

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 44 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 | \$57 per person

course 1 *for the table*

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey

ROASTED GARLIC FOCACCIA + house whipped feta + evoo
+ 15 yr aged balsamic

course 2 *for the table*

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

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 pasta for your group

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

RIGATONI BOLOGNESE + veal + pork + ricotta

BRANDT BEEF BRASATO MAFALDINE + mushroom + carrot + baby kale
+ parmesan

CACIO E PEPE MAFALDINE + pecorino + black pepper

course 3 *served individually*

pre-select one dessert for your group

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble
+ cocoa nib

LIMONCELLO MOUSSE TART + lemon curd + torched meringue
+ honey roasted pistachio

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 | \$65 per person

course 1 *for the table*

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

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

course 2 *for the table*

CACIO E PEPE MAFALDINE + pecorino + black pepper

pre-select one additional pasta for your group

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

RIGATONI BOLOGNESE + veal + pork + ricotta

BRANDT BEEF BRASATO MAFALDINE + mushroom + carrot + baby kale + parmesan

pre-select one protein for your group

SEASONAL FISH + gigante bean + cherry tomato + fennel + olive relish

ROASTED CHICKEN FRA DIAVOLO + mascarpone polenta + charred broccolini + preserved garlic + lemon

course 3 *served individually*

pre-select one dessert for your group

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble + cocoa nib

LIMONCELLO MOUSSE TART + lemon curd + torched meringue + honey roasted pistachio

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DINNER MENU #3 | family style | \$72 per person

course 1 *for the table*

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

pre-select two additional appetizers for your group

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou + orange blossom honey

GRAPE LEAF WRAPPED BAKED TOMINO CHEESE + tomato jam + lemon + gastrique + walnut + parmesan flatbread

GRILLED OCTOPUS + kohlrabi + red onion + sundried tomato relish + colatura vinaigrette

course 2 *for the table*

CACIO E PEPE MAFALDINE + pecorino + black pepper

pre-select two additional items for your group

SEASONAL FISH + gigante bean + cherry tomato + fennel + olive relish

ROASTED CHICKEN FRA DIAVOLO + mascarpone polenta + charred broccolini + preserved garlic + lemon

RIGATONI BOLOGNESE + veal + pork + ricotta

BRANDT BEEF BRASATO MAFALDINE + mushroom + carrot + baby kale + parmesan

additional entrée option

LAMB OSSO BUCCO + mashed potato + braised green + mint gremolata + \$12 per person added to the menu price

course 3 *served individually*

pre-select one dessert for your group

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble + cocoa nib

LIMONCELLO MOUSSE TART + lemon curd + torched meringue + honey roasted pistachio

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DINNER MENU #4 | individually plated | \$65 per person

for groups up to 15 guests

course 1 *for the table*

pre-select three appetizers for your group

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey

BURRATA + SAFFRON POACHED QUINCE + red kuri squash romesco
+ cashew + crostini

CUCINA MEATBALLS + mascarpone polenta + spicy tomato sauce

MARGHERITA PIZZA + tomato + house made mozzarella + basil

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

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 + gigante bean + cherry tomato + fennel + olive relish

ROASTED CHICKEN FRA DIAVOLO + mascarpone polenta + charred broccolini
+ preserved garlic + lemon

RIGATONI BOLOGNESE + veal + pork + ricotta

CACIO E PEPE MAFALDINE + pecorino + black pepper

additional entrée option

LAMB OSSO BUCCO + mashed potato + braised green + mint gremolata
+ \$12 per person added to the menu price

course 3 *served individually*

pre-select one dessert for your group

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble
+ cocoa nib

LIMONCELLO MOUSSE TART + lemon curd + torched meringue
+ honey roasted pistachio

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DINNER MENU #5 | individually plated | \$78 per person

for groups up to 15 guests

course 1 *for the table*

pre-select three appetizers for your group

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey

ROASTED GARLIC FOCACCIA + house whipped feta + evoo
+ 15 yr aged balsamic

GRILLED OCTOPUS + kohlrabi + red onion + sundried tomato relish
+ colatura vinaigrette

CUCINA MEATBALLS + mascarpone polenta + spicy tomato sauce

MARGHERITA PIZZA + tomato + house made mozzarella + basil

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

course 2 *served individually*

SEASONAL RISOTTO

course 3 *guests will select one of the following entrees at time of meal*

SEASONAL FISH + gigante bean + cherry tomato + fennel + olive relish

ROASTED CHICKEN FRA DIAVOLO + mascarpone polenta + charred broccolini
+ preserved garlic + lemon

BRANDT BEEF BRASATO MAFALDINE + mushroom + carrot + baby kale
+ parmesan

CACIO E PEPE MAFALDINE + pecorino + black pepper

additional entrée option

LAMB OSSO BUCCO + mashed potato + braised green + mint gremolata
+ \$12 per person added to the menu price

course 4 *served individually*

pre-select one dessert for your group

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble
+ cocoa nib

LIMONCELLO MOUSSE TART + lemon curd + torched meringue
+ honey roasted pistachio

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DINNER MENU #6 | 5-course tasting | \$125 per person

Enjoy a bespoke five-course seasonal menu designed by our Chef de Cuisine.

Ask your event coordinator for more information.

ADD A WINE PAIRING TO ANY MENU

Our in-house sommelier will select wines to pair with your chosen menu.

Each course will include a 3-ounce pour.

Choose from two price tiers below:

- 3-course (3 wines) / tier 1, \$30 per person / tier 2, \$50 per person
- 4-course (4 wines) / tier 1, \$40 per person / tier 2, \$66 per person
- 5-course (5 wines) / tier 1, \$50 per person / tier 2, \$83 per person

HAPPY HOUR | displayed | \$43 per person

max 1.5 hours food service

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey

ROASTED GARLIC FOCACCIA + house whipped feta + evoo + 15 yr aged balsamic

CUCINA MEATBALLS + mascarpone polenta + spicy tomato sauce

MARGHERITA PIZZA + tomato + house made mozzarella + basil

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

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

additional option

TRAY PASSED APETIZERS X 3 | chef’s selection
+ \$18 per person

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MENU ADDITIONS

starters

serves 2-4 unless noted otherwise

- ROASTED GARLIC FOCACCIA + cultured herb butter + sea salt 9.
[add: house whipped feta + evoo + 15 yr aged balsamic +6.]
- TEMPURA FRIED STUFFED SQUASH BLOSSOMS + goat cheese + pistou + orange blossom honey 16.5
3 blossoms per order
- GRAPE LEAF WRAPPED BAKED TOMINO CHEESE + tomato jam + lemon + gastrique + walnut + parmesan flatbread 18.
[add: prosciutto +6.]
- BUTTER LETTUCE SALAD + fiore sardo + asparagus + grapefruit + radish + sauvignon blanc vinegar + evoo 15.
- HAMACHI CRUDO + tomato + red onion + bay + caper + olive oil* 21.
- GRILLED OCTOPUS + kohlrabi + red onion + sundried tomato relish + colatura vinaigrette 21.
- RIBEYE CARPACCIO + arugula + shaved parmesan + fried caper + chanterelle aioli* 21.
- GIANT MEATBALL + mascarpone polenta + spicy tomato sauce 15.5

pizza

six slices per pie / vegan cheese available upon request +2.5 per person

- MARGHERITA + tomato + house made mozzarella + basil 22.
- PEPPERONI + ricotta + mozzarella + roasted tomato + calabrian chili + hot honey 23.
- MUSHROOM + GOAT CHEESE + mozzarella + caramelized onion + truffle oil 23.

pasta + protein

- GLUTEN FREE PASTA 2. per person
substitute gluten-free pasta on any pasta dish
- LAMB OSSO BUCCO + mashed potato + braised green + mint gremolata 12. per person
- SEASONAL FISH + gigante bean + cherry tomato + fennel + olive relish 8. per person
- ROASTED CHICKEN FRA DIAVOLO + mascarpone polenta + charred broccolini + preserved garlic + lemon 8. per person

sides

serves 2-4 unless noted otherwise

- BURNT BRUSSELS SPROUTS + ivan’s hot sauce 10.
- ROSEMARY FRIES 10. / PARMESAN TRUFFLE FRIES 12.
- MASCARPONE POLENTA + evoo 9.

sweets

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

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FUN TIMES WITH FAMILY + FRIENDS + COWORKERS

Elevate your next event and build camaraderie with our unique culinary experiences! Designed to enhance collaboration in a fun and engaging environment and get up close with our chefs and beverage teams. Perfect for a gathering of friends or corporate retreats. Let’s create something memorable together!

PASTA MAKING

Led by one of our executive Chefs, you and your guests will learn the fine art of pasta making. Prepare to get your hands dirty as you knead and shape the dough yourself!

1-1.5 hour class | 12 guests minimum | 20 guests maximum
\$65 per person + \$350 instructor fee

Includes: a glass of wine to enjoy while you work the dough + a selection of pastas handmade by you to take home + a house made red sauce to go.

GIFT IT | professional chefs apron to wear in class and at home | starting at \$22.99 (customization available)

CHARCUTERIE BOARD BUILDING

Make your next party the soirée of the season! Learn how to build a gorgeous, “ooh” inspiring charcuterie board from one of our Chefs. You and your guests will have access to the finest ingredients as you are guided to the creation of a perfect charcuterie board you can take home with you!

45-60 minute class | 12 guests minimum, 40 guests maximum
\$75 per person + \$350 instructor fee

Includes: a glass of wine to sip as you build + wood board (with your charcuterie creation) + cheese knife

MOZZARELLA DEMO + BAR

Watch one of our Chefs make hand-pulled mozzarella + then sample the results! The fresh mozzarella will be served with a variety of accompaniments to pair with it, such as: balsamico, extra virgin olive oil, roasted tomato, olive tapenade, garlic confit, pesto, nuts, gf crackers, and toast.

1-1.5 hour experience | 20 guests minimum, 50 guests maximum
\$55 per person + \$350 instructor fee

Includes: a glass of wine + fresh mozzarella + accompaniments

ADD | charcuterie for \$12 per person

LET’S PIZZA PARTY!

Learn how to make pizza dough. Then, build your own personal pizza. Choose your sauce + toppings and watch your creation go into the pizza oven. Then sit down with a glass of wine and enjoy your creation!

1.5 hour experience | 10 guests minimum, 20 guests maximum
\$65 per person + \$350 instructor fee

Includes: a personal pizza + a glass of wine + your dough ball to go

note

*dates + times are subject to availability by location. not available during dinner service except for private events. classes are not scheduled between thanksgiving + new year’s day.



FUN TIMES, CONTINUED

WINE TASTING

A guided tasting through 5 wines hand selected by our Sommelier for your event. Nosh on some focaccia between tastings as our Sommelier discusses wine history, varietals, wine makers, and more.

Sample Courses: bubbles | domestic varietals | a taste of italy | cabs from around the world

1-1.5 hour class | 10 guests minimum, 50 guests maximum
\$65 per person + \$350 instructor fee

Includes: 3oz pours of 5 wines + house made focaccia

ADD | cheese + charcuterie board for \$18 per person

WINE PAIRING

Our Sommelier will share with you the art of pairing food and wine. Nibble on focaccia as you sip wines and listen to our Sommelier guide you on how to pick the perfect wines for your next dinner party.

1-1.5 hour class | 10 guests minimum, 50 guests maximum
\$65 per person + \$350 instructor fee

Includes: 3oz pours of 5 wines + house made focaccia

MIXOLOGY 101

One of our talented bartenders will teach you and your guests how to build two signature cucina cocktails. As you assemble your cocktails (and sample them!), our bartender will talk about the history and origins of your beverage, including the liquors, liqueurs, and mixers, as well as how best to use them at home.

45-60 minute class | 10 guests minimum, 40 guests maximum
\$65 per person + \$250 instructor fee

Includes: 2 cucina cocktails + a light snack

TAKE IT HOME | shaker tins | mixologist tool kit | starting at \$20 per person (customization available)

CRAFT BEER COURSE

Our in-house cicerone will introduce you and your guests to a selection of 5 local craft beers. Receive tasting notes and get introduced to a variety of different styles of beer.

45-60 minute class | 10 guests minimum, 50 guests maximum
\$50 per person + \$250 instructor fee

Includes: 3oz pours of 5 craft beers + pizza

GIFT IT | a custom tasting glass to commemorate your day | starting at \$20 per person

THREE WAYS TO SANGRIA

Learn the secret to making a refreshing sangria. One of our skilled bartenders will walk you and your guests through building a delicious sangria using three different wines: red + white + pink! You will get to taste your creations as you build too.

45-60 minute class | 10 guests minimum, 30 guests maximum
\$50 per person + \$250 instructor fee

Includes: 3 sangria samples + pizza

note

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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 \$12 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.

SIGNATURE DRINKS

We are excited to feature your signature drink! To help us manage the extra prep and specialized ingredients involved, we require a guaranteed number of signature servings for each event. This ensures we have the dedicated staff and fresh supplies ready to go, so your guests never have to wait for their first toast. All other beverages will continue to be billed based on actual consumption.

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

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.