Neighborhood Restaurant

CUCINA

PALM BEACH

Antipasti

ANTIPASTO MISTO 27
burrata dip, prosciutto, marinated olives, confit tomatoes, eggplant caponata, grilled zucchini, piadina

MEATBALLS (3) 19
prime brisket meatballs, tomato brasato, shaved pecorino, ricotta, crostini

EGGPLANT PARMIGIANO (N) 17
basil pesto, Cucina tomato sauce, parmigiano reggiano, mozzarella

ARANCINI (3) 21
taleggio-filled crispy rice balls, pecorino, black truffle crema

CRISPY CALAMARI 25
Calabrese tomato sauce, lemon-fennel aioli

BUFFALO BURRATA 24
roasted marinated bell peppers, baby greens, vinaigrette, Tuscan olive oil & basil

SPANISH OCTOPUS 32
confit tomatoes, calabrian chili, capers, olives, potato, garlic, gigante beans

***CRUDO SICILIANA (GF)(N)** 32
ahi tuna, cucumber, pistachio, preserved lemon, basil oil, maldon salt

Insalate

***CAESAR SALAD** 25
choice of sweet gem romaine, organic kale or Brussels sprouts with croutons

HOUSE ITALIANO 25
grape tomato, toasted garbanzo, cucumber, radicchio, red onion, bibb, olives, parmigiano reggiano, vinaigrette

INSALATA SICILIANA (N) 25
mixed organic lettuce, blood orange, cucumber, fennel, watermelon radish, roasted pistachio

CHOPPED WEDGE (GF) 25
organic lettuce, bacon, blue cheese ranch, tomato, scallion

add to any salad

grilled chicken 10 shrimp 12 *salmon 14

Pasta della Casa

BURRATA RAVIOLI (5) 32
(choice of) tomato sugo or lemon black truffle crema

SPAGHETTI WITH CLAMS 34
clams, garlic, white wine, crushed red chili

WILD MUSHROOM PAPPARDELLE 36
wild mushrooms, guanciale, taleggio, peas, pecorino romano

SHRIMP & ZUCCHINI CACIO E PEPE (GF) 46
wild Florida pink shrimp, prawns, Meyer lemon, zucchini, fennel & black pepper pan sauce

RAGÙ BOLOGNESE 34
Cucina's classic northern Italian ragù with veal, pork & beef

RIGATONI ALLA VODKA 34
tomato, onion, parmigiano reggiano, cream

LOBSTER FETTUCCINE 62
overnighted whole Maine lobster, light tomato lobster sugo

Entrées

***FAROE ISLANDS SALMON (N)** 42
fregola, pesto, charred fennel salad

POLLO PARM 34 vodka sauce +5
chicken breast, classic tomato sauce, parmigiano reggiano, mozzarella served with rigatoni

POLLO ROMANA 46
braised half chicken, Italian sausage, tomato, cherry pepper brodetto, rigatoni

VEAL MILANESE 65
Sicilian aioli, tricolore salad

SNAPPER LIVORNESE 45
tomato, olives, capers, basil, olive oil, sautéed spinach

***AHI TUNA (GF)** 45
charred tomato caponata, smashed gigante beans

SHORT RIB (GF) 60
slow cooked Australian wagyu, black truffle potatoes, charred mushrooms, red wine sugo

Pizza

2AM 26
red onions, sausage, spicy cherry peppers, mozzarella

MARGHERITA 25
fresh mozzarella, fresh tomato, basil

PICCANTE DOLCE 27
pepperoni, pickled jalapeño, garlic, ricotta, spicy honey, garlic oil

PIZZA BIANCA 27
black truffle, prosciutto, parmigiano reggiano, garlic, wild mushrooms, gruyère

NONNA'S MEATBALL 25
prime brisket meatballs, tomato sauce, fresh mozzarella, shaved parmigiano

Contorni 10

Potato Purée
Herb Roasted Fingerling Potatoes
Charred Vegetable
Whipped Burrata
House-Cut Beef Tallow Fries

(N) – Nut allergy | (GF) – Gluten Free | * Raw Consumer advisory

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Gratuity – A 20% gratuity will be added to parties of six or more

Dinner To Disco

CUCINA
PALM BEACH

Signature Cocktails

SARTI SPRITZ 18
sarti, campari, prosecco, soda

MARGARITA SICILIA 18
espolon blanco, blood orange puree, munyon pawpaw, lime, agave, fennel salt

AMARO OLD FASHIONED 20
jefferson's bourbon, ramazzotti, brown sugar syrup, walnut bitters

ESPRESS YOURSELF 22
código reposado, panther espresso, vanilla, kahlua

PALOMA VERDE 18
vida mezcal, ancho reyes verde, cucumber, basil, grapefruit, lime

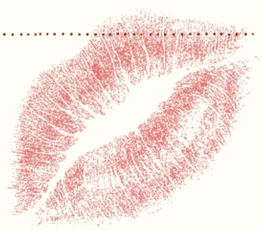
CUCINI MARTINI 20
ketel one, cherry tomato, white balsamic, herb simple syrup, Calabrian chili & basil oil

NEGRONI CAFFÈ 20
hendrick's white, sweet vermouth, campari, panther espresso, cinnamon bitters

PESCA BIANCA BELLINI 16
raspberry, white peach puree, prosecco

MOMTAIL "MOCKTAIL" 12
seedlip garden 108, lemon, berries, cucumber, agave, mint

Beer Selection 9



BIRRA MORETTI
Pale Lager, Italy

MASTRI BIRRAI UMBRI
Amber Ale, Italy

BEACH ACCESS
Lager, West Palm Beach

CIVIL FRESH IPA
India Pale Ale, Jupiter

MODELO ESPECIAL
Pilsner, Mexico

STELLA ARTOIS
Lager, Belgium

GROLSCH
Premium Pilsner, Netherlands

MICHELOB ULTRA
Lager, Missouri

ATHLETIC LITE
Light Lager, San Diego (Non Alc)

Vini

Spumante

	Glass / Bottle
BISOL 'Jeio Prosecco' NV Venice, Italy	16/65
ELVIO TINTERO 'Moscato d'Asti' 2025 Sweet Piedmont, Italy	14/50
PERRIER-JOUËT Champagne Grand Brut NV Champagne, France	35/150

Rosato

DOMAINE DE TRIENNES 'Méditerranée' 2025 Provence, France	18/72

Bianchi

ELENA WALCH Pinot Grigio 2025 Alto Adige, Italy	18/72
LA RAIA 'Pleo' Gavi 2024 Cortese, Piedmont, Italy	17/72
FRENZY Sauvignon Blanc 2025 Marlborough, New Zealand	16/65
AU BON CLIMAT Chardonnay 2024 Santa Barbara, California, USA	20/80
JEAN MARIE REVERDY Sancerre 2025 Loire, France	24/90

Rosso

BENANTI 'Etna Rosso' 2023 Nerello Mascalese/Nerello Cappuccio, Sicily, Italy	20/80
AVIGNONESI 'Grifi' Super Tuscan 2022 Sangiovese/Cabernet Sauvignon, Tuscany, Italy	18/72
ROSANNA SANDRI 'Nebbiolo' 2024 Piedmont, Italy	22/88
EVESHAM WOOD Pinot Noir 2024 Willamette Valley, Oregon, USA	19/76
BEAULIEU VINEYARD Cabernet Sauvignon 2024 Napa, California, USA	24/90

Amaro 18

CYNAR
FERNET BRANCA
MONTENEGRO
MELETTI
LUCANO
ZUCCA
AMARO DEL CAPO
AVERNA
NONINO

(N) – Nut allergy | (GF) – Gluten Free | * Raw Consumer advisory
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
Gratuity – A 20% gratuity will be added to parties of six or more