

CUCINA

Catering Menu

Salads

	Half Tray	Whole Tray
Caprese	\$69	\$129
Fresh mozzarella, tomatoes, almond pesto, basil, balsamic drizzle		
House Salad	\$40	\$69
Mix Greens, red onions, grape tomatoes, cucumbers, balsamic vinaigrette		
Caesar Salad	\$45	\$75
Romaine lettuce, homemade caesar dressing, garlic croutons and Grana Padano cheese		
Greek Salad	\$69	\$129
Mix greens, cucumber, feta cheese, red onions, tomatoes, kalamata olives, pepperoncini, lemon vinaigrette		
Beet Salad	\$65	\$119
Arugula, roasted red and golden beets, pickled onions, herb goat cheese, pistachio, lemon vinaigrette		
Chopped Salad	\$69	\$129
Bacon, chopped greens, hard boiled eggs, tomatoes, gorgonzola cheese, avocado, toasted sliced almonds, balsamic dressing		
Add Grilled Chicken	\$55	\$69
Add Grilled Shrimp	\$65	\$89
Add Salmon	\$75	\$109
Add Steak	\$85	\$130

16oz Extra Homemade Dressings...\$10

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

Appetizers

	Half Tray	Whole Tray
Mussels Posillipo	\$65	\$119
Mussels, garlic, white wine, grape tomatoes, light spicy red sauce or classic white, served with crostini		
Calamari Fritti	\$59	\$119
Fried calamari and zucchini served with lemon and arrabiata sauce		
Eggplant Parmigiana	\$59	\$115
Light fried eggplant, San Marzano, basil, Parmesan, mozzarella, almond pesto		
Arancini	\$55	\$95
Lightly fried havarti and arborio rice balls served with chipotle mayo		
Meatballs in Homemade Marinara Sauce	\$75	\$115

Contorni

	Half Tray	Whole Tray
Garlic Knots	\$32	\$55
Choice of Pasta: Spaghetti, Penne, Rigatoni in your choice of sauce: Pomodoro, Pink Vodka Sauce, Lemon Butter	\$65	\$99
Truffle Fries	\$45	\$79
French Fries	\$39	\$69
Sautéed Broccoli	\$49	\$89
Garlic Mashed Potatoes	\$55	\$85
Chicken Tenders	\$75	\$119
Homemade Focaccia Bread	\$35	\$69
Kalamata Olive Tapenade ...\$19		

16oz Tomato Sauce...\$10.00

16 oz Pesto...\$15.00

16oz Pink Vodka Sauce...\$15.00

16oz Alfredo Sauce...\$15.00

16oz Meat Sauce (bolognese)...\$20.00

Risotti

	Half Tray	Whole Tray
Risotto Funghi	\$85	\$139
Mix mushrooms, shallots, basil, Parmesan, truffle oil, creamy brown sauce		
Risotto Frutti di Mare	\$95	\$159
Mussels, clams, shrimp, calamari, nduja, light spicy tomato sauce, garlic		
Risotto Primavera	\$69	\$159
Garlic, E.V.O.O., shallots, zucchini, yellow squash, mushrooms, green peas, tomatoes, basil, Parmesan, butter		
Risotto Saffron	\$85	\$139
Shallots, chicken, green peas, and Parmesan		

Half Tray (8 pounds) feeds 6-8

Whole Tray (15 pounds) feeds 10-12

Homemade Pasta

	Half Tray	Whole Tray
Lasagna	\$95	\$159
Classic Italian meat lasagna with traditional béchamel sauce		
Cucina Pappardelle	\$85	\$139
Homemade pappardelle, chopped salmon, shallots, mushroom, saffron sauce, green peas, basil		
Cheese Ravioli	\$65	\$109
San Marzano sauce, Parmesan, basil		
Lobster Ravioli	\$95	\$159
Vodka pink sauce, green peas, basil		
Rigatoni Bolognese	\$65	\$109
Mezzi rigatoni, creamy meat sauce, parsley, Parmesan		
Penne Alfredo	\$75	\$119
Creamy Parmesan sauce		
Penne Pesto	\$85	\$139
Creamy pesto sauce, grape tomatoes, Grana Padano		
Penne Primavera	\$65	\$109
Garlic, extra virgin olive oil, shallots, zucchini, yellow squash, mushrooms, green peas, tomatoes, basil, parmesan, butter		
Spaghetti Carbonara	\$79	\$129
Pancetta, onions, Grana Padano, parsley, green peas, creamy sauce and egg yolk		
Baked Ziti	\$65	\$109
Penne pasta, San Marzano sauce and melted mozzarella		
Gnocchi Sorrentino	\$85	\$139
Potato gnocchi, pomodoro sauce, basil, fresh mozzarella		

Chicken

	Half Tray	Whole Tray
Chicken Marsala	\$99	\$139
Sautéed, mix mushrooms, basil and marsala wine sauce		
Chicken Piccata	\$99	\$139
Sautéed, lemon butter wine sauce, cappers		
Chicken Francese	\$99	\$139
Egg washed garlic, lemon butter white wine sauce		
Chicken Parmigiana	\$99	\$139
Lightly fried chicken breast, San Marzano sauce, mozzarella and basil		
Chicken Paillard	\$99	\$139
Pounded herbed chicken breast, served with crispy greens		
Chicken Milanese	\$99	\$139
Pounded breaded organic chicken breast		

Veal

	Half Tray	Whole Tray
Veal Marsala	\$109	\$179
Veal scallopini, mix mushrooms, basil and marsala wine sauce		
Veal Piccata	\$109	\$179
Veal scallopini, lemon butter wine sauce, cappers		
Veal Francese	\$109	\$179
Egg washed veal scallopini, lemon butter white wine sauce		
Veal Parmigiana	\$109	\$179
Lightly breaded, San Marzano sauce, mozzarella and basil		

Dolci (homemade)

	Half Tray	Whole Tray
Tiramisu.....	\$75	\$139
Cannoli.....	\$69	\$109
Ricotta Cheesecake....\$69		
Chocolate Cake...\$79		
Flourless Chocolate Cake...\$69		

CUCINA

Place your order online at CucinaJupiter.com or call us at 561.295.5512.
2525 Military Trail, Suite 111, Jupiter, Florida 33458 | info@cucinajupiter.com