

CUCINAurbana

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:

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CUCINA urbana is located in the heart of Bankers Hill. The rustic modern space incorporates vintage finds, floral elements, and signature CUCINA mural.

For birthday and graduation celebrations, wedding receptions, corporate dinners, meeting presentations and other personal and professional milestones, CUCINA is perfect for any occasion.

Our wine shop is the perfect semi-private setting for a smaller function, while larger groups are welcome to host their event using 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!

*For off-site events, please contact Urban Kitchen Catering, our full service catering company.
Complete our catering inquiry form online at urbankitchengroup.com/catering*

CUCINA urbana

EVENT SPACES

wine wall
for parties up to 28 guests



wine wall + adjoining area
for parties up to 38 guests



wine wall + adjoining area
+ south portion of main dining room
for parties up to 64 guests



full buyout

without atrium + bar seating
for parties up to 110 guests

with atrium + bar seating
for parties up to 146 guests





DINNER MENU #1 | family style | \$52 per person

course 1

pre-select one appetizer for your group

FRIED GOAT CHEESE STUFFED SQUASH BLOSSOMS + pistou + honey

CUCINA MEATBALLS + whipped ricotta + spicy tomato sauce

CHICKEN LIVER PATE + apricot preserve + focaccia crostini

pre-select one salad for your group

TRICOLORE SALAD + pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo + champagne vinaigrette

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

course 2

pre-select one pizza for your group

MARGHERITA + tomato + house made mozzarella + basil

PEPPERONI + ricotta + mozzarella + roasted tomato + calabrian chili + hot honey

MUSHROOM + GOAT CHEESE + mozzarella + caramelized onion + truffle oil

pre-select two pastas for your group

RIGATONI BOLOGNESE + veal + pork + lemon ricotta + grana padano

SHORT RIB MAFALDINE + tomato + mushroom + kale + parmesan

TORCHIO ALLA NORMA + tomato + eggplant + onion + chili flake + ricotta salata + basil

BUCATINI AMATRICIANA + guanciale + tomato + red onion + chili + pecorino

course 3

pre-select one dessert for your group

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile *(served individually)*

LIMONCELLO MOUSSE TART + lemon curd + graham crust + torched meringue + honey roasted pistachio *(served individually)*

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 | \$60 per person

course 1

pre-select one pizza for your group

- MARGHERITA + tomato + house made mozzarella + basil
- PEPPERONI + ricotta + mozzarella + roasted tomato + calabrian chili + hot honey
- MUSHROOM + GOAT CHEESE + mozzarella + caramelized onion + truffle oil

pre-select one salad for your group

- TRICOLORE SALAD + pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo + champagne vinaigrette
- ITALIAN CHOPPED SALAD + escarole + radicchio + green bean + cherry tomato + cucumber + provolone + pepperoncini + ceci bean + almond + dill + oregano vinaigrette + rosemary breadcrumb

course 2

TORCHIO ALLA NORMA + tomato + eggplant + onion + chili flake + ricotta salata + basil

pre-select one additional pasta for your group

- RIGATONI BOLOGNESE + veal + pork + lemon ricotta + grana padano
- SHORT RIB MAFALDINE + tomato + mushroom + kale + parmesan
- BUCATINI AMATRICIANA + guanciale + tomato + red onion + chili + pecorino

pre-select one protein for your group

- SEASONAL FISH + lemon + basil + grilled escarole + tomato vinaigrette
- CHICKEN MILANESE + artichoke + tomato + arugula + lemon caper vinaigrette

course 3

pre-select one dessert for your group

- CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile *(served individually)*
- LIMONCELLO MOUSSE TART + lemon curd + graham crust + torched meringue + honey roasted pistachio *(served individually)*

notes

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DINNER MENU #3 | family style | \$65 per person

course 1

pre-select one appetizer for your group

FRIED GOAT CHEESE STUFFED SQUASH BLOSSOMS + pistou + honey

CUCINA MEATBALLS + whipped ricotta + spicy tomato sauce

CHICKEN LIVER PATE + apricot preserve + focaccia crostini

pre-select one salad for your group

TRICOLORE SALAD + pink radicchio + endive + bibb lettuce + radish + shaved fiore sardo + champagne vinaigrette

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

course 2

TORCHIO ALLA NORMA + tomato + eggplant + onion + chili flake + ricotta salata + basil

pre-select two additional items for your group

SEASONAL FISH + lemon + basil + grilled escarole + tomato vinaigrette

CHICKEN MILANESE + artichoke + tomato + arugula + lemon caper vinaigrette

SHORT RIB MAFALDINE + tomato + mushroom + kale + parmesan

CRAB LINGUINE + sungold tomato + chervil + lemon gremolata + breadcrumb

additional entrée option

ROMAN SPICE BRAISED LAMB SHANK
root vegetable smash + almond gremolata
+ \$10 per person added to the menu price

course 3

pre-select one dessert for your group

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile *(served individually)*

LIMONCELLO MOUSSE TART + lemon curd + graham crust + torched meringue + honey roasted pistachio *(served individually)*

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DINNER MENU #4 | individually plated | \$60 per person

for groups up to 15 guests

course 1 *for the table*

pre-select one appetizer for your group

FRIED GOAT CHEESE STUFFED SQUASH BLOSSOMS + pistou + honey

CUCINA MEATBALLS + whipped ricotta + spicy tomato sauce

CHICKEN LIVER PATE + apricot preserve + focaccia crostini

pre-select one salad for your group

TRICOLORE SALAD + pink radicchio + endive + bibb lettuce + radish
+ shaved fiore sardo + champagne vinaigrette

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*

SEASONAL FISH + lemon + basil + grilled escarole + tomato vinaigrette

CHICKEN MILANESE + artichoke + tomato + arugula + lemon caper vinaigrette

RIGATONI BOLOGNESE + veal + pork + lemon ricotta + grana padano

TORCHIO ALLA NORMA + tomato + eggplant + onion + chili flake + ricotta salata
+ basil

course 3

pre-select one dessert for your group

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble
+ cocoa nib tuile *(served individually)*

LIMONCELLO MOUSSE TART + lemon curd + graham crust + torched meringue
+ honey roasted pistachio *(served individually)*

notes

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DINNER MENU #5 | individually plated | \$72 per person

for groups up to 15 guests

course 1 *for the table*

pre-select one appetizer for your group

FRIED GOAT CHEESE STUFFED SQUASH BLOSSOMS + pistou + honey

CUCINA MEATBALLS + whipped ricotta + spicy tomato sauce

CHICKEN LIVER PATE + apricot preserve + focaccia crostini

pre-select one salad for your group

TRICOLORE SALAD + pink radicchio + endive + bibb lettuce + radish
+ shaved fiore sardo + champagne vinaigrette

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*

SEASONAL FISH + lemon + basil + grilled escarole + tomato vinaigrette

CHICKEN MILANESE + artichoke + tomato + arugula + lemon caper vinaigrette

SHORT RIB MAFALDINE + tomato + mushroom + kale + parmesan

TORCHIO ALLA NORMA + tomato + eggplant + onion + chili flake + ricotta salata
+ basil

additional entrée option

ROMAN SPICE BRAISED LAMB SHANK
root vegetable smash + almond gremolata
+ \$10 per person added to the menu price

course 4

pre-select one dessert for your group

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble
+ cocoa nib tuile *(served individually)*

LIMONCELLO MOUSSE TART + lemon curd + graham crust + torched meringue
+ honey roasted pistachio *(served individually)*

notes

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MENU ADDITIONS

starters

serves 2-4 unless noted otherwise

- ROASTED TOMATO FOCACCIA + cultured herb butter + sea salt 9.
- GRILLED OCTOPUS + marinated gigante bean + piquillo pepper + fennel pollen + salsa verde 17.5
- RIBEYE CARPACCIO + peppadew relish + garum aioli + potato crumble* 16.
- WARM OLIVE + peruvian teardrop pepper + garlic confit + calabrian chili + citrus olive oil 9.
- ROASTED BEET + farro + quinoa + orange blossom goat cheese + candied walnut 13.
- WASHINGTON MUSSELS + nduja + fennel + garlic + tomato + chive 18.
- POTATO GNOCCHI + wild mushroom + sherry truffle crema 18.
- CHEF’S WHIM RAGU + mascarpone polenta board 18.

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
- ROMAN SPICE BRAISED LAMB SHANK + root vegetable smash + almond gremolata 10. per person
- SEASONAL FISH + lemon + basil + grilled escarole + tomato vinaigrette 6. per person
- CHICKEN MILANESE + artichoke + tomato + arugula + lemon caper vinaigrette 6. per person

sides

serves 2-4 unless noted otherwise

- TRUFFLE HERB PARMESAN FRIES 10.
- CHARRED BRUSSELS SPROUTS + ivan’s hot sauce 10.
- SMASHED POTATO + salsa rosa + crescenza fonduta 10.
- ROASTED CARROT + pistachio aioli + chili 9.5
- MASCARPONE POLENTA + evoo 9.

sweets

- TIRAMISU + marsala caramel + espresso soaked chocolate ladyfinger + whipped mascarpone + crushed hazelnut 14.
serves two
- SEASONAL GELATO + SORBET 9.
two scoops

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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. Available for restaurant buyouts only.

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 urbana 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.