

CUCINA

HANDCRAFTED ITALIAN CUISINE

Antipasti e Zuppa

Arancini | 14

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

Mozzarella in Carrozza | 14

Golden fried breaded mozzarella, vodka sauce and peas

Carpaccio di Manzo | 14

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

Calamari Fritti | 17

Lightly floured squid and zucchini served with lemon and spicy sauce

Meatball Ricotta | 15

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

Eggplant Tower | 16

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

Prosciutto e Buffalo | 17

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

Mussels Amalfi | 19

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

Insalata di Polipo | 19

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

Soup of the Day | 7 cup/9 bowl

Insalate

Strawberry Salad | 18

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

Chopped Salad | 18

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

Avocado and Crab Salad | 21

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

Greek Salad | 18

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

Beet Salad | 18

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

Caprese Salad | 16

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

House Salad | 13

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

Caesar Salad | 16

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

+add protein: chicken \$10, shrimp \$12, salmon \$14, steak \$15, avocado \$4, anchovies \$3

Risotti

Risotto Funghi | 29

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

Risotto Frutti Di Mare | 38

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

Risotto Primavera | 32

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

Risotto Saffron | 32

Shallots, chicken, green peas, and parmesan

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

*Gratuuity 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-borne illness, especially if you have certain medical conditions.

Paste

All pasta is cooked Al Dente. *Gluten free pasta is available upon request

Cucina Pappardelle | 31

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

Fiocchi Pear and Gorgonzola | 29

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 | 38

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

Pappardelle Favola | 29

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

Rigatoni Short Rib Ragù | 31

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

Rigatoni Bolognese | 29

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

Spaghetti Carbonara | 29

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

Shrimp Scampi | 30

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

Lasagna | 28

Classic Italian meat lasagna with traditional bechamel sauce

Penne Primavera | 29

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

Fettuccine Pesto | 23

Homemade almond pesto, grape tomatoes, Grana Padano
+add shrimp \$12 add chicken \$10

Gnocchi Sorrentina | 29

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

Baked Ziti | 21

Penne pasta, san marzano sauce melted mozzarella
+add homemade meatball \$4

Linguine Vongole | 29

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

Lobster Ravioli | 29

Pink vodka sauce, green peas, basil, and parmesan

Cheese Ravioli | 26

San Marzano sauce, parmesan, basil

Al Pomodoro | 20

Penne or spaghetti with San Marzano sauce, Grana Padano, and basil
+add homemade meatball \$4

Alfredo | 23

Fettuccine, Cucina creamy sauce, Grana Padano
+add shrimp \$12 +add chicken \$10

Entrees

Melanzane di Parma | 29

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

Salmon Amore Vero | 32

Pan seared Scottish Salmon over Risotto di Parma, ginger coconut carrot puree, and berry mostarda

Snapper Livornese | 32

Garlic, shallots, capers, kalamata olives, light red sauce, served with vegetables of the day

Chimichurri Skirt Steak | 38

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

Ribeye Filet | 41

Chef's cut 16oz Tender Grilled Rib-Eye served with Barolo wine sauce, asparagus, and vegetables of the day

Chicken Milanese | 29

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

Chicken Parmigiana | 29

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

Chicken Francese | 31

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

Chicken Paillard | 29

Pounded herbed, grilled chicken breast, served with vegetables of the day

Chicken Marsala | 31

Organic chicken breast, mixed mushrooms, basil, Marsala wine sauce, and vegetables of the day

Vitello Piccata | 36

Veal scallopini, shallots, capers, lemon butter white wine sauce, and vegetables of the day

Vitello Francese | 36

Egg washed veal scallopini, lemon butter white wine sauce, and vegetables of the day

Vitello al Marsala | 36

Veal Scallopini, mixed mushrooms, basil, shallots, marsala wine sauce, and vegetables of the day

Pizza

12"

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

Traditional Cheese Pizza | 16

(add your favorite toppings)

Crust

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

Veggies

12" \$3 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...\$3.50 each

Cheese

12" \$3 each

all natural mozzarella • feta • goat • gorgonzola
fresh mozzarella • ricotta • vegan mozzarella

*burrata \$5

Proteins

12" \$3 each

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

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

Supreme Pizza | 20

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

Vegetarian Pizza | 20

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

Margherita Pizza | 17

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

Bianca Pizza | 18

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

Pollo e Perra Pizza | 20

Bechamel sauce, mozzarella, gorgonzola, pear, truffle oil

Chicken Pesto Pizza | 20

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

Hawaiian Pizza | 19

Marinara, mozzarella, pineapple, ham

Prosciutto Pizza | 20

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

Much Meat Pizza | 21

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

Fun Guy Pizza | 20

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

Contorni

Sautéed Broccoli | 11

Side of Spaghetti | 10
with San Marzano Sauce

Side Salad | 11
(house or caesar)

Side of French Fries | 11

Sautéed Spinach | 12

Truffle Fries | 12

Meatballs | 12

Vegetables of the Day | 12

Grilled Asparagus | 11

Garlic Knots | 11

Kids Menu

Kid's Cheese Pizza | 13

Chicken Tenders | 13

Penne or Spaghetti Alfredo | 12

Penne or Spaghetti with Butter | 10

+add meatball \$4

Penne or Spaghetti with Tomato Sauce | 10

+add chicken \$6

Dolci

Tiramisu | 12

Ricotta Cheesecake | 12

Chocolate Cake | 14

Cannoli | 8

Flourless Chocolate Cake | 12

Gelato | 12

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CUCINA

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CATERING, TAKEOUT, ONLINE ORDERING & DINE-IN

WE SUPPORT ALL OUR LOCAL FARMERS

