

# CUCINA enoteca



## brunch booze

**bloody mary** | ballast point bloody mix  
+ vodka + salt + pepper + peperoncini  
+ mozz 9.

**shandy** | lager + lemonade 8.

**tequila fly trap** | jalapeno infused tequila  
+ agave nectar + dry curacao 9.

**bellini** | prosecco  
+ house made seasonal mixer

9. a la carte | 16. bottomless

seasonal mixers: *blood orange* | *peach*  
*grapefruit* | *strawberry*

## brunch

\$28 includes choice of brunch entree and antipasti bar

**poached egg + prosciutto** | charred rapini + ciabatta toast  
+ scallion and herb gremolata

**brunch pizza** | guanciale + hen egg + duck fat potato + baby leek + parmesan  
CE frittata | veggies + herbs from our garden

**steak + eggs** | roasted cherry tomato + arugula + kale pesto

**bucatini** | guanciale + hen egg + tomato + chili + pecorino

**banana + ricotta pancake** | salted caramel + whipped mascarpone

**prosciutto + fried chicken skin** | sunny side up egg + cabbage pickle slaw  
+ chili aioli + toasted mutigrain

**smoked salmon grilled cheese** | asparagus + soft boiled egg + greens  
+ tarragon sugo

## lunch

**beet + avocado** | radicchio + pine nut + crisp quinoa + sesame  
+ feta crema\* 12.5

**arugula + cherry tomato** | shaved parmesan + 18 yr balsamic 9.5  
+ chicken 7. / + arctic char 8. / + steak 9. / + shrimp 10.

**stuffed fried squash blossoms** | lemon ricotta + mint arugula gremolata 14.5

**grilled octopus** | speck + celery + cashew + lemon yogurt + salsa verde\* 16.5

**cucina burger** | brie + speck + balsamic onion + calabrian chili aioli 17.5

**spaghettini** | shrimp puttanesca + tomato + gaeta olive + caper + anchovy  
+ calabrian chili 23.5

**pappardelle** | short rib + cremini mushroom + carrot + parmesan 22.5

## pizza

**meyer lemon bianca** | four cheese + besciamella + garlic confit + chili  
+ arugula 15.5

**margherita** | san marzano tomato + house made mozzarella + basil 15.5

**casalingo pepperoni + fennel sausage** | mozzarella + peppadew pepper 17.5

**porchetta + piquillo pepper** | smoked cheddar + red onion + besciamella 17.

**mushroom** | goat cheese + fried onion + truffle oil 17.

**pear + gorgonzola** | caramelized onion + pecan + arugula + aged balsamic\* 17.

**spicy coppa + pineapple** | san marzano tomato + house made mozzarella  
+ peperoncini + calabrian chili + basil 17.

+ fennel sausage 1.5 / + farm egg 2. / + white anchovy 3. / + prosciutto 3.5

## contorni

**giant meatball** 9.

**truffle parm fries** 8.5

**creamy polenta** | e.v.o.o. + parm 8.5

**burnt brussels sprout** | ivan's hot sauce 9.

**smoked bacon** 5.

**crispy potato** 6.

**sweet fennel sausage** 7.

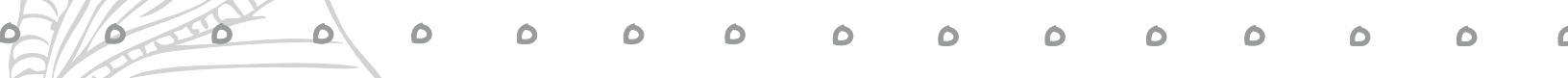
*Per California law, we are offering water  
service only upon request.*

bread service only upon request

\*NUT ALLERGY

Hosting an event or party? CUCINA caters!  
Check out [urbankitchencatering.com](http://urbankitchencatering.com)

Shop for CUCINA inspired furniture, home goods  
and more at [shopurbankitchen.com](http://shopurbankitchen.com)





**CUCINA gives back!**  
For every glass or bottle of  
CUCINA private label wine,  
we will donate \$1 to  
a local charity partner.

## wines by the glass

### white

- cucina chardonnay | santa barbara 10.
- riesling | 'kabinett' carl graff | mosel, germany 9.
- pinot grigio | 'mongris' marco felluga | friuli, italy 10.
- vermentino | pala | sardinia, italy 11.
- sauvignon blanc | tramin | alto adige, italy 12.
- grenache blanc | idle cellar | dry creek valley 13.
- chardonnay | hartford court | russian river 15.

### bubbles

- prosecco | tasi | veneto, italy 11.
- cremant | lucien albrecht | alsace, france 13.
- chardonnay | schramsberg | napa valley 15.

### pink

- tempranillo | cvne | rioja, spain 9.

### red

- cucina caberbet sauvignon | napa valley 10.
- montepulciano blend | ciú ciú | marche, italy 10.
- barbera d'asti | 'tre vigne' vietti | piedmont, italy 11.
- chianti | nozzole riserva | tuscan, italy 12.
- merlot + cab [redacted]
- [redacted]
- [redacted]
- [redacted]
- [redacted]
- [redacted]

## brewskis

### by the handle

- [redacted]
- [redacted]
- [redacted]

### by the neck

- [redacted]
- alpine | 'hoppy birthday' ipa | san diego 7.
- refugee | blood orange wit | san diego 7.
- pizza port | 'chronic' amber ale | san diego 7.
- mike hess | 'claritas' kolsch | san diego 7.
- st. archer | pale ale | san diego 7.
- 10 barrel | 'cucumber crush' weissbier sour | oregon 8.
- ale smith | '394' pale ale | san diego 8.
- erdinger | non-alcoholic | germany 5.

## homegrown cocktails

- tequila 'mule' | jalapeño tequila + lime + ginger beer + orange bitters 11.  
*with a take home copper mug 30.*
- rise and shine | cardamom rye + bailey's + cointreau + espresso + cinnamon simple 12.
- on the nose | orange coriander bourbon + dry curacao + honey simple + lemon + angostura bitters + laphroig 12.
- pisco de resistance | vanilla clove pisco + pamplemousse rose + yellow chartreuse + lemon 12.

## CUCINA cocktails

- sangria | red wine + brandy + orange + triple sec + soda 9.
- cucumber blossom | vodka + elderflower liquor + lemon + cucumber water 11.
- cin cin fizz | remy martin 1738 + angostura bitters + cinnamon simple + bubbles 12.
- circle of life | anejo tequila + mezcal + pamplemousse rose + lemon + agave + firewater tincture 12.
- sicilian cosmo | tito's vodka + solerno + blood orange + lime 12.
- mother of dragons | anejo tequila + aperol + lillet blanc + grapefruit bitters 13.
- skinny margarita | herradura silver + fresh lime juice + agave 13.
- the gin + tonic | the botanist gin + fever tree mediterranean tonic + lemon 13.

## barreaged cocktails in charred oak casks

- brooklyn | evan williams bourbon + sweet vermouth + dry vermouth + luxardo + chocolate bitters 12.
- sazerac | old overholt rye + peychaud bitters + sugar + absinthe 13.
- silk road | mt. gay black barrel rum + poppy liquor + dry curacao + orange bitters 13.
- negroni | botanist gin + campari + sweet vermouth 14.

## proof alcoholic delights

- san pellegrino soda | lemon, orange or blood orange 4.5
- hank's root beer | small batch + gluten free 5.5
- ginger beer | gosling's 4.
- lavender lemonade | a house made blend 7.
- 'aquazul' | strawberry + mint + lime + ginger + soda 8.
- san pellegrino | sparkling water 7.
- aqua panna | still water 7.

## HAPPY HOUR

available in bar + community area only

3pm tuesday - saturday

### drink

- happy hour red/white 7.
- moretti draft 4.5
- seasonal sangria 6.
- bar whim cocktail 7.

### food

- brussels sprouts 5.
- parmesan fries 5.
- margherita pizza 10.

## DAILY DEALS

4:30-6pm

monday | meatball pizza 10. | giant meatball 6.

tuesday | 1/2 price vasi

wednesday | 1/2 price polenta + ragu

thursday | any pizza 10.

sunday | no corkage all night for bottles purchased in our wine shop