

san diego restaurant week

january 20th-27th

CUCINA enoteca

\$35+ per person

primo

please select one

chopped salad | casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini + almond + dill + rosemary breadcrumb*

tricolore | parmigiano reggiano + lemon + olive oil

secondo

please select one

margherita pizza | san marzano tomato + house made mozzarella + basil

fried eggplant + goat cheese pizza | san marzano tomato + oregano

casalingo pepperoni + fennel sausage pizza | mozzarella + peppadew pepper

mushroom pizza | goat cheese + fried onion + truffle oil

spicy coppa + salumi pizza | pepperoncini + fra diavolo tomato + basil

date + ricotta + bacon pizza | smoked almond + arugula + parmesan + balsamic*

polenta + ragu | lamb shoulder + kale + castelventrano olive + rosemary

dolce

please select one

panettone bread pudding | blackberry + cognac anglaise + strawberry sugo

malted milk budino | milk chocolate + sea salt crema + meringue cookie*

\$40+ per person

primo

please select one

chopped salad | casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini + almond + dill + rosemary breadcrumb*

tricolore | parmigiano reggiano + lemon + olive oil

stuffed fried squash blossoms | lemon ricotta + mint arugula gremolata

secondo

please select one

cavatappi | lump crab + shrimp + fennel + charred tomato + tomato panna + ciabatta breadcrumb

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

pappardelle | short rib + cremini mushroom + carrot + parmesan

chicken frá diavolo | polenta + charred broccolini + preserved garlic + lemon

pork osso bucco | brown nutter risotto + butternut squash + sage + pine nut gremolata

dolce

please select one

panettone bread pudding | blackberry + cognac anglaise

malted milk budino | milk chocolate + sea salt crema + meringue cookie*

*NUT ALLERGY | *does not include tax or gratuity | We support local, sustainable + organic practices whenever possible. | Restaurant Week Menu is available for dine-in guests only.

instagram: @cucinarestaurants

#CUCINAenoteca

#SDRW