

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!

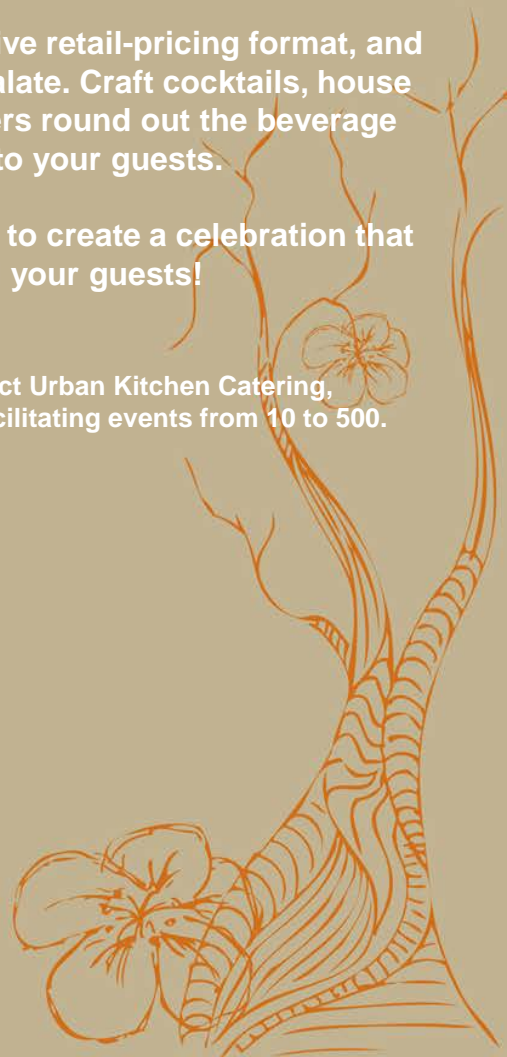
For off-site events, please contact Urban Kitchen Catering,  
our full service catering company facilitating events from 10 to 500.

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
[urbankitchengroup.com](http://urbankitchengroup.com)

*For more information, please contact:*

**Tiffany Tassano**  
private events  
[tiffany@urbankitchengroup.com](mailto: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



505 laurel street  
san diego, ca 92101

t: 619.239.2222  
[urbankitchengroup.com](http://urbankitchengroup.com)



**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

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
urbankitchengroup.com

**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

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
urbankitchengroup.com

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



## 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

#### **HAMACHI CRUDO**

scallion + crisp ceci bean + olive citrus vinaigrette

### 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

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
urbankitchengroup.com

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



## 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

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
urbankitchengroup.com

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



## 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

#### RIB EYE

chanterelle + 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\*

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
urbankitchengroup.com

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





## 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

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
urbankitchengroup.com

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





## 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

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
urbankitchengroup.com

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



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

505 laurel street  
san diego, ca 92101

t: 619.239.2222

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

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



## 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*

#### **HAMACHI CRUDO**

scallion + crisp ceci bean + olive citrus vinaigrette

#### **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

#### **RIB EYE**

chanterelle + 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

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
urbankitchengroup.com

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





## 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

**BLISTERED SHISHITO PEPPER | \$9**

tonnato + toasted hemp + pink peppercorn

**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**

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
urbankitchengroup.com





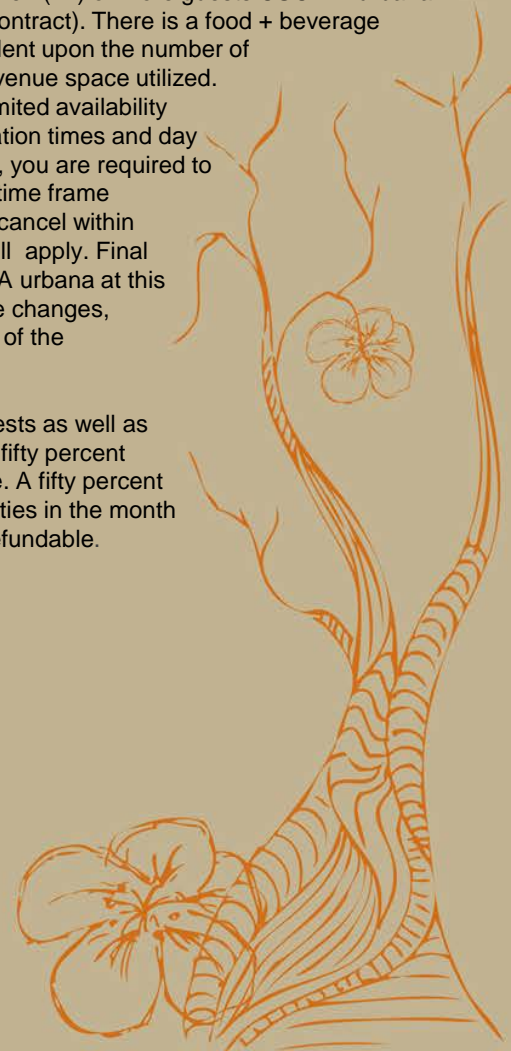
## FYI

---

- 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.

505 laurel street  
san diego, ca 92101

t: 619.239.2222  
urbankitchengroup.com



## OTHER URBAN KITCHEN GROUP AFFILIATES



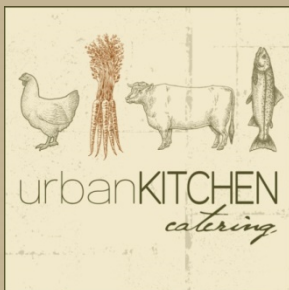
cucina SORELLA  
located in San Diego  
in the Kensington neighborhood  
California-Italian cuisine  
booking agent:  
Tiffany Tassano  
619.239.2222 x 4

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



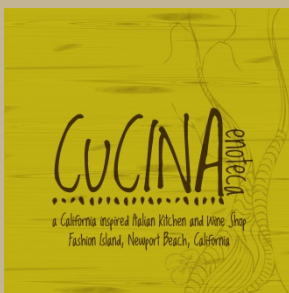
CUCINA enoteca  
located in Del Mar  
in the Flower Hill Promenade  
California-Italian cuisine  
booking agent:  
Tiffany Tassano  
619.239.2222 x 4

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 agents:  
up to 25 guests | Katy Newmarker | 949.760.1416  
26+ guests | 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