

CUCINAenoteca Newport Beach

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:

alison cupper

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urbankitchengroup.com



CUCINA enoteca NEWPORT BEACH is located at Fashion Island mall, Newport Beach, California. The rustic modern space incorporates vintage finds, floral elements, and signature CUCINA mural. Celebrate on our patio, communal seating, spacious bar or enjoy a more lively setting in our 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?

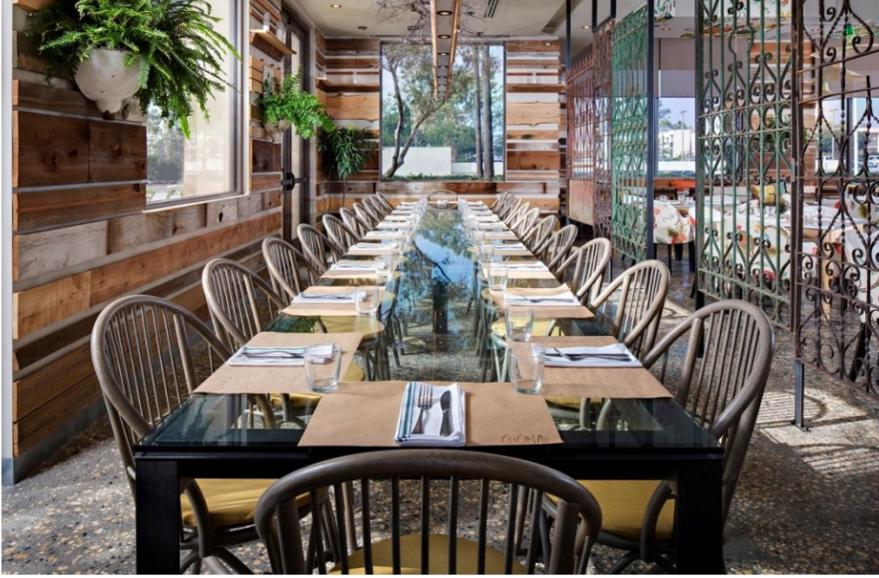
Host a one of a kind culinary event at CUCINA such as blind tasting for the wine connoisseur, hands on pasta making, and more.

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

our spaces

semi private table
for parties up to 24 guests



main patio buy out
for parties up to 80 guests



main patio



dining room buy out
for parties up to 100 guests



partial dining room
west window wall
for parties up to 32 guests



community tables
for parties up to 48 guests

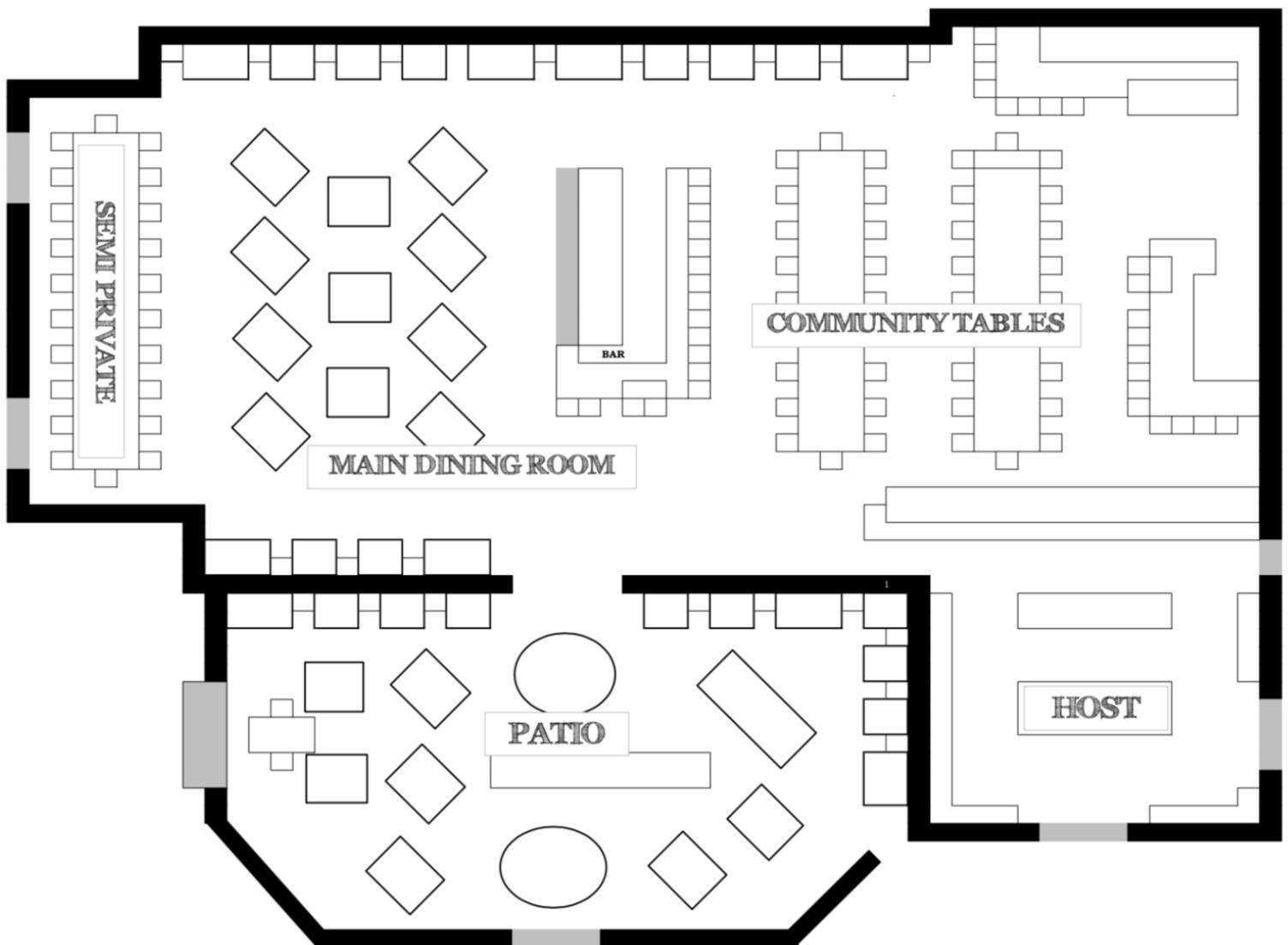


restaurant capacity

full restaurant	250 seated	300 reception
full dining room	84 seated	100 reception
	106 seated (with semi private table)	
semi private banquet table	24 seated	25 reception (with side patio)
full patio	80 seated	70 reception
bar height community tables	40 seated	50 reception

floor plan

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.



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

course 1

CANNELLINI BEAN HUMMUS

sicilian pesto + pistachio + market vegetable + artisan bread

ARUGULA

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

course 2

MARGHERITA PIZZA

tomato + house made mozzarella + basil

SHORT RIB PAPPARDELLE

cremini mushroom + carrot + parmesan

MARKET VEGETABLE PASTA

seasonal selection

course 3 *please select one*

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

or

CARNAROLI RICE PUDDING

grape + preserved orange peel + puffed barley + saba

or

TRADITIONAL TIRAMISU *served family style*

toasted hazelnut

+\$2 per person added to the menu cost

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

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

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

CHOPPED SALAD

cucumber + green bean + tomato + provolone + pepperoncini

ceci bean + almond + dill + oregano vinaigrette + rosemary breadcrumb

course 2

SHORT RIB PAPPARDELLE

cremini mushroom + carrot + parmesan

MARKET VEGETABLE PASTA

seasonal selection

pre-select one item for your group

ROASTED SEABASS

charred cabbage + cauliflower puree + pepita golden raisin gremolata

CHICKEN FRA DIAVOLO

mascarpone polenta + charred broccolini + preserved garlic + lemon

course 3 *please select one*

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

or

CARNAROLI RICE PUDDING

grape + preserved orange peel + puffed barley + saba

or

TRADITIONAL TIRAMISU *served family style*

toasted hazelnut

+\$2 per person added to the menu cost

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

course 1

CANNELLINI BEAN HUMMUS

sicilian pesto + pistachio + market vegetable + artisan bread

BURRATA

cherry tomato + roasted garlic + basil + artisan bread

course 2

MARKET VEGETABLE PASTA

seasonal selection

pre-select two items for your group

ROASTED SEABASS

charred cabbage + cauliflower puree + pepita golden raisin gremolata

CHICKEN FRA DIAVOLO

mascarpone polenta + charred broccolini + preserved garlic + lemon

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 +\$6 per person added to the menu cost

yukon potato + onion + tomato conserva + fresno garlic sugo

course 3 *please select one*

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

or

CARNAROLI RICE PUDDING

grape + preserved orange peel + puffed barley + saba

or

TRADITIONAL TIRAMISU *served family style*

toasted hazelnut

+\$2 per person added to the menu cost

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dinner menu # 4 | plated \$49 per person

for groups up to 15 guests

course 1

for the table

CANNELLINI BEAN HUMMUS

sicilian pesto + pistachio + market vegetable + artisan bread

pre-select one item for your group

ARUGULA

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

CHOPPED SALAD

cucumber + green bean + tomato + provolone + pepperoncini
almond + dill + oregano vinaigrette + rosemary breadcrumb

course 2 *guests will select one of the following entrées at time of dinner*

CHICKEN FRA DIAVOLO

mascarpone polenta + charred broccolini + preserved garlic + lemon

RIGATONI BOLOGNESE

veal + pork + parmesan + lemon ricotta

ROASTED SEABASS

charred cabbage + cauliflower puree + pepita golden raisin gremolata

MARKET VEGETABLE PASTA

seasonal selection

course 3 *please select one*

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

or

CARNAROLI RICE PUDDING

grape + preserved orange peel + puffed barley + saba

or

TRADITIONAL TIRAMISU *served family style*

toasted hazelnut

+\$2 per person added to the menu cost

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dinner menu # 5 | plated \$65 per person

for groups up to 15 guests

course 1

for the table

ARUGULA

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

PROSCIUTTO DI PARMA

artisan cheese + seasonal accompaniments

course 2

SEASONAL RISOTTO

chef's whim

course 3 *guests will select one of the following entrées at time of dinner*

ROASTED SEABASS

charred cabbage + cauliflower puree + pepita golden raisin gremolata

CHICKEN FRA DIAVOLO

mascarpone polenta + charred broccolini + preserved garlic + lemon

SHORT RIB PAPPARDELLE

cremini mushroom + carrot + parmesan

MARKET VEGETABLE PASTA

seasonal selection

additional entrée option

BRANDT BEEF EYE OF RIBEYE STEAK +\$6 per person added to the menu cost

potato + onion + tomato conserva + fresno garlic sugo

course 4 *please select one*

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

or

CARNAROLI RICE PUDDING

grape + preserved orange peel + puffed barley + saba

or

TRADITIONAL TIRAMISU *served family style*

toasted hazelnut

+\$2 per person added to the menu cost

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dinner menu # 6 | buffet \$54 per person

for groups of 30 guests or more

CHICKEN FRA DIAVOLO

charred broccolini + preserved garlic + lemon

MASCARPONE POLENTA

SHRIMP LINGUINE

tomato + caper + olive + calabrian chili

MARKET VEGETABLE PASTA

seasonal selection

ANY PIZZA

from our current selection

CHOPPED SALAD

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

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

dinner menu # 7 | buffet \$ 68 per person

for groups of 50 guests or more

ROASTED PORCHETTA

fennel + rosemary + chili crust + sicilian pesto

CRISPY POTATO

shallot + rosemary + evoo

SHRIMP LINGUINE

tomato + caper + olive + calabrian chili

ANY TWO PIZZAS

from our current selection

ARUGULA

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

CHOPPED SALAD

cucumber + green bean + tomato + provolone + pepperoncini
almond + dill + oregano vinaigrette + rosemary breadcrumb

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

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

course 1

CHOPPED SALAD

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

MARGHERITA PIZZA

san marzano tomato + house made mozzarella + basil

RIGATONI BOLOGNESE

veal + pork + parmesan + lemon ricotta

MARKET VEGETABLE PASTA

seasonal selection

course 2 *please select one*

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

or

CARNAROLI RICE PUDDING

grape + preserved orange peel + puffed barley + saba

or

TRADITIONAL TIRAMISU *served family style*

toasted hazelnut

+\$2 per person added to the menu cost

notes

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

course 1

ARUGULA

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

CHOPPED SALAD

cucumber + green bean + tomato + provolone + pepperoncini
almond + dill + oregano vinaigrette + rosemary breadcrumb

MUSHROOM + GOAT CHEESE PIZZA

caramelized onion + truffle oil + fresh herb

RIGATONI BOLOGNESE

veal + pork + parmesan + lemon ricotta

course 2 *please select one*

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

or

CARNAROLI RICE PUDDING

grape + preserved orange peel + puffed barley + saba

or

TRADITIONAL TIRAMISU *served family style*

toasted hazelnut

+\$2 per person added to the menu cost

notes

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

course 1

CHOPPED SALAD

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

course 2

RIGATONI BOLOGNESE

veal + pork + parmesan + lemon ricotta

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 + lemon

ROASTED SEABASS

charred cabbage + cauliflower + puree + pepita golden raisin gremolata

course 3 *please select one*

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

or

CARNAROLI RICE PUDDING

grape + preserved orange peel + puffed barley + saba

or

TRADITIONAL TIRAMISU *served family style*

toasted hazelnut

+\$2 per person added to the menu cost

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lunch menu # 4 | plated \$43 per person

for groups up to 15 guests

course 1

CHOPPED SALAD

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

course 2 *guests will select one of the following entrees at time of meal*

CHICKEN FRA DIAVOLO

mascarpone polenta + charred broccolini + preserved garlic + lemon

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 *please select one*

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

or

CARNAROLI RICE PUDDING

grape + preserved orange peel + puffed barley + saba

or

TRADITIONAL TIRAMISU *served family style*

toasted hazelnut

+\$2 per person added to the menu cost

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lunch menu # 5 | plated \$47 per person

for groups up to 15 guests

course 1

ARUGULA

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

course 2 *guests will select one of the following entrees at time of meal*

ROASTED SEABASS

charred cabbage + cauliflower puree + pepita golden raisin gremolata

CHICKEN FRA DIAVOLO

mascarpone polenta + charred broccolini + preserved garlic + lemon

SHORT RIB PAPPARDELLE

cremini mushroom + carrot + parmesan

MARKET VEGETABLE PASTA

seasonal selection

course 3 *please select one*

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

or

CARNAROLI RICE PUDDING

grape + preserved orange peel + puffed barley + saba

or

TRADITIONAL TIRAMISU *served family style*

toasted hazelnut

+\$2 per person added to the menu cost

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lunch menu # 6 | buffet \$40 per person

for groups of 30 guests or more

RIGATONI BOLOGNESE

veal + pork + grana padano

MARGHERITA PIZZA

tomato + house made mozzarella + basil

MUSHROOM + GOAT CHEESE PIZZA

caramelized onion + truffle oil + fresh herb

ARUGULA

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

CHOPPED SALAD

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

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

lunch menu # 7 | buffet \$52 per person

for groups of 30 guests or more

SALMON PUTTANESCA CAMPANELLE

tomato + caper + olive + calabrian chili

SHORT RIB RAGU

mushroom + carrot + red wine

MASCARPONE POLENTA

MARGHERITA PIZZA

tomato + house made mozzarella + basil

CHOPPED SALAD

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

CHOCOLATE PANNA COTTA *served individually*

mascarpone whip

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menu additions

starters

FRIED SQUASH BLOSSOMS | \$14.5 (3 blossoms per order)

lemon aioli + salsa verde

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

parmesan + whipped butter

OCTOPUS | \$18 (serves 2)

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

CHICKEN LIVER PATE | \$12 (serves 2-3)

apricot mostarda + artisan bread

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

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

BURRATA | \$12 (serves 1-2)

seasonal selection

pizza

MARGHERITA | \$18

tomato + house made mozzarella + basil

MUSHROOM + GOAT CHEESE | \$18.5

caramelized onion + chili + lemon

PEPPERONI + SAUSAGE | \$19.5

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 | \$13.5 (serves 2-3)

RISOTTO BIANCA | \$5 per person

MASCARPONE POLENTA | \$2.5 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)

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 DEVEILED 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

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

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

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

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MENU SELECTION

Prix fixe menus are required for groups of twelve (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.

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.

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 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.

FINAL GUEST COUNT + GUEST QUOTA

Final guest count guarantee is due seven (7) days before your event. In the event your party size changes, you may be relocated at the discretion of the restaurant. If the contracted food + beverage minimum has not been met, a guest quota will be applied.

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.