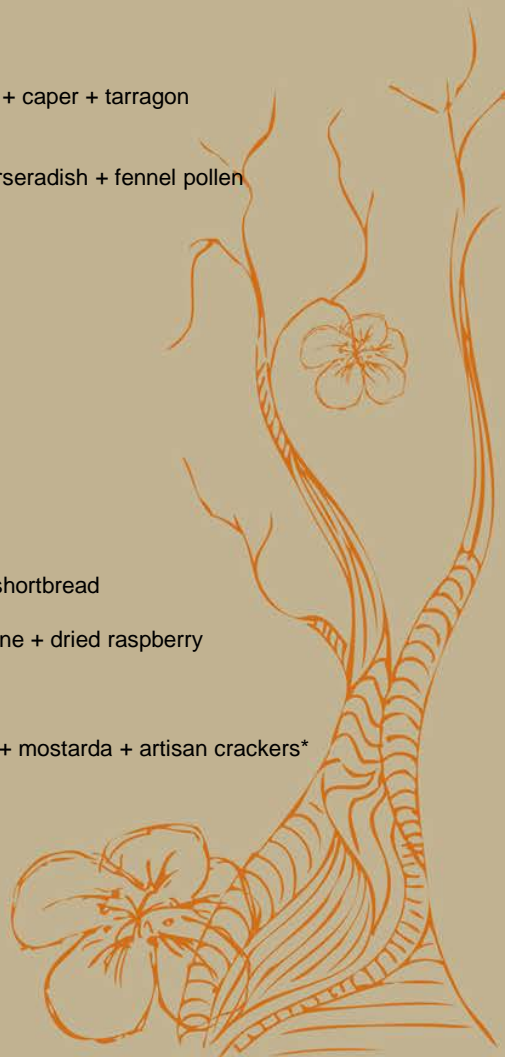
ARTISAN CHEESE BOARD

selection of imported + domestic cheeses
accompaniments | fresh and dried fruit + nuts + mostarda + artisan crackers*

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DINNER MENU # 6 | 3 course plated | \$39 per person

for groups of 11 to 19 guests

COURSE 1

pre-select one item for your group

TRICOLORE SALAD

parmigiano reggiano + lemon + olive

CHOPPED SALAD

casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini + almond + dill + rosemary breadcrumb*

COURSE 2 | guests will select one of the following entrées at time of dinner

CHICKEN FRÁ DIAVOLO

polenta + charred broccolini + preserved garlic + lemon

TAGLIATELLE

veal and pork bolognese + grana padano

SQUID INK RADIATORE

mussel + clam + calamari + shrimp + green garlic + serrano chili + tomato

RIGATONI

seasonal vegetarian pasta

COURSE 3

pre-select one item for your group

LEMON SEMIFREDDO

raspberry puree + thyme shortbread + vanilla whipped cream

MALTED MILK BUDINO

milk chocolate + sea salt crema + meringue cookie

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DINNER MENU # 7 | 3 course plated | \$43 per person

for groups of 11 to 19 guests

COURSE 1

pre-select one item for your group

TRICOLORE SALAD

parmigiano reggiano + lemon + olive

CHOPPED SALAD

casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini + almond + dill + rosemary breadcrumb*

COURSE 2 | guests will select one of the following entrées at time of dinner

CHICKEN FRÁ DIAVOLO

polenta + charred broccolini + preserved garlic + lemon

ATLANTIC SALMON

gigante bean ragu + blistered tomato + fennel + caper + tarragon

TAGLIATELLE

veal and pork bolognese + grana padano

RIGATONI

seasonal vegetarian pasta

COURSE 3

pre-select one item for your group

LEMON SEMIFREDDO

raspberry puree + thyme shortbread + vanilla whipped cream

MALTED MILK BUDINO

milk chocolate + sea salt crema + meringue cookie

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DINNER MENU # 8 | 4 course plated | \$49 per person

for groups of 11 to 19 guests

COURSE 1

pre-select one item for your group

TRICOLORE SALAD

parmigiano reggiano + lemon + olive

CHOPPED SALAD

casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini + almond + dill + rosemary breadcrumb*

COURSE 2

RISOTTO

chef's whim

COURSE 2 | guests will select one of the following entrées at time of dinner

CHICKEN FRÁ DIAVOLO

polenta + charred broccolini + preserved garlic + lemon

ATLANTIC SALMON

gigante bean ragu + blistered tomato + fennel + caper + tarragon

TAGLIATELLE

veal and pork bolognese + grana padano

RIGATONI

seasonal vegetarian pasta

COURSE 3

pre-select one item for your group

LEMON SEMIFREDDO

raspberry puree + thyme shortbread + vanilla whipped cream

MALTED MILK BUDINO

milk chocolate + sea salt crema + meringue cookie

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DINNER MENU # 9 | 4 course plated | \$56 per person

for groups of 11 to 19 guests

COURSE 1

pre-select one item for your group

RIB EYE CARPACCIO

pickled onion + cured egg yolk + crisp taro + smoked beef tallow aioli

BURRATA + TOMATO

hearts of palm + gaeta olive + watercress + crisp buckwheat + ciabatta toast

COURSE 2

RISOTTO

chef's whim

COURSE 2 | guests will select one of the following entrées at time of dinner

STEAK

king trumpet + radicchio + parsnip puree + horseradish + fennel pollen

ATLANTIC SALMON

gigante bean ragu + blistered tomato + fennel + caper + tarragon

CHICKEN FRÁ DIAVOLO

polenta + charred broccolini + preserved garlic + lemon

PAPPARDELLE

short rib + cremini mushroom + carrot + parmesan

RIGATONI

seasonal vegetarian pasta

COURSE 3

pre-select one item for your group

LEMON SEMIFREDDO

raspberry puree + thyme shortbread + vanilla whipped cream

MALTED MILK BUDINO

milk chocolate + sea salt crema + meringue cookie

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ADDITIONAL STARTERS + SIDES

STARTERS | to add to your menu

CHICKEN LIVER PÂTÉ | \$9

barolo soaked fig + pane misti

HOT SMOKED SALMON TOAST | \$11

labneh + hemp + horseradish + malted brown

POLENTA BOARD | \$4 per person

creamy mascarpone polenta + chef's ragu

STUFFED FRIED SQUASH BLOSSOMS | \$14.5

lemon ricotta + mint arugula gremolata

ARANCINI | \$7

chef's whim

CHEESE + SALUMI PLATTER | \$24

chef's whim + seasonal accompaniments

SIDES | to add to your menu

TRUFFLE PARMESAN FRIES | \$2.5 per person

BURNT BRUSSELS SPROUT | \$3 per person

GIANT MEATBALL | \$4.5 per person

MASCARPONE POLENTA | \$2.5 per person

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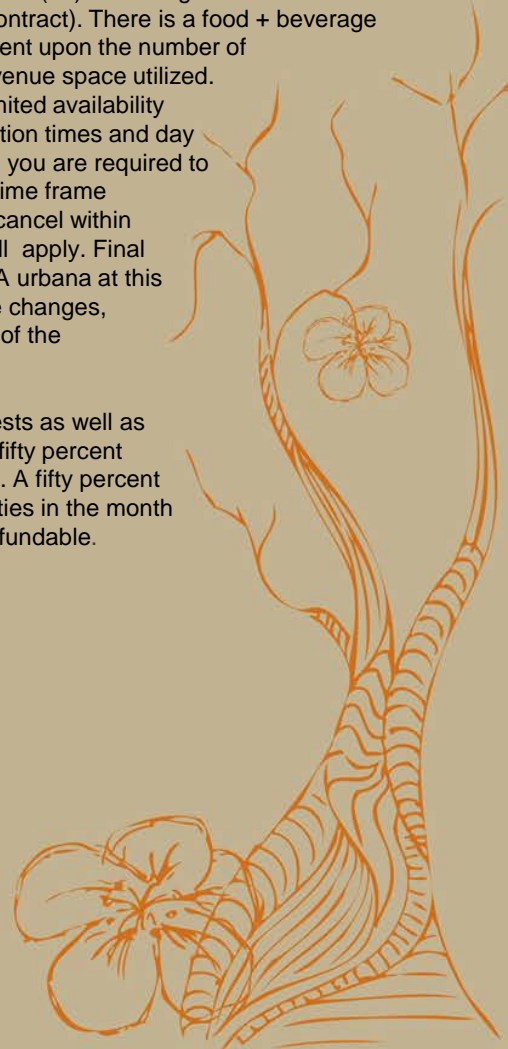


FYI

- 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 restaurant buy-outs, an 18% service fee will be applied to your contract in lieu of gratuity.
- All beverages will be charged upon consumption. You may request a limited drink menu personalized for your event.
- A personalized menu will be printed for your meal.
- CUCINA urbana 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.
- To make a reservation for a party of eleven (11) or more guests CUCINA urbana 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 urbana at this time as well. In the event your party size changes, you may be relocated at the discretion of the management.
- 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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OTHER URBAN KITCHEN GROUP AFFILIATES



cucina SORELLA
located in San Diego
in the Kensington neighborhood
California-Italian cuisine
booking agent:
Tiffany Tassano
619.239.2222 x 4

banquet tables | up to 14 guests
semi-private rooms | up to 44 guests
seating capacity | 88
mixer capacity | 110



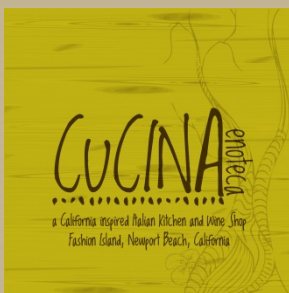
CUCINA enoteca
located in Del Mar
in the Flower Hill Promenade
California-Italian cuisine
booking agent:
Tiffany Tassano
619.239.2222 x 4

patio | 64 seated | 75 mixer
non- and semi-private dining | up to 86 guests
seating capacity | 250
mixer capacity | 300



Urban Kitchen Catering
out and about in San Diego county
for gatherings of all sizes
booking agents:
Alison Cupper
+ Roxana Gosek
619.239.2222 x 2

fine-dining restaurant trained catering staff
reliable, dependable, accountable
custom menu + table top design
global influenced menus
traditional + modern fare



CUCINA enoteca
located in Newport Beach
in the Fashion Island center
California-Italian cuisine
booking agent:
Tiffany Tassano
619.239.2222 x 4

semi private dining | up to 26 guests
patio | up to 80 guests
seating capacity | 210
mixer capacity | 250



CUCINA enoteca
located in Irvine
in the Spectrum center
California-Italian cuisine
booking agent:
Christopher Henning
949.861.2222

covered patio | up to 70 guests
dining room | up to 130 guests
open air patio | up to 88 guests
seating capacity | 260
mixer capacity | 275