



# CUCINA

*enoteca*

## Newport Beach Restaurant Week

January 19 - 29, 2016

**\$30+**

### primo

please select one

- chopped salad** | escarole + radicchio + casalingo salumi + caciocavallo + shishito + tomato + castelvetrano + ceci bean + crouton + garlic oregano vinaigrette
- kale 'caesar'** | shaved brussels + celery + orange cognac raisin + parmesan frico + meyer lemon anchovy emulsion
- chef's whim zuppa**

### secondo

please select one

- creamy mascarpone polenta** | moretti braised pork cheek + pepperonata + swiss chard + tomato + cipollini onion
- meyer lemon bianca pizza** | four cheese + besciamella + garlic confit + chili + arugula
- margherita pizza** | san marzano tomato + house made mozzarella + basil
- pancetta + brussels sprout pizza** | fontina + red onion + garlic + calabrian chili
- pear + gorgonzola pizza** | caramelized onion + pecan + arugula + aged balsamic\*
- casalingo pepperoni + fennel sausage pizza** | mozzarella + peppadew pepper
- mushroom pizza** | goat cheese + fried onion + truffle oil
- spicy coppa + pineapple pizza** | san marzano tomato + peperoncini + calabrian chili + house made mozzarella + basil

### dolci

please select one

- nutella zeppole** | cherry marmelleta\*
- rosemary lemon bar** | strawberry + rhubarb + pinoli + prosecco sorbetto\*
- chocolate budino** | mango compote + mango sorbetto + puffed risotto

**\$40+**

### primo

please select one

- beet + avocado** | radicchio + pine nut + crisp quinoa + sesame + feta crema\*
- chopped salad** | escarole + radicchio + casalingo salumi + caciocavallo + shishito + tomato + castelvetrano + ceci bean + crouton + garlic oregano vinaigrette
- kale 'caesar'** | shaved brussels + celery + orange cognac raisin + parmesan frico + meyer lemon anchovy emulsion
- chef's whim zuppa**

### secondo

please select one

- roasted chicken** | toasted farro + mushroom + leek + marsala rosemary jus
- bucatini** | guanciale + burnt cabbage leaf + tomato + chili + pecorino + hen egg
- seafood risotto** | rock shrimp + manila clam + tomato + arugula
- short rib pappardelle** | cremini mushroom + carrot + parmesan



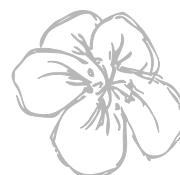
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### lady capulet cocktail

chambord + applejack + montenegro + cinnamon + lemon + simple + egg white 11.



\*NUT ALLERGY

\*does not include tax or gratuity

We support local, sustainable and organic practices whenever possible.

Sharing and substitutions are not permitted during Restaurant Week.

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#dinenb

