

# CUCINA enoteca



- \$30<sup>++</sup> -

## San Diego Restaurant Week January 15th – 22nd

instagram: @cucinarestaurants  
twitter: @CUCINAenoteca  
#cucinaenoteca | #sdrw

### primo

chopped salad | escarole + radicchio + casalingo salumi + caciocavallo + shishito + tomato + ceci bean + castelvetro + crouton + oregano vinaigrette  
beet + avocado | radicchio + pine nut + crisp quinoa + sesame + feta crema\*

### secondo

meyer lemon bianca pizza | four cheese + besciamella + garlic + chili + arugula  
margherita pizza | san marzano tomato + house made mozzarella + basil  
casalingo pepperoni + fennel sausage pizza | mozzarella + peppadew pepper  
mushroom pizza | goat cheese + fried onion + truffle oil  
porchetta + piquillo pepper | smoked cheddar + red onion + besciamella  
pear + gorgonzola pizza | caramelized onion + pecan + arugula + aged balsamic\*  
spicy coppa + pineapple pizza | san marzano tomato + peperoncini + calabrian chili + house made mozzarella + basil  
polenta + ragu | lamb leg + sweet potato + cipollini onion + ras al hanout

- \$38<sup>++</sup> -

### primo

chopped salad | escarole + radicchio + casalingo salumi + caciocavallo + shishito + tomato + ceci bean + castelvetro + crouton + oregano vinaigrette  
beet + avocado | radicchio + pine nut + crisp quinoa + sesame + feta crema\*  
stuffed fried squash blossoms | lemon ricotta + mint arugula gremolata

### secondo

butternut squash risotto | house made pancetta + sage brown butter  
pappardelle | short rib + cremini mushroom + carrot + parmesan  
bucatini | clam + sausage + calabrian chili + lemon + parsley  
lemon ricotta agnolotti | bay shrimp + scallop + rosemary + savannah smile crumble

- \$44<sup>++</sup> -

### primo

burrata + prosciutto 'caprese' | tomato + geta olive + aged balsamic  
beet + avocado | radicchio + pine nut + crisp quinoa + sesame + feta crema\*  
stuffed fried squash blossoms | lemon ricotta + mint arugula gremolata  
pei black mussels | root vegetable soffritto + espelette pepper + oregano bread crumb + scallion  
grilled octopus | speck + celery + cashew + lemon yogurt + salsa verde\*

### secondo

spaghettini | shrimp puttanesca + tomato + gaeta olive + caper + anchovy + calabrian chili  
roasted chicken | sweet potato + mushroom + beet green + crispy buckwheat + kale pesto  
mediterranean sea bass | tatsoi + pear + potato + fennel + limoncello butter  
rum brined pork chop | polenta + apple + brussels sprout leaf + pickled red onion + mustard sugo



### dolce

choice available with all menus

chocolate peanut butter bar | pancetta sugar + italian meringue\*  
lemon semifreddo | raspberry puree + thyme shortbread + vanilla whipped cream  
pecorino toscano | balsamic washed blackberry

Sharing and substitutions are not permitted during Restaurant Week

Per California law, we are offering water service only upon request.

bread service upon request

\*NUT ALLERGY

