

CUCINA urbana

San Diego Restaurant Week January 15th - 22nd

instagram: @cucinarestaurants

twitter: @CUCINAurbana

#cucinaurbana | #sdrw

- \$30⁺⁺ -

primo

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

secondo

meyer lemon bianca pizza | four cheese + besciamella + garlic + chili + oregano + arugula

margherita pizza | san marzano tomato + house made mozzarella + basil
spinach + bacon | delicata squash + pecorino + nutmeg + panna

porchetta + piquillo pepper | smoked cheddar + red onion + besciamella

pear + gorgonzola pizza | caramelized onion + pecan + arugula + aged balsamic*

casalingo pepperoni + fennel sausage pizza | mozzarella + peppadew pepper
mushroom | goat cheese + fried onion + truffle oil

spicy coppa + pineapple pizza | san marzano tomato + peperoncini + calabrian chili + house made mozzarella + basil

polenta + ragu | braised pork shoulder + sweet onion + nante's carrot + swiss chard

- \$38⁺⁺ -

primo

chopped salad | escarole + radicchio + casalingo salumi + caciocavallo + shishito + tomato + ceci bean + castelvetrano + crouton + oregano vinaigrette

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

stuffed squash blossoms | lemon ricotta + mint arugula gremolata

secondo

pappardelle | short rib + cremini mushroom + carrot + pamesan

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

linguine | littleneck clam + sausage + beet top

lemon ricotta agnolotti | bay shrimp + scallop + rosemary + savannah smile crumble

- \$44⁺⁺ -

primo

chopped salad | escarole + radicchio + casalingo salumi + caciocavallo + shishito + tomato + ceci bean + castelvetrano + crouton + oregano vinaigrette

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

burrata + prosciutto 'caprese' | tomato + gaeta olive + aged balsamic

stuffed squash blossoms | lemon ricotta + mint arugula gremolata

rib eye carpaccio | pickled beech mushroom + parmesan reggiano

+ malted brown crumble + porcini aioli

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

secondo

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

roasted chicken | escarole cacciatore + cracked yukon potato

mediterranean sea bass | tatsui + pear + potato + fennel + limoncello butter

cider glazed pork chop | tepary bean + traviso + currant + brussels sprout leaf

+ apple cider sugo



dolce

choice available with all menus

chocolate peanut butter bar | pancetta sugar + italian meringue*

samoan bread pudding | toasted coconut + chocolate + butterscotch gelato

camembert di bufala | maple bourbon poached seckle pear

Sharing and substitutions are not permitted during Restaurant Week

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

*NUT ALLERGY

