

# CUCINA enoteca Del Mar

**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 enoteca DEL MAR** is located at the Flower Hill Promenade in North County San Diego. The rustic modern space incorporates vintage finds, floral elements, an ode to the Del Mar Racetrack and signature CUCINA mural. Celebrate on our upstairs patio, communal seating, spacious bar or enjoy a more intimate setting in our glass dining room.

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

We offer various semi-private spaces for smaller functions, while larger groups are welcome to host their event using our patio or 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](http://urbankitchengroup.com/catering)*

# our spaces

east dining room  
non-private tables  
for parties up to 40 guests



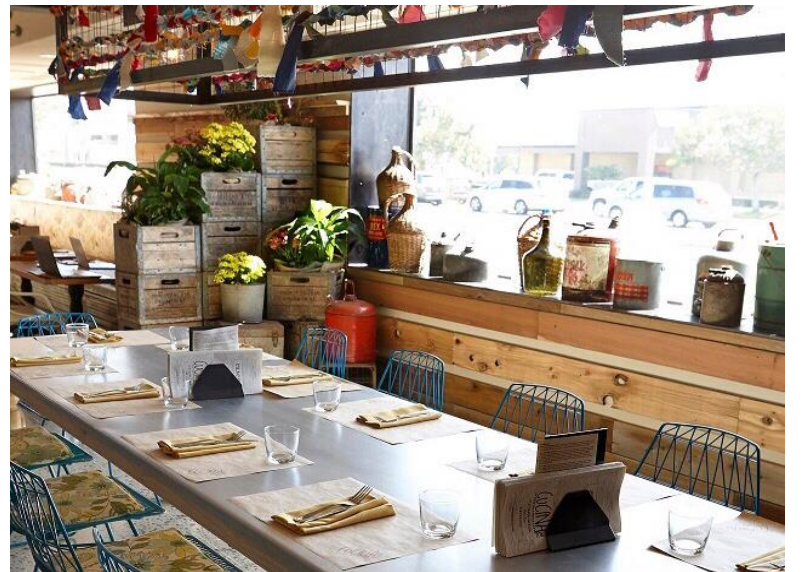
west dining room-glass dining room  
for parties up to 80 guests



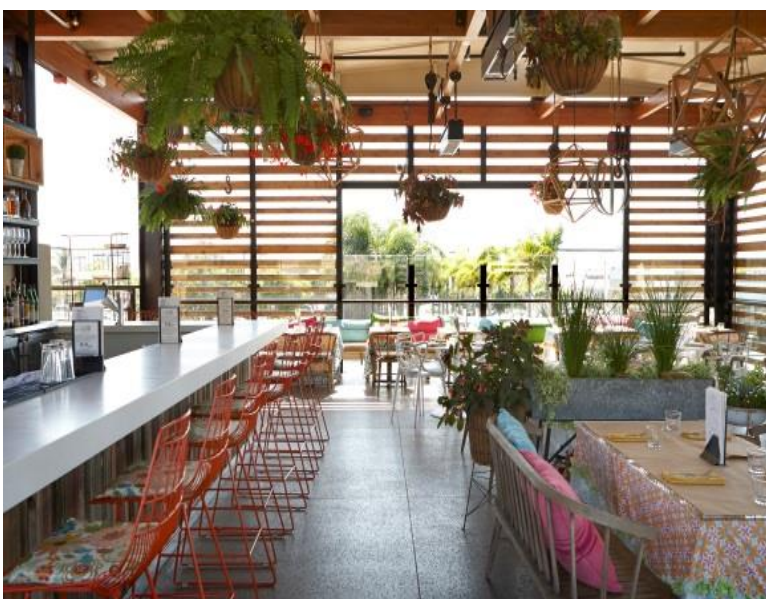
bar height community tables  
non-private tables  
for parties up to 40 guests



semi-private banquet table  
semi-private table  
for parties up to 20 guests



patio  
private event space | for up to 50 seated



restaurant buy-out  
for parties up to 250 guests



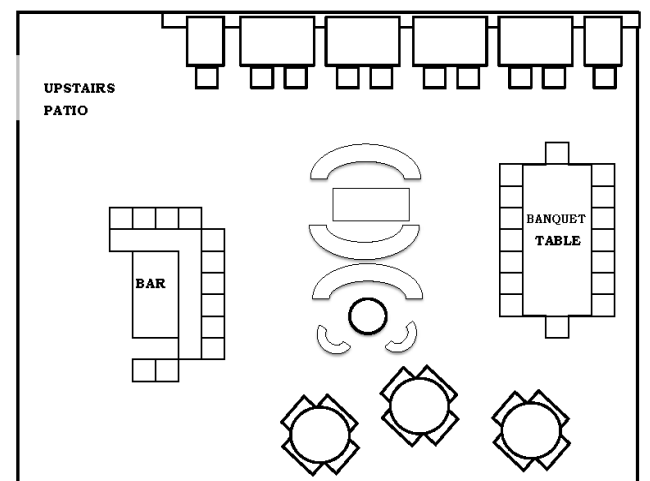
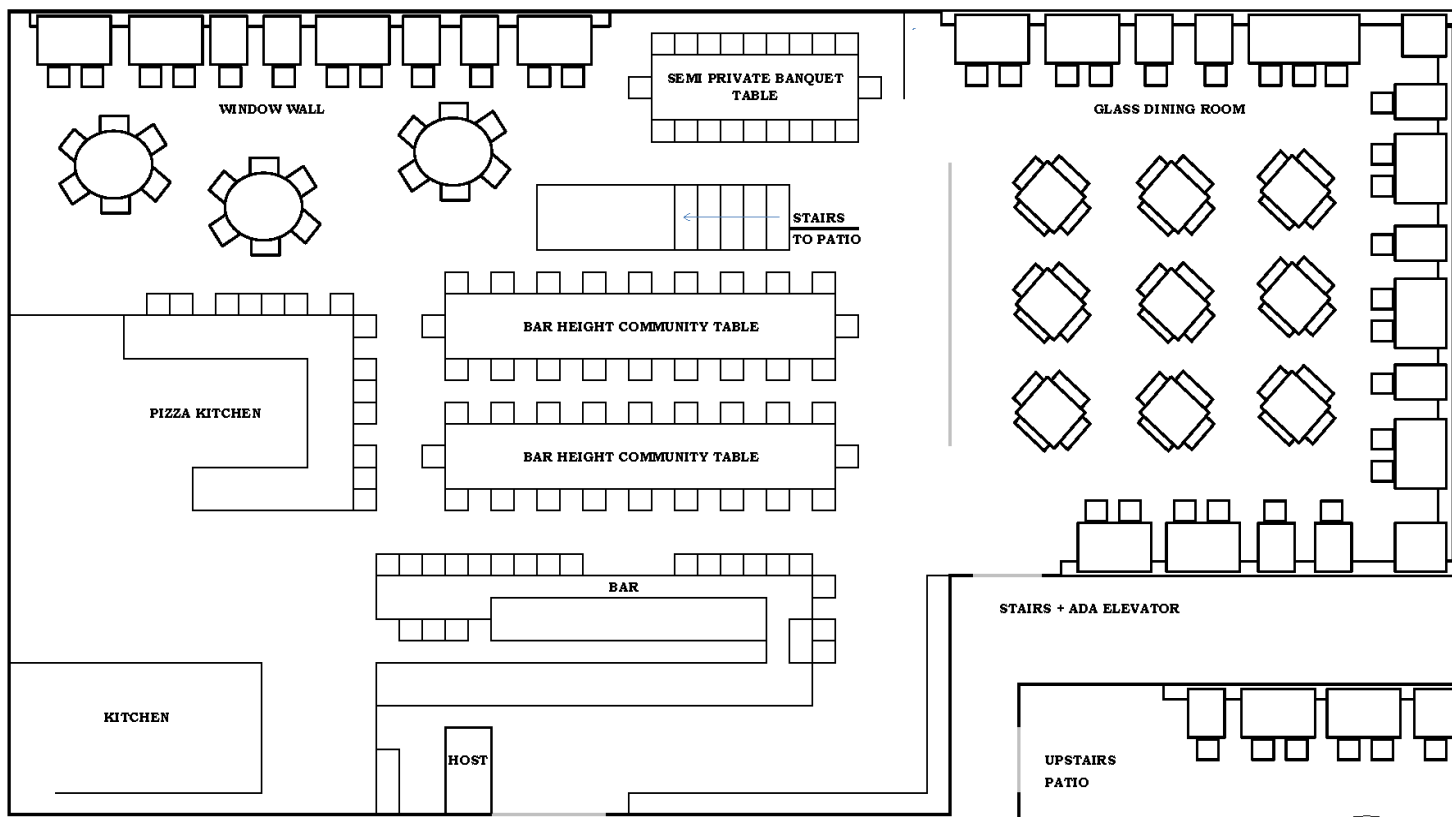
# restaurant capacity

- full restaurant . . . . . 230 seated . . . . . 300 reception
- glass dining room . . . . . 80 seated . . . . . 80 reception
- patio . . . . . 50 seated . . . . . 60 reception
- east dining room . . . . . 40 seated
- bar height community tables . . . . . 40 seated
- semi-private banquet table . . . . . 20 seated

# floor plans

The following diagrams show floor plans seated for regular service. Tables may be combined, added or removed to accommodate a multitude of different options for group dining. Upon request, your coordinator will provide a specific seating diagram based on the area, number of guests and style of your event.

## main floor



## upstairs patio

# dinner menu # 1 | family style \$46 per person

## course 1

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### **CANNELLINI BEAN HUMMUS**

sicilian pistachio pesto + vegetable + baguette

### **ARUGULA SALAD**

heirloom tomato + red onion + fiore sardo + piquillo mint vinaigrette

## course 2

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### **MARGHERITA PIZZA**

tomato + house made mozzarella + basil

### **SHORT RIB PAPPARDELLE**

cremini mushroom + carrot + parmesan

### **MARKET VEGETABLE PASTA**

seasonal selection

## course 3

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*pre-select one item for your group*

### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema

or

### **TIRAMISU** *served family style +\$2 per person added to the menu cost*

toasted hazelnut

## 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 FYI page for all additional information and fees.

# dinner menu # 2 | family style \$52 per person

## course 1

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### *pre-select one pizza for your group*

#### **MARGHERITA PIZZA**

tomato + house made mozzarella + basil

#### **MUSHROOM + GOAT CHEESE PIZZA**

caramelized onion + truffle oil + fresh herb

#### **PEPPERONI + SAUSAGE PIZZA**

ricotta di bufala + fresh mozzarella + tomato + garlic + basil

### *pre-select one salad for your group*

#### **ARUGULA SALAD**

heirloom tomato + house made mozzarella + pimento mint vinaigrette

#### **ITALIAN CHOPPED SALAD**

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

## course 2

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#### **SHORT RIB PAPPARDELLE**

cremini mushroom + carrot + parmesan

#### **MARKET VEGETABLE PASTA**

seasonal selection

### *pre-select one item for your group*

#### **ROASTED SALMON**

charred cabbage + cauliflower puree + pepita golden raisin gremolata

#### **CHICKEN FRA DIAVOLO**

mascarpone polenta + charred broccolini + preserved garlic

## course 3

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### *pre-select one item for your group*

#### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema

or

#### **TIRAMISU** *served family style* **+\$2 per person added to the menu cost**

toasted hazelnut

### notes

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# dinner menu # 3 | family style \$58 per person

## course 1

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### **CANNELLINI BEAN HUMMUS**

sicilian pesto + pistachio + market vegetable + gluten free cracker + baguette

### **BURRATA**

cherry tomato + roasted garlic + basil + artisan bread

## course 2

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### **MARKET VEGETABLE PASTA**

seasonal selection

*pre-select two items for your group*

### **ROASTED SALMON**

charred cabbage + cauliflower puree + pepita golden raisin gremolata

### **CHICKEN FRA DIAVOLO**

mascarpone polenta + charred broccolini + preserved garlic

### **SHORT RIB PAPPARDELLE**

cremini mushroom + carrot + parmesan

### **SHRIMP + CLAM + SQUID INK LINGUINE**

roasted tomato + cipollini onion + saffron broth

*additional entrée option*

**BRANDT BEEF EYE OF RIBEYE STEAK +\$7 per person added to the menu cost**

creamed spinach + roasted cherry tomato + crispy onion + crushed fingerling

## course 3

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*pre-select one item for your group*

**CHOCOLATE PANNA COTTA** served individually

mascarpone crema

or

**TIRAMISU** served family style +\$2 per person added to the menu cost

toasted hazelnut

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# dinner menu # 4 | plated \$49 per person

for groups up to 15 guests

## course 1

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### *for the table*

#### **CANNELLINI BEAN HUMMUS**

sicilian pesto + pistachio + market vegetable + baguette

### *pre-select one item for your group*

#### **ARUGULA SALAD**

heirloom tomato + red onion + fiore sardo + piquillo mint vinaigrette

#### **ITALIAN CHOPPED SALAD**

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

## course 2

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### *guests will select one of the following entrees at time of dinner*

#### **CHICKEN FRA DIAVOLO**

mascarpone polenta + charred broccolini + preserved garlic

#### **RIGATONI BOLOGNESE**

veal + pork + lemon ricotta + grana padano

#### **ROASTED SALMON**

charred cabbage + cauliflower puree + pepita golden raisin gremolata

#### **MARKET VEGETABLE PASTA**

seasonal selection

## course 3

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### *pre-select one item for your group*

#### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema

or

#### **TIRAMISU** *served family style* **+\$2 per person added to the menu cost**

toasted hazelnut

### notes

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# dinner menu # 5 | plated \$65 per person

for groups up to 15 guests

## course 1

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*for the table*

**ARUGULA SALAD**

heirloom tomato + red onion + fiore sardo + piquillo mint vinaigrette

**PROSCIUTTO DI PARMA**

artisan cheese + seasonal accompaniments

## course 2

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**SEASONAL RISOTTO**

chef's whim

## course 3

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

**ROASTED SALMON**

charred cabbage + cauliflower puree + pepita golden raisin gremolata

**CHICKEN FRA DIAVOLO**

mascarpone polenta + charred broccolini + preserved garlic

**SHORT RIB PAPPARDELLE**

cremini mushroom + carrot + parmesan

**MARKET VEGETABLE PASTA**

seasonal selection

*additional entrée option*

**BRANDT BEEF EYE OF RIBEYE STEAK +\$7 per person added to the menu cost**

creamed spinach + roasted cherry tomato + crispy onion + crushed fingerling potato

## course 4

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*pre-select one item for your group*

**CHOCOLATE PANNA COTTA** served individually

mascarpone crema

or

**TIRAMISU** served family style +\$2 per person added to the menu cost

toasted hazelnut

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## dinner menu # 6 | buffet \$54 per person

for groups of 30 guests or more

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### **CHICKEN FRA DIAVOLO**

charred broccolini + preserved garlic + lemon

### **MASCARPONE POLENTA**

### **SHRIMP PUTTANESCA PASTA**

tomato + caper + olive + calabrian chili

### **MARKET VEGETABLE PASTA**

seasonal selection

### **ANY PIZZA**

from our current selection

### **ITALIAN CHOPPED SALAD**

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

### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema

## dinner menu # 7 | buffet \$ 68 per person

for groups of 50 guests or more

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### **ROASTED PORCHETTA**

fennel + rosemary + chili crust + sicilian pesto

### **CRISPY POTATO**

shallot + rosemary + evoo

### **SHRIMP PUTTANESCA PASTA**

tomato + caper + olive + calabrian chili

### **ANY TWO PIZZAS**

from our current selection

### **ARUGULA SALAD**

heirloom tomato + red onion + fiore sardo + piquillo mint vinaigrette

### **ITALIAN CHOPPED SALAD**

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

### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema + cocoa nib

### notes

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# lunch menu # 1 | family style \$39 per person

available for buyouts only

## course 1

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### **ITALIAN CHOPPED SALAD**

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

### **MARGHERITA PIZZA**

san marzano tomato + house made mozzarella + basil

### **RIGATONI BOLOGNESE**

veal + pork + lemon ricotta + grana padano

### **MARKET VEGETABLE PASTA**

seasonal selection

## course 2

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*pre-select one item for your group*

### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema + cocoa nib

or

### **TIRAMISU** *served family style* **+\$2 per person added to the menu cost**

toasted hazelnut

### notes

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# lunch menu # 2 | family style \$41 per person

available for buyouts only

## course 1

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### **ARUGULA SALAD**

heirloom tomato + house made mozzarella + pimento mint vinaigrette

### **ITALIAN CHOPPED SALAD**

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

### **MUSHROOM + GOAT CHEESE PIZZA**

caramelized onion + truffle oil + fresh herb

### **RIGATONI BOLOGNESE**

veal + pork + lemon ricotta + grana padano

## course 2

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*pre-select one item for your group*

### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema

or

### **TIRAMISU** *served family style* **+\$2 per person added to the menu cost**

toasted hazelnut

### notes

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# lunch menu # 3 | family style \$49 per person

available for buyouts only

## course 1

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### ITALIAN CHOPPED SALAD

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

## course 2

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### RIGATONI BOLOGNESE

veal + pork + lemon ricotta + grana padano

### MARGHERITA PIZZA

san marzano tomato + house made mozzarella + basil

*pre-select one item for your group*

### CHICKEN FRA DIAVOLO

mascarpone polenta + charred broccolini + preserved garlic

### ROASTED SALMON

charred cabbage + cauliflower puree + pepita golden raisin gremolata

## course 3

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*pre-select one item for your group*

### CHOCOLATE PANNA COTTA *served individually*

mascarpone crema

or

### TIRAMISU *served family style* +\$2 per person added to the menu cost

toasted hazelnut

### notes

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# lunch menu # 4 | plated \$43 per person

available for buyouts only

## course 1

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### **ITALIAN CHOPPED SALAD**

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

## course 2

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

### **CHICKEN FRA DIAVOLO**

mascarpone polenta + charred broccolini + preserved garlic

### **CUCINA BURGER**

taleggio + port wine onion + porcini aioli + brioche bun + parmesan fries

### **BUCATINI ALL' AMATRICIANA**

guanciale + tomato + chili + pecorino

### **MUSHROOM + GOAT CHEESE PIZZA**

caramelized onion + truffle oil + fresh herb

### **MARKET VEGETABLE PASTA**

seasonal selection

## course 3

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*pre-select one item for your group*

### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema

or

### **TIRAMISU** *served family style* **+\$2 per person added to the menu cost**

toasted hazelnut

## notes

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# lunch menu # 5 | plated \$47 per person

available for buyouts only

## course 1

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### **ARUGULA SALAD**

heirloom tomato + red onion + fiore sardo + piquillo mint vinaigrette

## course 2

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

### **ROASTED SALMON**

charred cabbage + cauliflower puree + pepita golden raisin gremolata

### **CHICKEN FRA DIAVOLO**

mascarpone polenta + charred broccolini + preserved garlic

### **SHORT RIB PAPPARDELLE**

cremini mushroom + carrot + parmesan

### **MARKET VEGETABLE PASTA**

seasonal selection

## course 3

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*pre-select one item for your group*

### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema

or

### **TIRAMISU** *served family style* **+\$2 per person added to the menu cost**

toasted hazelnut

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## lunch menu # 6 | buffet \$40 per person

available for buyouts only

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### **RIGATONI BOLOGNESE**

veal + pork + lemon ricotta + grana padano

### **MARGHERITA PIZZA**

tomato + house made mozzarella + basil

### **MUSHROOM + GOAT CHEESE PIZZA**

caramelized onion + truffle oil + fresh herb

### **ARUGULA SALAD**

heirloom tomato + red onion + fiore sardo + piquillo mint vinaigrette

### **ITALIAN CHOPPED SALAD**

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

### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema

## lunch menu # 7 | buffet \$52 per person

available for buyouts only

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### **SALMON PUTTANESCA PASTA**

tomato + caper + olive + calabrian chili

### **SHORT RIB RAGU**

mushroom + carrot + red wine

### **MASCARPONE POLENTA**

### **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

### **CHOCOLATE PANNA COTTA** *served individually*

mascarpone crema

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# brunch menu # 1 | family style \$38 per person

available for buyouts only

## course 1

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### **AVOCADO TOAST + SMOKED EGG**

seven grain bread + pumpkin seed crunch

### **RICOTTA PANCAKE**

roasted banana + rum syrup + whipped crème fraiche

## course 2

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### **SEASONAL SALAD**

Chef's whim

### **POLENTA 'POUTINE' + FRIED EGG**

spicy sausage gravy + mushroom + sweet pepper + arugula

### **VEGETARIAN FRITTATA**

seasonal selection

## notes

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## brunch menu # 2 | family style \$40 per person

available for buyouts only

### course 1

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**AVOCADO TOAST + SMOKED EGG**

seven grain bread + pumpkin seed crunch

**FRIED SQUASH BLOSSOMS**

lemon aioli + salsa verde

### course 2

---

**SEASONAL SALAD**

chef's whim

**MARGHERITA PIZZA**

tomato + house made mozzarella + basil

**CRAB FRITTATA**

cherry tomato + spinach + scallion + pickled fresno + fresh herb

## brunch menu # 3 | plated \$38 per person

available for buyouts only

### course 1

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*for the table*

**AVOCADO TOAST + SMOKED EGG**

seven grain bread + pumpkin seed crunch

**FRENCH TOAST**

tangerine + cheesecake whip + nutella crema

### course 2

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

**POLENTA 'POUTINE' + FRIED EGG**

spicy sausage gravy + mushroom + sweet pepper + arugula

**THICK CUT BACON + SCRAMBLED EGGS**

crushed potato + tomato on the vine + toast

**BUCATINI AMATRICIANA + POACHED EGG**

guanciale + tomato + chili + pecorino

**CUCINA BURGER**

taleggio + port wine onion + porcini aioli + brioche bun + parmesan fries

## menu additions

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### starters

**FRIED SQUASH BLOSSOMS | \$14.50 (3 blossoms per order)**

lemon aioli + salsa verde

**HOUSE MADE FOCACCIA | \$7 (serves 2-3)**

whipped butter + evoo + maldon salt

**GRILLED OCTOPUS | \$18 (serves 2-3)**

fennel + cucumber + peppadew pepper + gazpacho + olive caper relish

**2 CHEESE + 2 SALUMI PLATTER | \$26 (serves 2-3)**

pickled vegetable + fruit + mostarda + jam + GF cracker + artisan bread

**BURRATA | \$12 (serves 1-3)**

cherry tomato + roasted garlic + basil + artisan bread

### pizza

**MARGHERITA | \$18**

tomato + house made mozzarella + basil

**MUSHROOM + GOAT CHEESE | \$18.50**

caramelized onion + truffle oil

**PEPPERONI + SAUSAGE | \$19.50**

ricotta + fresh mozzarella + tomato + garlic + basil

### sides

**TRUFFLE PARMESAN FRIES | \$8.5 (serves 2-3)**

**BURNT BRUSSELS SPROUT + IVAN'S HOT SAUCE | \$10 (serves 2-3)**

**GIANT MEATBALL + POLENTA | \$13.50 (serves 2-3)**

**MASCARPONE POLENTA | \$8 per person**

**CHARRED BROCCOLI + GRILLED LEMON | \$3 per person**

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tray passed for large groups | \$15 per person  
fall/winter selection (october – march)

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select one

**PARSNIP SOUP SHOT** | pear + white truffle froth

**BUTTERNUT SQUASH + PECORINO ARANCINI** | rosemary honey crema

**TALEGGIO POLENTA CAKE** | spiced walnut

**CAULIFLOWER FRITTER** | romesco sauce

select one

**GRILLED OCTOPUS** | new potato + preserved lemon + chili oil

**WHITE FISH + SHRIMP CEVICHE** | citrus + chili + basil + evoo

**CRAB DEILED EGG** | tarragon + pickled mustard seed + frisee

**SHRIMP AGRODOLCE** | caponata + toasted pistachio

select one

**MINI CUCINA MEATBALL** | san marzano tomato + parmesan

**BEEF TARTARE** | crisp potato + caper + parsley + lemon aioli

**PROSCIUTTO CROSTINI** | caramelized pear + cracked pepper + balsamic

**TRIPLE GRILLED CHEESE** | prosciutto + campari tomato

**MASCARPONE POLENTA + DAILY RAGU**

notes

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tray passed for large groups | \$15 per person  
spring/summer selection (april – september)

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select one

**CHILLED ASPARAGUS SOUP SHOT** | lemon crème fraiche

**CHILLED MELON + ELDERFLOWER SHOT** | lemon crème fraiche

**MUSHROOM + GOAT CHEESE + THYME ARANCINI** | porcini aioli

**CAULIFLOWER FRITTER** | romesco sauce

select one

**GRILLED OCTOPUS SKEWER** | new potato + preserved lemon + chili oil

**SHRIMP SCAPECE** | citrus + chili + basil + sweet potato chip

**SALMON RILLETTE** | belgian endive + sweet herb

**CRAB DEVEILED EGG** | tarragon + pickled mustard seed + frisee

select one

**MINI CUCINA MEATBALL** | san marzano tomato + parmesan

**BEEF TARTARE** | crisp potato + caper + parsley + lemon aioli

**PORCHETTA SPICED PORK TENDERLOIN CROSTINI** | balsamic radicchio slaw

**TRIPLE GRILLED CHEESE** | pancetta + campari tomato

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 FYI page for all additional information and fees.

**MENU SELECTION**

Prix fixe menus are required for groups of fifteen (12) or more guests. The menus included in this packet are perfect for groups of 12+. Specialty menus are gladly designed upon request depending on the size of group, date and time of event.

**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**

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 personalized menu will be printed for your meal. Table decorations, specialty gifts, florals, specialty linen and furnishing services are available upon request.

**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. Please request a quote from your coordinator.

**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 fifteen (12) or more guests, CUCINA enoteca 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) business 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 3% 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.