

CUCINA enoteca

pranzo

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 | wisc. | sheep + cow + goat

gouda | california | goat

salumi

coppa | italy | pork

house made mortadella | s.d. | lamb*

prosciutto di parma ruliano | italy | pork

sopressata | italy | pork

bresaola | italy | cow

antipasti

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

zuppa | chef's whim | cup 6. / bowl 10.

grilled octopus | speck + celery + cashew + lemon yogurt + salsa verde* 16.

polenta board | creamy mascarpone polenta + chef's whim ragu 16.

giardino

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 + ceci bean
+ shishito + tomato + castelvetrano + crouton + oregano vinaigrette 12.5 / family style 29.

arugula + cherry tomato | shaved parmesan + 18 yr balsamic 9.5 / family style 23.

+ farm egg 2. / + chicken 7. / + steak 9. / + shrimp 10. / + sea bass 12.

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

pane

with choice of parmesan fries or small arugula salad

porchetta + brie panini | arugula + truffle oil + wildflower honey 13.5

grilled three cheese | bufala mozzarella + asiago + tomato confit
+ parmesan butter crusted lemon bread 13. + with bacon 15.

sweet + spicy fennel sausage grinder | balsamic glazed onion + arugula
+ parm panna 14.5

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

prosciutto + fried chicken | sunny side up egg + cabbage pickle slaw
+ chili aioli + toasted mutigrain 16.

lamb mortadella panini | peperoncini chili + provolone + nepitella aioli* 14.5

smoked salmon panini | provolone + asparagus + tarragon mustard sugo
+ malted brown 14.

pasta + piatti

herb cavatelli | snow pea + smoked almond + marinated cheese curd* 19.5

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

mediterranean sea bass | tatsui + asian pear + potato + taro + fennel
+ limoncello butter 25.

roasted chicken | sweet potato + mushroom + beet green + crispy buckwheat
+ kale pesto 23.

gluten free pasta available upon request

contorni

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.

giant meatball 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.
- 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]
- [redacted]
- [redacted]
- [redacted]
- [redacted]
- [redacted]
- [redacted]
- [redacted]
- [redacted]

homegrown cocktails

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

CUCINA cocktails

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

- 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.

Qproof 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

[redacted]

[redacted]

- 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