

Pizza

12" / 16"

Our pizza is made from only the freshest, all natural ingredients,
first choice of cheese, and light on gluten homemade dough.

Traditional Cheese Pizza | \$14 / \$17
(add your favorite toppings)

Crust

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

Veggies

12" \$3 each / 16" \$4 each

artichokes • banana peppers (mild) • basil • broccoli • caramelized onions
red onions • green bell peppers • jalapeños • kalamata olives • green olives
black olives • white mushrooms • portobello mushrooms • arugula
pineapple • 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 \$5/\$6

Proteins

12" \$3 each / 16" \$4 each

anchovies • bacon • Italian sausage • meatballs
ham • pepperoni • salami

*vegan beef • prosciutto di parma • chicken (grilled)
\$4 each / \$5 each

Supreme Pizza | \$18 / \$25

Marinara, mozzarella, pepperoni, sausage, mushrooms, red onions, green peppers

Vegetarian Pizza | \$18 / \$25

Marinara, mozzarella, mushrooms, red onions, red peppers, black olives, spinach

Margherita Pizza | \$17 / \$23

Marinara, fresh mozzarella, fresh sliced tomatoes, oregano, basil,
extra virgin olive oil, parmesan

Bianca Pizza | \$16 / \$22

Bechamel sauce, mozzarella, spinach, roasted garlic, ricotta, parmesan

Pollo e Perra Pizza | \$18 / \$25

Bechamel sauce, mozzarella, gorgonzola, pear, truffle oil

Chicken Pesto Pizza | \$18 / \$25

Almond pesto, mozzarella, roasted chicken, sliced tomatoes, goat cheese, basil

Hawaiian Pizza | \$17 / \$23

Marinara, mozzarella, pineapple, ham

Prosciutto Pizza | \$18 / \$25

Extra virgin olive oil, mozzarella, prosciutto, goat cheese, arugula, truffle oil

Much Meat Pizza | \$19 / \$26

Marinara, mozzarella, pepperoni, italian sausage, ham, salami

Fun Guy Pizza | \$18 / \$25

Mushroom sauce, mozzarella, mix mushrooms, grilled scallions, parmesan, truffle oil

CUCINA

HANDCRAFTED ITALIAN CUISINE

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Antipasti e Zuppa

Arancini | 14

Lightly fried Havarti and Arborio rice balls served with chipotle mayo, black pepper, parsley (5pcs)

Salmon Tartar | 14

Raw Scottish Salmon, pickled onions, fried capers, grain mustard, mayo, cilantro, and crostini

Mozzarella in Carrozza | 14

Golden fried breaded mozzarella, vodka sauce and peas

Crab Portobello Amalfi | 18

Jumbo Lump Crab Meat, herbed portobello, lemon butter wine sauce, sun-dried tomato, and bread crumbles

Carpaccio di Manzo | 14

Thin sliced raw filet mignon, arugula, Grana Padano, capers, horseradish crema, extra virgin olive oil

Calamari Fritti | 14

Lightly floured squid and zucchini served with lemon and spicy sauce

Meatball Ricotta | 13

Homemade meatballs, served with homemade tomato sauce and herb ricotta cheese

Broccoli & Sausage | 15

Broccoli rabe, Italian sausage, garlic, crushed red pepper

Eggplant Tower | 14

Lightly breaded and fried eggplant, San Marzano sauce, almond pesto, melted mozzarella, basil

Prosciutto e Buffalo | 15

Sliced 18 months Prosciutto di Parma, imported fresh mozzarella, baby arugula, sliced tomato, balsamic glaze

Mussels Amalfi | 17

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

Insalata di Polipo | 17

Grilled Portuguese Octopus, Mediterranean style tomato escabeche, crispy greens, grilled lemon

Soup of the Day | 7 cup/9 bowl

Insalate

Strawberry Salad | 16

Mix greens, candied walnuts, strawberries, orange, gorgonzola, pear, balsamic dressing

Chopped Salad | 16

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

Avocado and Crab Salad | 19

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

Greek Salad | 16

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

Beet Salad | 16

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

Caprese Salad | 14

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

House Salad | 11

Mix greens, red onions, grape tomatoes, cucumbers, balsamic dressing

Caesar Salad | 14

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

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

Paste

All pasta is cooked Al Dente

*Gluten free pasta is available upon request

Cucina Pappardelle | 28

Chopped salmon, shallots, mushrooms, saffron sauce, green peas, basil, Grana Padano

Fiocchi Pear and Gorgonzola | 26

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

Linguine Frutti di Mare | 33

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

Orecchiette Barese | 28

Sausage, broccoli rabe, garlic, sun dried tomatoes, extra virgin olive oil, Grana Padano

Pappardelle Favola | 27

Smoked pancetta, mushroom, spinach, cognac cream, Grana Padano

Rigatoni Short Rib Ragù | 28

Short Rib stew, mirepoix, potatoes, parsley, extra virgin olive oil, Grana Padano

Rigatoni Bolognese | 26

Mezzi rigatoni served with traditional homemade creamy meat sauce and Grana Padano

Spaghetti Carbonara | 26

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

Shrimp Scampi | 27

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

Lasagna | 24

Classic Italian meat lasagna with traditional bechamel sauce

Fettuccine Pesto | 21

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

Gnocchi Sorrentina | 26

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

Baked Ziti | 19

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

Linguine Vongole | 26

Middle neck clams, white wine, garlic, crushed pepper, parsley and extra virgin olive oil

Lobster Ravioli | 26

Vodka pink sauce, green peas, basil

Cheese Ravioli | 22

San Marzano sauce, parmesan, basil

Al Pomodoro | 18

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

Alfredo | 20

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

Risotti

Risotto Funghi | 26

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

Risotto Frutti Di Mare | 33

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

Risotto Primavera | 28

Garlic, extra virgin olive oil, shallots, zucchini, yellow squash, mushrooms, green peas, tomatoes, basil, parmesan, butter

Risotto Saffron | 28

Shallots, chicken, green peas, and parmesan

*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.

Entrees

Melanzane di Parma | 26

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

Sea Bass Mare e Monti | 39

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

Salmon Amore Vero | 28

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

Snapper Livornese | 29

Garlic, capers, Kalamata olives, light red sauce, oregano, served with vegetables of the day

Agnello in Crosta di Pistacchio | 33

Sicilian Lamb Chops crusted with pistachios, served with Madeira wine reduction, and vegetables of the day

Chimichurri Skirt Steak | 33

Truffle fries, arugula, tomatoes, cucumbers, red onions, balsamic dressing

Ribeye Filet | 36

Chef's cut 14oz Tender Grilled Rib-Eye Filet served with Barolo wine sauce, asparagus, potatoes and vegetables of the day

Chicken Milanese | 26

Pounded breaded chicken breast, served with arugula, grape tomatoes, shaved Parmesan, red onions, Grana Padano, extra virgin olive oil and balsamic reduction

Chicken Parmigiana | 26

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 | 26

Pan seared egg washed chicken breast, lemon butter white wine sauce, served with potatoes and vegetables of the day

Chicken Paillard | 26

Pounded herbed chicken breast, served with potatoes and vegetables of the day

Chicken Marsala | 26

Organic chicken breast, mix mushrooms, basil, and Marsala wine sauce, served with potatoes and vegetables of the day

Vitello Piccata | 33

Veal scallopini, lemon butter white wine sauce, capers, served with potatoes and vegetables of the day

Vitello Francese | 33

Egg washed veal scallopini, garlic, lemon butter white wine sauce, served with potatoes vegetables of the day

Vitello al Marsala | 33

Veal scallopini, mix mushrooms, basil, and Marsala wine sauce, served with potatoes and vegetables of the day

Contorni

Sautéed Broccoli | 7

Side of Spaghetti | 8

with San Marzano Sauce

Side Salad | 7

(house or caesar)

Side of French Fries | 7

Sautéed Spinach | 7

Truffle Fries | 7.50

Meatballs | 7.50

Vegetables of the Day | 8

Grilled Asparagus | 8

Garlic Knots | 8

Broccoli Rabe | 9

Kids Menu

Kid's Cheese Pizza | 11

Chicken Tenders | 11

Penne or Spaghetti Alfredo | 10

Penne or Spaghetti with Butter | 8

+add meatball \$2.50

Penne or Spaghetti with Tomato Sauce | 8

+add chicken \$3.50