

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:

tiffany tassano
tiffany@urbankitchengroup.com

2730 via de la valle | del mar, ca 92014 | 858.704.4500
urbankitchengroup.com



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!

EVENT SPACES

west dining room (glass dining room)
for parties up to 78 guests



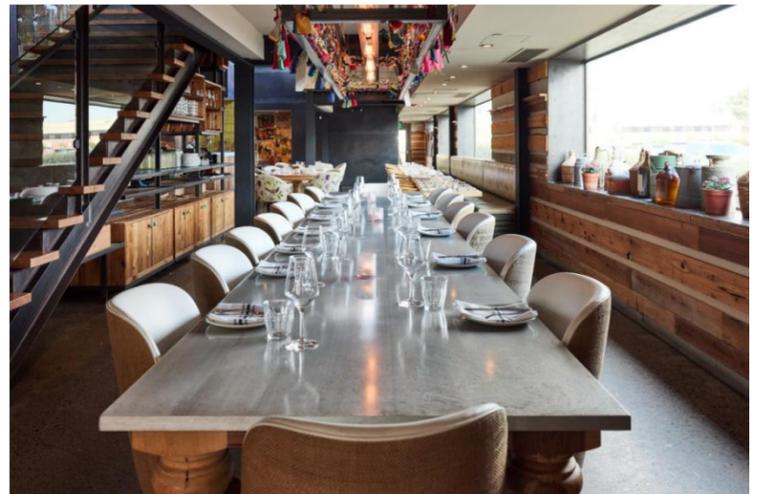
east dining room
non-private tables
for parties up to 48 guests



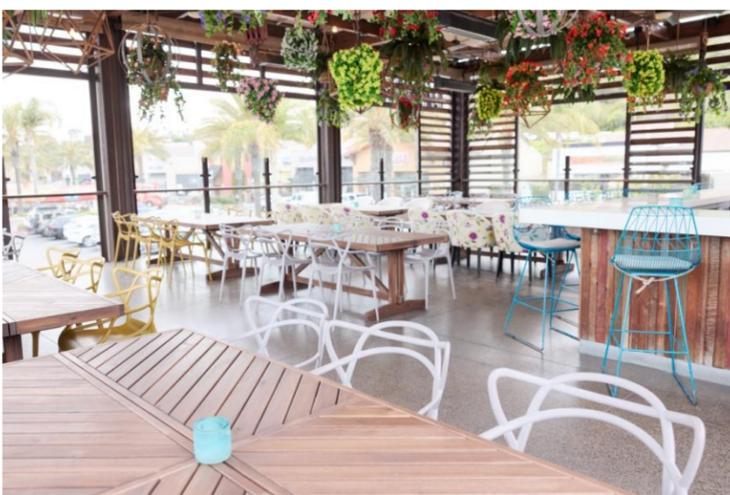
bar height community tables
non-private tables
for parties up to 40 guests



semi-private banquet table
semi-private table
for parties up to 18 guests



garden patio
private event space
for up to 54 seated | 70 reception



restaurant buy-out
for up to 234 seated | 300 reception



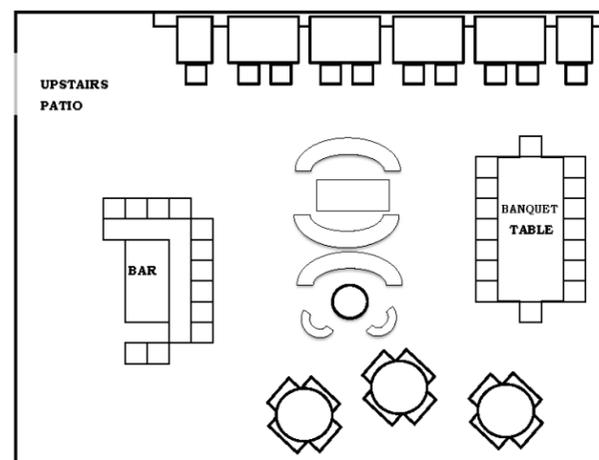
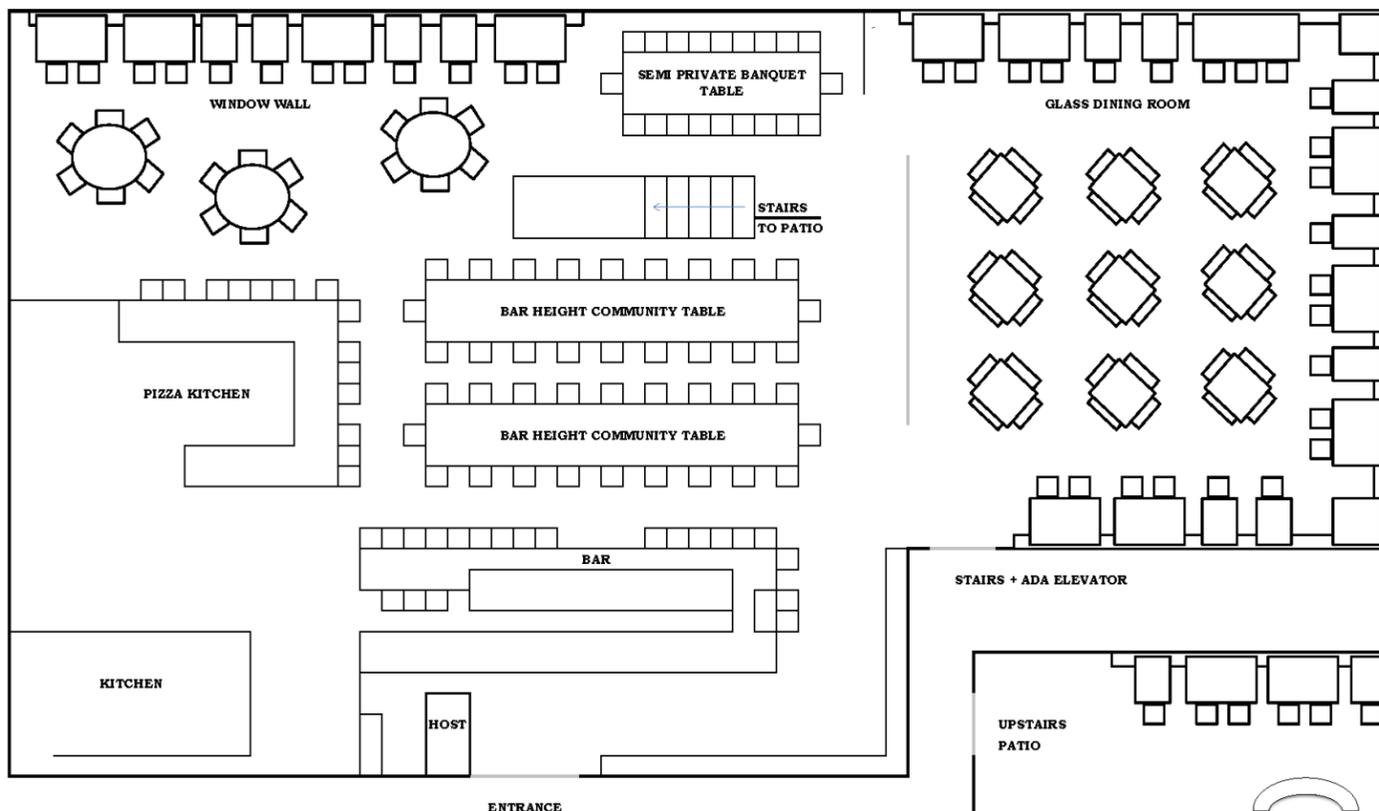
RESTAURANT CAPACITY

full restaurant	234 seated	300 reception
glass dining room	78 seated	78 reception
patio	54 seated	70 reception
east dining room	48 seated	
bar height community tables	40 seated	
semi-private banquet table	18 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 | \$50 per person

course 1

ROASTED GARLIC HUMMUS

cucumber + cracker

BABY GEM SALAD

avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette
+ caciocavallo fluff + parmesan frico

course 2

MARGHERITA PIZZA

tomato + house mozzarella + basil

RIGATONI BOLOGNESE

veal + pork + lemon ricotta

MARKET VEGETABLE PASTA

seasonal selection

course 3

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA

macerated cherry + lemon verbena shortbread

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

OLIVE OIL CAKE

strawberry-blackberry jam + mascarpone whip

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger
+ whipped mascarpone + crushed hazelnut

served family style

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 | \$56 per person

course 1

pre-select one pizza for your group

MARGHERITA PIZZA

tomato + house mozzarella + basil

MUSHROOM + GOAT CHEESE PIZZA

caramelized onion + truffle oil

PEPPERONI PIZZA

ricotta + fresh mozzarella + hot honey + tomato sauce

pre-select one salad for your group

BABY GEM SALAD

avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette
+ caciocavallo fluff + parmesan frico

ITALIAN CHOPPED SALAD

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

course 2

RED WINE BRAISED SHORT RIB MAFALDINE

mushroom + cherry tomato + baby kale + parmesan

MARKET VEGETABLE PASTA

seasonal selection

pre-select one protein for your group

ROASTED SALMON

cherry tomato + white bean and corn succotash + castelvetrano olive
+ calabrian chili butter + white balsamic vinaigrette

CHICKEN MILANESE

mascarpone polenta + mustard green + shaved celery root + lemon caper vin

course 3

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA

macerated cherry + lemon verbena shortbread

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

OLIVE OIL CAKE

strawberry-blackberry jam + mascarpone whip

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger
+ whipped mascarpone + crushed hazelnut

served family style

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 #3 | family style | \$62 per person

course 1

BURRATA + TOMATO

hearts of palm + kalamata olive + basil + white balsamic vinaigrette

ITALIAN CHOPPED SALAD

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

course 2

MARKET VEGETABLE PASTA

seasonal selection

pre-select two items for your group

ROASTED SALMON

cherry tomato + white bean and corn succotash + castelvetrano olive
+ calabrian chili butter + white balsamic vinaigrette

CHICKEN MILANESE

mascarpone polenta + mustard green + shaved celery root
+ lemon caper vinaigrette

RED WINE BRAISED SHORT RIB MAFALDINE

mushroom + cherry tomato + baby kale + parmesan

CLAM + SQUID INK LINGUINE

fennel + tomato + scallion + calabrian chili + tarragon + salmoriglio

additional entrée option

WAGYU HANGER STEAK *+\$10 per person added to the menu price*

crushed potato + yellow wax bean + shishito + saba demi
+ coriander sesame butter

course 3

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA

macerated cherry + lemon verbena shortbread

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

OLIVE OIL CAKE

strawberry-blackberry jam + mascarpone whip

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger
+ whipped mascarpone + crushed hazelnut

served family style

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 #4 | individually plated | \$53 per person

for groups up to 15 guests

course 1 *for the table*

ROASTED GARLIC HUMMUS

cucumber + malted brown cracker

BABY GEM SALAD

avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette
+ caciocavallo fluff + parmesan frico

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

ROASTED SALMON

cherry tomato + white bean and corn succotash + castelvetrano olive
+ calabrian chili butter + white balsamic vinaigrette

CHICKEN MILANESE

mascarpone polenta + mustard green + shaved celery root
+ lemon caper vinaigrette

RIGATONI BOLOGNESE

veal + pork + lemon ricotta

MARKET VEGETABLE PASTA

seasonal selection

course 3

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA

macerated cherry + lemon verbena shortbread

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

OLIVE OIL CAKE

strawberry-blackberry jam + mascarpone whip

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger
+ whipped mascarpone + crushed hazelnut
served family style

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 #5 | individually plated | \$69 per person

for groups up to 15 guests

course 1 *for the table*

BURRATA + TOMATO

hearts of palm + kalamata olive + basil + white balsamic 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

ROASTED SALMON

cherry tomato + white bean and corn succotash + castelvetrano olive
+ calabrian chili butter + white balsamic vinaigrette

CHICKEN MILANESE

mascarpone polenta + mustard green + shaved celery root
+ lemon caper vinaigrette

RED WINE BRAISED SHORT RIB MAFALDINE

mushroom + cherry tomato + baby kale + parmesan

MARKET VEGETABLE PASTA

seasonal selection

additional entrée option

WAGYU HANGER STEAK *+\$10 per person added to the menu price*

crushed potato + yellow wax bean + shishito + saba demi
+ coriander sesame butter

course 4

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA

macerated cherry + lemon verbena shortbread

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

OLIVE OIL CAKE

strawberry-blackberry jam + mascarpone whip

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger
+ whipped mascarpone + crushed hazelnut
served family style

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 #6 | buffet | \$58 per person

for groups of 30 guests or more

ROASTED CHICKEN BREAST
mustard green + lemon caper vinaigrette

MASCARPONE POLENTA

SHRIMP PUTTANESCA PASTA
tomato + caper + olive + calabrian chili

MARKET VEGETABLE PASTA
seasonal selection

ANY PIZZA
from our current selections

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

OLIVE OIL CAKE *served tableside*
strawberry-blackberry jam + mascarpone whip

DINNER MENU #7 | buffet | \$72 per person

for groups of 50 guests or more

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 selections

BABY GEM SALAD
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette
+ caciocavallo fluff + parmesan frico

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

OLIVE OIL CAKE *served tableside*
strawberry-blackberry jam + mascarpone whip

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.

LUNCH MENU #1 | family style | \$40 per person

available for daytime private events only

course 1

BABY GEM SALAD

avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette
+ caciocavallo fluff + parmesan frico

MARGHERITA PIZZA

tomato + house mozzarella + basil

RIGATONI BOLOGNESE

veal + pork + lemon ricotta

MARKET VEGETABLE PASTA

seasonal selection

course 2

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA

macerated cherry + lemon verbena shortbread

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

OLIVE OIL CAKE

strawberry-blackberry jam + mascarpone whip

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger
+ whipped mascarpone + crushed hazelnut

served family style

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.

LUNCH MENU #2 | family style | \$47 per person

available for daytime private events only

course 1

ITALIAN CHOPPED SALAD

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

course 2

MARGHERITA PIZZA

tomato + house mozzarella + basil

PEPPERONI PIZZA

ricotta + fresh mozzarella + hot honey + tomato sauce

BUCATINI AMATRICIANA

guanciale + tomato + red onion + chili + pecorino

MARKET VEGETABLE PASTA

seasonal selection

course 3

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA

macerated cherry + lemon verbena shortbread

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

OLIVE OIL CAKE

strawberry-blackberry jam + mascarpone whip

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger
+ whipped mascarpone + crushed hazelnut

served family style

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.

LUNCH MENU #3 | family style | \$53 per person

available for daytime private events only

course 1

ITALIAN CHOPPED SALAD

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

course 2

RED WINE BRAISED SHORT RIB MAFALDINE

mushroom + cherry tomato + baby kale + parmesan

MARGHERITA PIZZA

tomato + house mozzarella + basil

pre-select one protein for your group

CHICKEN MILANESE

mascarpone polenta + mustard green + shaved celery root
+ lemon caper vinaigrette

ROASTED SALMON

cherry tomato + white bean and corn succotash + castelvetrano olive
+ calabrian chili butter + white balsamic vinaigrette

course 3

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA

macerated cherry + lemon verbena shortbread

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

OLIVE OIL CAKE

strawberry-blackberry jam + mascarpone whip

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger
+ whipped mascarpone + crushed hazelnut
served family style

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.

LUNCH MENU #4 | individually plated | \$45 per person

available for daytime private events only

course 1

BABY GEM SALAD

avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette
+ caciocavallo fluff + parmesan frico

course 2 *guests will pre-order one of the following entrees prior to the event*

CUCINA BURGER

provolone + balsamic onion + arugula + pickle aioli + brioche bun + parm fries

BUCATINI AMATRICIANA

guanciale + tomato + red onion + chili + pecorino

MUSHROOM + GOAT CHEESE PIZZA

caramelized onion + truffle oil

MARKET VEGETABLE PASTA

seasonal selection

course 3

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA

macerated cherry + lemon verbena shortbread

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

OLIVE OIL CAKE

strawberry-blackberry jam + mascarpone whip

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger
+ whipped mascarpone + crushed hazelnut
served family style

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.

LUNCH MENU #5 | individually plated | \$50 per person

available for daytime private events only

course 1

ITALIAN CHOPPED SALAD

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

course 2 *guests will pre-order one of the following entrees prior to the event*

ROASTED SALMON

cherry tomato + white bean and corn succotash + castelvetrano olive
+ calabrian chili butter + white balsamic vinaigrette

CHICKEN MILANESE

mascarpone polenta + mustard green + shaved celery root
+ lemon caper vinaigrette

RED WINE BRAISED SHORT RIB MAFALDINE

mushroom + cherry tomato + baby kale + parmesan

MARKET VEGETABLE PASTA

seasonal selection

course 3

pre-select one dessert for your group

SHEEP'S MILK YOGURT PANNA COTTA

macerated cherry + lemon verbena shortbread

CHOCOLATE BUDINO

salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

OLIVE OIL CAKE

strawberry-blackberry jam + mascarpone whip

TIRAMISU *+\$2 per person added to the menu price*

marsala caramel + espresso soaked chocolate ladyfinger
+ whipped mascarpone + crushed hazelnut
served family style

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.

LUNCH MENU #6 | buffet | \$44 per person

available for daytime private events only

RIGATONI BOLOGNESE

veal + pork + lemon ricotta

MARGHERITA PIZZA

tomato + house mozzarella + basil

MUSHROOM + GOAT CHEESE PIZZA

caramelized onion + truffle oil

BABY GEM SALAD

avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette
+ cacioavallo fluff + parmesan frico

ITALIAN CHOPPED SALAD

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

OLIVE OIL CAKE *served tableside*

strawberry-blackberry jam + mascarpone whip

LUNCH MENU #7 | buffet | \$56 per person

available for daytime private events only

ROASTED CHICKEN BREAST

mustard green + lemon caper vinaigrette

MARKET VEGETABLE PASTA

seasonal selection

SHRIMP PUTTANESCA PASTA

tomato + caper + olive + calabrian chili

MARGHERITA PIZZA

tomato + house mozzarella + basil

BABY GEM SALAD

avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette
+ cacioavallo fluff + parmesan frico

ITALIAN CHOPPED SALAD

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

OLIVE OIL CAKE *served tableside*

strawberry-blackberry jam + mascarpone whip

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.

MENU ADDITIONS

starters

serves 2-3 unless noted otherwise

WARM OLIVE + peruvian teardrop pepper + garlic confit + calabrian chili + citrus olive oil 9.5

BEET + MELON + sheep's milk yogurt + sunflower seed + cantaloupe leaf
+ tarragon vinaigrette 15.5

TEMPURA FRIED STUFFED SQUASH BLOSSOMS + goat cheese + pistou + honey 15.5
3 blossoms per order

BURRATA + TOMATO + hearts of palm + kalamata olive + basil + white balsamic vin 13.

CUCINA MEATBALL + mascarpone polenta + spicy tomato sauce 12.5
3 meatballs per order

GRILLED OCTOPUS + heirloom tomato + red onion + cucumber + sundried tomato relish
+ colatura vinaigrette 18.

ROASTED TOMATO FOCACCIA + cultured herb butter + sea salt 9.

ROASTED EGGPLANT + ricotta salata + pangrattato + mint + summer tomato vinaigrette 14.

CHEESE + MEAT PLATTER + seasonal cheese + fra mani mortadella + speck
+ whole grain mustard aioli + giardiniera + spiced almond + jam + cracker 29.

pizza

six slices per pie

MARGHERITA + tomato + house mozzarella + basil 21.

MUSHROOM + GOAT CHEESE + 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*

WAGYU HANGER STEAK + crushed potato + yellow wax bean + shishito + saba demi
+ coriander sesame butter 10. per person

ROASTED SALMON + cherry tomato + white bean and corn succotash + castelvetro olive
+ calabrian chili butter + white balsamic vinaigrette 6. per person

CHICKEN MILANESE + mascarpone polenta + mustard green + shaved celery root
+ lemon caper vinaigrette 6. per person

sides

serves 2-3 unless noted otherwise

TRUFFLE HERB PARMESAN FRIES 11.

BURNT BRUSSELS SPROUTS + ivan's hot sauce 10.

BROCCOLINI + GREEN BEAN + lemon + aglio e olio 9.

MASCARPONE POLENTA + evoo 10.

ROSEMARY PARMESAN CRUSHED POTATO 9.

display

NOSH BOARD 18. per person

CHEESE + CHARCUTERIE + fresh and dried fruit + nuts + + seasonal mostarda
+ marinated olives + stone ground mustard

SPREADS + raw + roasted + marinated + pickled vegetable

ARTISAN BREAD + GLUTEN-FREE CRACKERS

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.

TRAY PASSED APPETIZERS | \$18 per person

select one

ROASTED GARLIC HUMMUS CUP + crudite

ARANCINI *seasonal selection*

BRUSCHETTA + goat cheese + strawberry fresno jam

STUFFED MUSHROOM + pecorino + sundried tomato + breadcrumb

TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou
+ orange blossom honey
+\$2 per person added to the menu price

select one

GRILLED OCTOPUS + potato + calabrese salumi

YELLOWFIN TUNA + sicilian chili aioli + tempura eggplant

SMOKED SALMON MOUSSE CROSTINI + dill

GRILLED SHRIMP SKEWER + lemon

select one

MINI CUCINA MEATBALL + whipped ricotta

BEEF TARTARE + anchovy aioli + caper + parmesan frico

CHICKEN SPIEDINI

MELON + PROSCIUTTO SKEWER + mozzarella + balsamic glaze

MINI MORTADELLA PANINI + pistou + burrata + pistachio
+\$2 per person added to the menu price

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.

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.

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.

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.