

san diego
restaurant week at

CUCINA urbana

january 20th — 27th

\$25⁺⁺ per person

choice of:

soup | chef's whim

tricolore salad | parmigiano reggiano
+ lemon + olive oil

choice of:

margherita pizza | marzano tomato + house made
mozzarella + basil

mushroom pizza | goat cheese + caramelized onion + truffle oil

casalingo pepperoni + fennel sausage pizza | mozzarella
+ peppadew pepper

polenta + ragu | chef's whim

baked rigatoni | pulled pork + prosciutto + buffalo
mozzarella + spinach + tomato + salsa verde

cucina burger | smoked cheddar + lettuce + tomato
+ pickle + honey mustard aioli + truffle fries

\$30⁺⁺ per person

choice of:

soup | chef's whim

tricolore salad | parmigiano reggiano + lemon
+ olive oil

choice of:

pappardelle | short rib + cremini mushroom
+ carrot + parmesan

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

squid ink radiatore | mussel + clam + calamari
+ shrimp + green garlic + serrano chili + tomato

roasted half chicken fra diavolo | polenta + broccoli
preserved garlic + lemon

atlantic salmon | gigante bean ragu + blistered tomato
+ caper + tarragon

Instagram: @CUCINArestaurants #CUCINAurbana #SDRW

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