

CUCINA

Catering Menu

Salads

	Half Tray	Whole Tray
Caprese	\$45	\$79
Fresh mozzarella, tomatoes, almond pesto, basil, balsamic drizzle		
House Salad	\$35	\$60
Mix Greens, red onions, grape tomatoes, cucumbers, balsamic vinaigrette		
Caesar Salad	\$35	\$60
Romaine lettuce, homemade caesar dressing, garlic croutons and Grana Padano cheese		
Greek Salad	\$45	\$79
Mix greens, cucumber, feta cheese, red onions, tomatoes, kalamata olives, pepperoncini, lemon vinaigrette		
Beet Salad	\$40	\$75
Arugula, roasted red and golden beets, pickled onions, herb goat cheese, pistachio, lemon vinaigrette		
Chopped Salad	\$55	\$99
Bacon, chopped greens, hard boiled eggs, tomatoes, gorgonzola cheese, avocado, toasted sliced almonds, balsamic dressing		
Add Grilled Chicken	\$25	\$40
Add Grilled Shrimp	\$35	\$60
Add Salmon	\$45	\$80
Add Steak	\$55	\$100

16oz Extra Homemade Dressings...\$10

(Ranch, Lemon Vinaigrette, Blue Cheese, Creamy Balsamic, Caesar)

Appetizers

	Half Tray	Whole Tray
Mussels Posillipo	\$55	\$100
Mussels, garlic, white wine, grape tomatoes, light spicy red sauce or classic white, served with crostini		
Calamari Fritti	\$45	\$80
Fried calamari and zucchini served with lemon and arrabiata sauce		
Classic Wings (Choice of Buffalo, Honey Garlic or Mild Sauce).....	\$55	\$100
Sicilian Wings	\$55	\$100
Parmesan cheese, sweet onions, crushed red peppers, parsley and truffle oil		
Torre di Melanzane	\$45	\$85
Light fried eggplant, San Marzano, basil, Parmesan, mozzarella, almond pesto		
Arancini	\$35	\$60
Lightly fried havarti and arborio rice balls served with chipotle mayo		

Contorni

	Half Tray	Whole Tray
Garlic Knots	\$18	\$35
Meatballs in Homemade Marinara Sauce	\$50	\$89
Truffle Fries	\$45	\$79
Sauteed Spinach	\$45	\$79
French Fries	\$40	\$69
Spaghetti Pomodoro	\$40	\$69
Sauteed Broccoli	\$45	\$79
Garlic Mashed Potatoes	\$45	\$79
Chicken Tenders and Fries	\$55	\$100

16oz Tomato Sauce...\$10.00

16oz Meat Sauce...\$15.00

16oz Alfredo Sauce...\$12.00

16oz Pink Vodka Sauce...\$12.00

Risotti

	Half Tray	Whole Tray
Risotto Funghi	\$65	\$120
Mix mushrooms, shallots, basil, Parmesan, truffle oil, creamy brown sauce		
Risotto Frutti di Mare	\$75	\$140
Mussels, clams, shrimp, calamari, nduja, light spicy tomato sauce, garlic		
Risotto Primavera	\$55	\$100
Garlic, E.V.O.O., shallots, zucchini, yellow squash, mushrooms, green peas, tomatoes, basil, Parmesan, butter		
Risotto Saffron	\$65	\$120
Shallots, chicken, green peas, and Parmesan		

Half Tray (8 pounds) feeds 6-8

Whole Tray (15 pounds) feeds 10-12

Homemade Pasta

Includes Freshly Baked Focaccia Bread

	Half Tray	Whole Tray
Spaghetti Meatballs	\$45	\$89
Meatballs, San Marzano sauce, Grana Padano, basil		
Lasagna	\$75	\$140
Classic Italian meat lasagna with traditional béchamel sauce		
Cucina Pappardelle	\$65	\$120
Homemade pappardelle, chopped salmon, shallots, mushroom, saffron sauce, green peas, basil		
Cheese Ravioli	\$45	\$89
San Marzano sauce, Parmesan, basil		
Lobster Ravioli	\$45	\$120
Vodka pink sauce, green peas, basil		
Rigatoni Bolognese	\$49	\$89
Mezzi rigatoni, creamy meat sauce, parsley, Parmesan, nutmeg		
Penne Alfredo	\$55	\$100
Creamy Parmesan sauce		
Penne Pesto	\$65	\$120
Creamy pesto sauce, grape tomatoes, Grana Padano		
Spaghetti Carbonara	\$59	\$110
Pancetta, onions, Grana Padano, parsley, green peas, creamy sauce and egg yolk		
Baked Ziti	\$45	\$89
Mezzi rigatoni, San Marzano sauce and melted mozzarella		
Gnocchi Sorrentino	\$65	\$120
Potato gnocchi, pomodoro sauce, basil, fresh mozzarella		
Penne Affumicata	\$75	\$130
Bacon, radicchio, Grana Padano, pink sauce, smoked mozzarella		

Chicken

	Half Tray	Whole Tray
Chicken Marsala	\$79	\$120
Sauteed, mix mushrooms, basil and marsala wine sauce		
Chicken Piccata	\$79	\$120
Sauteed, lemon butter wine sauce, cappers		
Chicken Francese	\$79	\$120
Egg buttered garlic, lemon butter white wine sauce		
Chicken Parmigiana	\$79	\$120
Lightly fried chicken breast, San Marzano sauce, mozzarella and basil		
Battuta Di Pollo	\$79	\$120
Pounded herbed chicken breast, served with crispy greens		
Pollo Milanese	\$79	\$120
Served with arugula, grape tomatoes, shaved Parmesan, red onions, Grana Padano, E.V.O.O. and balsamic reduction		

Add Pasta for an additional \$15.00 half tray / \$20 full tray

Veal

	Half Tray	Whole Tray
Veal Marsala	\$95	\$160
Veal scallopini, mix mushrooms, basil and marsala wine sauce		
Veal Piccata	\$95	\$160
Veal scallopini, lemon butter wine sauce, cappers		
Veal Francese	\$95	\$160
Egg washed veal scallopini, garlic, lemon butter white wine sauce		
Veal Parmigiana	\$95	\$160
Lightly Breaded, San Marzano sauce, mozzarella and basil		
Veal Saltimbocca	\$95	\$160
Spinach, Prosciutto, Fresh Mozzarella		
Veal Fiorentina	\$95	\$160
Sliced Tomato, Spinach, Mozzarella		

Add Pasta for an additional \$15.00 half tray / \$20 full tray

Dolci

	Half Tray	Whole Tray
Homemade Tiramisu.....	\$60	\$120
Cannoli.....	\$35	\$70

CUCINA

Place your order online at CucinaJupiter.com or call us at **561.295.5512**.
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