

CUCINA enoteca

vasi

mini mason jars with pane misti
all jars available to go add 2.5

chicken liver pâté | brown sugar shallot 9.5
charred eggplant | lemon yogurt + olive oil 8.
carrot hummus | feta + almond + chili oil* 9.
burrata | roasted garlic 10.

formaggi + salumi

+ condimenti + crostini
3 for 13. / 4 for 16. / 5 for 19.

formaggi

boschetta al tartufo | italy | cow + sheep
tiger lily | indiana | cow
ossau-iraty | france | sheep
ewe calf to be kidding | wisconsin | sheep + cow + goat
gouda | california | goat

salumi

coppa | italy | pork
house made mortadella | san diego | lamb*
prosciutto di parma ruliano | italy | pork
sopressata | italy | pork
bresaola | italy | cow

antipasti + giardino

stuffed fried squash blossoms | lemon ricotta + mint arugula gremolata 14.5
burrata + prosciutto 'caprese' | tomato + arugula + gaeta olive + aged balsamic 14.5
beet + avocado | radicchio + pine nut + crisp quinoa + sesame + feta crema* 12.5
chopped salad | escarole + radicchio + casalingo salumi + caciocavallo + shishito
+ tomato + ceci bean + castelvetro + crouton + oregano vinaigrette 12.5 / family style 29.
arugula + cherry tomato | parmesan + radicchio + 18 yr balsamic 9.5 / family style 23.
rib eye carpaccio | pickled beech mushroom + porcini aioli + parmesan
+ malted brown cracker 15.
black mussels | root vegetable soffritto + espelette pepper + oregano bread crumb
+ scallion 16.
grilled octopus | speck + celery + cashew + lemon yogurt + salsa verde* 16.5
ahi tuna crudo | passion fruit + persian cucumber + chili oil 15.5
polenta board | creamy mascarpone polenta + chef's whim ragu 16.

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 + peperoncini + calabrian chili
+ house made mozzarella + basil 17.
+ fennel sausage 1.5 / + farm egg 2. / + white anchovy 3. / + prosciutto 3.5

pasta

risotto | chef's whim 20.
herb cavatelli | snow pea + smoked almond + marinated cheese curd* 19.5
agnolotti | beet + feta + house cured pancetta + apple + beet green 20.
tagliatelle | bolognese + veal + pork + grana padano 19.5
bucatini | clam + sausage + calabrian chili + lemon + parsley 21.
pappardelle | short rib + cremini mushroom + carrot + parmesan 22.5
spaghettini | shrimp puttanesca + tomato + gaeta olive + caper + anchovy
+ calabrian chili 23.5

gluten-free pasta available upon request

for 'family style' 3-4 people add 24. - does not apply to risotto, agnolotti or spaghettini

piatti

roasted chicken | sweet potato + mushroom + beet green + crispy buckwheat
+ kale pesto 23.
cucina burger | brie + speck + balsamic onion + calabrian chili aioli + parmesan fries 17.5
mediterranean sea bass | tatsoi + asian pear + potato + taro + fennel + limoncello butter 25.
whole roasted striped bass | sausalito watercress + nasturtium + shallot
+ warm citrus salad 31.
rum brined pork chop | polenta + apple + brussels sprout leaf + pickled red onion
+ mustard sugo 28.
mixed grill | rib eye + sausage + shrimp + sweet pepper + mascarpone potato 36.

contorni

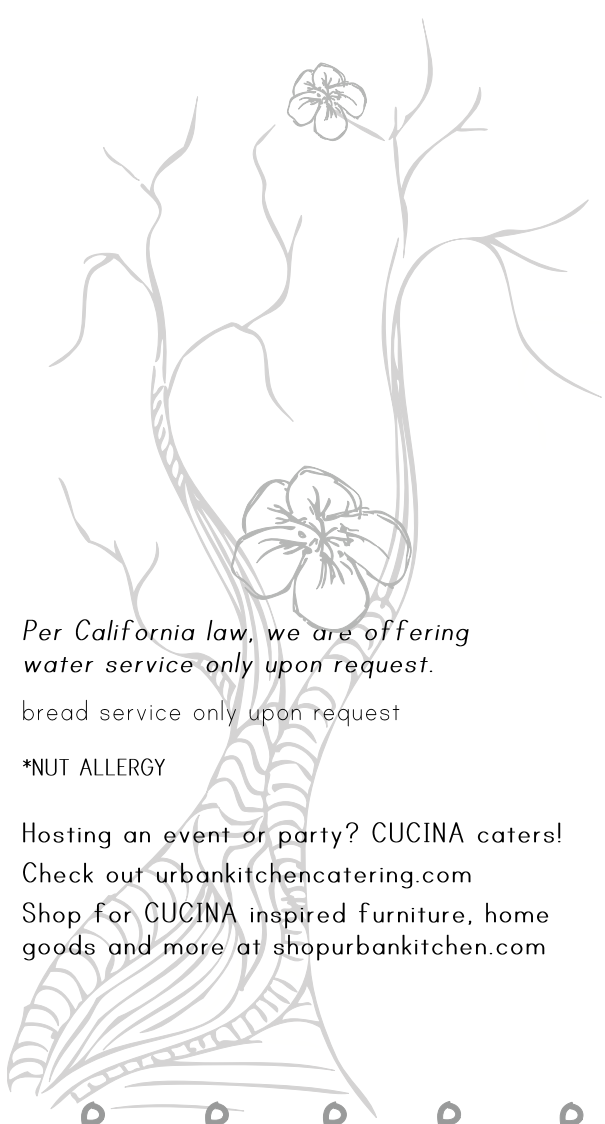
giant meatball 9.
truffle parmesan fries 8.5
creamy polenta | e.v.o.o. + parmesan 8.5
burnt brussels sprout | ivan's hot sauce 9.
market vegetable 9.

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
Shop for CUCINA inspired furniture, home
goods and more at 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.

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 cabernet sauvignon | napa valley 10.

montepulciano blend | ciú ciú | marche, italy 10.

barbera d'asti | 'tre vigne' vietti | piedmont, italy 11.

chianti classico | nozzole riserva | tuscan, italy 12.

merlot + cab | 'rosso riserva' vignalta | veneto, italy 12.

pinot noir | banshee | sonoma county 13.

nerello mascalese | pietradolce | sicily, italy 13.

cabernet franc | 'chinon' c. joguet | loire valley, france 13.

syrah | piedrasassi | santa barbara county 13.

gamay | 'fleurie' domaine chignard | beaujolais, france 14.

cabernet sauvignon | hall | napa 17.

brewskis

by the handle

moretti | lager | italy 6.

societe

by the neck

homegrown cocktails

seasonal house infused spirits

CUCINA cocktails

barred cocktails

aged spirits in charred oak casks

0-proof alcoholic delights

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

5-6pm monday

3-6pm tuesday-sunday

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