

CUCINA

HANDCRAFTED ITALIAN CUISINE

Appetizers

Trio Bruschetta | 12.95

Heirloom cherry tomatoes & basil; Ricotta, walnuts and honey; pesto, spicy sausage and Havarti

Arancini | 10.95

Lightly fried Havarti and Arborio rice balls served with chipotle mayo (4pcs)

Mozzarella in Carozza | 13.95

Golden fried breaded mozzarella, vodka sauce and peas

Calamari Fritti | 13.95

Lightly floured squid and zucchini served with lemon and spicy sauce

Meatballs Ricotta | 12.95

Homemade meatballs served with herb ricotta cheese, San Marzano sauce and Parmesan

Fried Shrimp | 16.95

Served with Crispy Caper Tartar Sauce

Eggplant Tower | 13.95

Lightly breaded and fried eggplant, San Marzano, basil

Prosciutto e buffalo | 14.95

Sliced 18 months prosciutto di Parma, imported fresh mozzarella, baby arugula

Mussels Amalfi | 16.95

Mussels, garlic, white wine, grape tomatoes, light spicy red sauce or classic white served with crostini

Insalata di Polipo | 15.95

Grilled octopus, Mediterranean style tomato escabeche, charred frisée, grilled lemon

Salads

Caesar Salad | 9.95

Romaine lettuce, homemade caesar dressing, garlic croutons and grana padano cheese

Beet Salad | 12.95

Arugula, roasted red and golden beets, pickled onions, herb goat cheese, pistachio, lemon vinaigrette

Caprese Salad | 13.95

Fresh mozzarella, tomatoes, almond pesto, basil, balsamic drizzle

Greek Salad | 12.95

Mix greens, cucumber, feta cheese, red onions, tomatoes, kalamata olives, pepperoncini, lemon vinaigrette

Avocado and Crab Salad | 18.95

Jumbo lump crab meat, mixed greens, avocado, roasted peppers, fresh mozzarella, balsamic vinaigrette

Chopped Salad | 15.95

Bacon, chopped greens, hard boiled eggs, tomatoes, gorgonzola cheese, avocado, toasted sliced almonds, balsamic dressing

+add avocado \$3, chicken \$5, shrimp \$6, salmon \$8, steak \$10

Risotti

Risotto Funghi | 22.95

Mix mushrooms, shallots, basil, parmesan, truffle oil, creamy brown sauce

Risotto Frutti Di Mare | 29.95

Mussels, clams, shrimp, calamari, light spicy tomato sauce, garlic

Risotto Primavera | 20.95

Garlic, E.V.O.O., shallots, zucchini, yellow squash, mushrooms, green peas, tomatoes, basil, parmesan, butter

Risotto Saffron | 23.95

Shallots, chicken, green peas, and parmesan

**Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.*

**Gratuity of 20% will be added for parties of 10 or more.*

**Most recent food service inspection is available upon request.*

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-bone illness, especially if you have certain medical conditions.*

Pasta

All pasta is cooked Al Dente

**Wheat and gluten free pasta is available upon request*

Al Pomodoro | 15.95

Penne or spaghetti with San Marzano sauce, Grana Padano, and basil
+add homemade meatball \$2.50

Alfredo | 15.95

Fettuccine, Cucina creamy sauce, Grana Padano
+add shrimp \$6 +add chicken \$5

Pappardelle Bolognese | 19.95

Egg pasta served with traditional homemade creamy meat sauce and Grana Padano

Spaghetti Carbonara | 19.95

Spaghetti served in a light white sauce with pancetta and Grana Padano, finished with egg yolk

Shrimp Scampi | 25.95

Shrimp, garlic, grape tomatoes, lemon butter white wine sauce over linguini pasta

Lasagna | 18.95

Classic Italian meat lasagna with traditional béchamel sauce

Fettuccine Pesto | 19.95

Homemade almond pesto, grape tomatoes, Grana Padano
+add shrimp \$6 +add chicken \$5

Gnocchi Sorrentina | 21.95

Potato gnocchi, San Marzano sauce, fresh mozzarella, basil, Grana Padano

Baked Ziti | 17.95

Penne pasta, san marzano sauce melted mozzarella
+add homemade meatball \$2.50

Linguini Vongole | 24.95

Middle neck clams, white wine, garlic, crushed pepper, parsley and E.V.O.O

Ravioli di Carne | 22.95

Homemade meat ravioli with San Marzano sauce, Grana Padano

Cheese Ravioli | 19.95

San Marzano sauce, Parmesan, basil

Lobster Ravioli | 25.95

Vodka pink sauce, green peas, basil

Linguini Frutti di Mare | 28.95

Mussels, clams, shrimp, octopus, calamari, light spicy tomato sauce, garlic

Garganelli dello Chef | 24.95

Fresh egg pasta, speck, gorgonzola cheese, brandy saffron cream sauce

Pappardelle Favola | 24.95

Smoked pancetta, mushroom, spinach, cognac cream

Fiocchi Pear and Gorgonzola | 22.95

Pasta purse filled with Grana Padano dop, Taleggio dop, Robiola and Ricotta cheeses, and crisp pieces of fresh pear with Gorgonzola sauce, truffle oil and walnuts

Entrees

Melanzane di Parma | 21.95

Lightly breaded fried eggplant, San Marzano sauce, melted mozzarella, parmesan, basil served with a side of spaghetti tomato sauce and a touch of almond pesto

Chicken Milanese | 24.95

Pounded breaded chicken breast, served with arugula, grape tomatoes, shaved Parmesan, red onions, Grana Padano, E.V.O.O. and balsamic reduction

Chicken Parmigiana | 23.95

Lightly breaded fried chicken, San Marzano sauce, Mozzarella, basil, served with a side of spaghetti tomato sauce and a touch of almond pesto

Chicken Francese | 24.95

Pan seared egg washed chicken breast, white wine and lemon butter, served with roasted garlic mashed potatoes and mix veggies

Chicken Marsala | 23.95

Chicken Breast sautéed with mix mushroom, basil and marsala wine sauce, served with a side of spaghetti in marsala sauce

Piccata di Vitello | 28.95

Veal scallopini, lemon butter white wine sauce, capers served with mix veggies and roasted garlic mashed potatoes

Vitello Francese | 28.95

Egg washed veal scallopini, garlic, lemon butter white wine sauce served with mix veggies and roasted garlic mashed potatoes

Vitello Al Marsala | 28.95

Veal scallopini, mix mushrooms, basil and Marsala wine sauce served with mixed veggies and roasted garlic mashed potatoes

Sea Bass Mare e Monti | 39.95

Pan seared Chilean Sea Bass with potato gnocchi, portobello and white mushrooms, fresh tomatoes over crispy greens with touch of almond pesto

Salmon Vero Amore | 26.95

Pan seared Salmon over risotto di Parma, ginger coconut carrot pure and berry mostarda

Snapper Livornese | 28.95

Garlic, capers, Kalamata olives, light red sauce, oregano, served with mixed veggies and roasted garlic mash potatoes

Agnello in Crosta di Pistacchio | 31.95

Sicilian Lamb Chops crusted with pistachios, served with Madeira wine reduction and veggies of the day and baby arugula

Skirt Steak | 30.95

Ricotta spinach, thyme, finger potatoes and gorgonzola paste, Barolo reduction sauce

Pizza

Traditional Cheese Pizza 12" 16"
 (add your favorite toppings) 10.95 13.95

Crust

gluten free 12" +\$3 • cauliflower crust 12" +\$4

Veggies

.....12" \$1.45 each / 16" \$2.45 each
 artichokes • banana peppers (mild) • corn • basil
 broccoli • caramelized onions • red onions
 green bell peppers • jalapeños • kalamata olives
 green olives • black olives • white mushrooms
 portobello mushrooms • arugula • pineapple
 pepperoncini • spinach • fresh tomatoes
 *roasted red peppers • sun-dried tomatoes
 roasted garlic...\$2.50 each / \$3.50 each

Cheese

.....12" \$3 each / 16" \$4 each
 all natural mozzarella • feta • goat • gorgonzola
 fresh mozzarella • ricotta • vegan mozzarella
 *burrata \$4 / \$5

Proteins

.....12" \$1.95 each / 16" \$2.95 each
 anchovies • bacon • Italian sausage • meatballs
 ham • pepperoni • salami
 *vegan: vegan beef
 *prosciutto di parma or chicken (crispy, bbq, roasted, Buffalo)
 ...\$3.50 each / \$4.50 each

Supreme Pizza..... 12" 16"
 Pepperoni, sausage, mushrooms, onions, green peppers, and extra cheese 16.00 21.00

Vegetarian Pizza..... 16.00 21.00
 Mushrooms, onions, red peppers, black olives, and spinach

Margherita..... 13.95 17.95
 Fresh mozzarella, fresh sliced tomatoes, oregano, basil, E.V.O.O., parmesan and tomato sauce

La Bianca..... 15.95 18.95
 Spinach, bechamel sauce, roasted garlic, ricotta, Parmesan and mozzarella

Pollo e Pera..... 15.95 19.95
 Chicken, bechamel, gorgonzola and mozzarella cheese, pear and truffle oil

Chicken Pesto 16.95 20.95
 Roasted chicken, basil, tomatoes, mozzarella, pesto and goat cheese

Hawaiian..... 15.95 19.95
 Roasted pineapple, ham, mozzarella

Prosciutto 17.95 21.95
 Prosciutto, arugula, goat cheese, mozzarella, truffle oil

Much Meat..... 16.95 21.95
 Pepperoni, Italian sausage, ham, salami, tomato sauce and mozzarella and tomato sauce

The Fun Guy..... 15.95 19.95
 Mixed mushrooms, mozzarella, parmesan, grilled scallions, mushroom sauce and truffle oil drizzle

Calzone | 11.50

Ricotta with your choice of Ham or Spinach, sauce on the side

Soup

Soup of the Day | 6 cup/8 bowl

Contorni

Sautéed Broccoli | 6
 Side of Spaghetti | 5
 with San Marzano Sauce
 Side Salad | 5
 (house or caesar)
 French Fries | 5
 Sautéed Spinach | 6
 Truffle Fries | 6
 Meatballs | 7.50
 Garlic Mashed Potatoes | 6

Kids Menu

Kid's Cheese Pizza | 8
 Chicken Tenders | 8
 Served with fries
 Penne Pasta with Chicken | 8
 (butter, red sauce, Alfredo)

Beverages

Fountain Drinks | 2.95
 Iced Tea | 2.95
 Panna | 6.95
 San Pellegrino | 6.95
 Imported Beer | 6
 Domestic Beer | 5
 Draft Beer

Beers are seasonal. Please ask your server for pricing and availability

Monday

25% off from our selection of wine!

Tuesday

No corkage fee!

Wednesday

Ladies Night!
 Complimentary glass of wine for ladies!

CUCINA

561.295.5512 | 2525 Military Trail, Suite 111 | Jupiter, FL 33458 | CucinaJupiter.com
 Please feel free to email us with your comments at info@cucinajupiter.com, we really appreciate them!

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