




CUCINA

P A L M B E A C H

- APPETIZERS**  **MEZZE** *falafel, loaded hummus platter, raw vegetables, tapenade, salsa verde, roasted garlic, marinated olives, homemade grilled pita, pistachio, sesame seeds (order sans-falafel for a vegan & GF delight)* 27
- MEATBALLS** *prime brisket & milk fed veal with tomato brasato, shaved pecorino, crostini, three for* 19
- EGGPLANT PARMIGIANO** *basil pesto, Cucina tomato sauce, parmigiano-reggiano, mozzarella* 17
- ARANCINI** *taleggio filled, crispy little rice balls with pecorino & black truffle crema* 21 (3 pieces)
- CRISPY CALAMARI** *calabrese pepper tomato sauce & lemon sauce* 25
- CUCINA WINGS** *sweet & spicy with sauteed onions, blue cheese crumbles, blue cheese ranch* 25
- AHI TACO*** *crisp little tortilla, citrus soy, avocado, lightly spiced sesame rice (2 ea)* 21
- CARAMELLE DI PASTA** *homemade candy-shaped pasta filled with sheep's milk burrata, served in saffron sauce with roasted grape tomatoes, garlic crumbs, Pecorino Romano* 35
- BURRATA RAVIOLI** *tomato brasato, parmigiano reggiano, three for* 21, *five for* 32
-  **SPANISH OCTOPUS** *white bean puree, salsa verde, tapenade, garlic crumb, puglian olive oil* 28
-  **SHRIMP COCKTAIL** *giant shrimp served over ice, cocktail sauce & whole grain mustard sauce* MKT
- CHARRED CALAMARI** *marinated char grilled wild calamari with cucumber & avocado salad, sweet peppers, lime - passionfruit vinaigrette, radishes, red onion* 26


GREEN & GARDEN

- CHOPPED WEDGE** *organic lettuce, bacon, blue cheese ranch, tomato, scallion* 22
- CAESAR SALAD*** *choice of romaine, organic kale or brussels, with croutons* 19
- CUCINA HOUSE** *tomato, cucumber, mixed greens, onions, fennel, avocado* 19 | *large for sharing* 25
- SUPERFOOD CHOP** *carrots, kale, quinoa, cress, brussels, apples, pistachio, pomegranate, berries* 23 *add chicken +10.00*

THIN CRUST PIZZA

*well done, neapolitan style
fermented sourdough crust*


- 2 A.M.** *red onion, sausage, spicy cherry peppers, mozzarella* 26
- NONNA'S MEATBALL** *prime brisket meatballs, tomato, fresh mozzarella, shaved parmigiana* 25
- MARGHERITA** *fresh mozzarella, tomato, basil* 25
- PEPPERONI** *mozzarella, tomato, oregano* 25
- WHITE PIE** *black truffle, prosciutto, parmigiano, garlic, gruyere* 27
- PICCANTE DOLCE** *pepperoni, pickled jalapeño, garlic, ricotta, spicy honey, garlic oil* 27


- CLASSICS**  **JUST A NICE PIECE OF FISH** *daily fresh catch offering served your favorite way - piccata, livornaise, over pomme & charred brussels sprouts, or over a superfood salad* MKT
-   **AHI TUNA STEAK*** *mint & basil seared #1 ahi, raw julienne zucchini & vegetables, passion fruit vinaigrette, lime, ponzu* 45
- TAGLIOLINI** *bahamian conch & calamari, homemade squid ink pasta, bottarga, spicy tomato pan sauce* 35
- RIGATONI ALLA VODKA** *tomato, onion, parmigiano* 29
-  **MOROCCAN CHICKEN** *all natural harissa marinated 1/2 chicken, salsa verde, hummus, feta labneh cucumbers, melted grape tomatoes, homemade pita* 42
- POLLO PARM** *tender cutlet of Bell & Evans chicken breast with house sauce, parm & mozzarella, served with rigatoni* 32
-  **SHRIMP & ZUCCHINI CACCIO E PEPE** *fresh wild Florida pink shrimp, meyer lemon, fennel & black pepper pan sauce, zucchini "pasta"* 45
- SORRENTINO** *pan crisped organic chicken cutlet, thinly sliced prosciutto, wild mushroom crust with provolone, white wine & truffle velouté* 37
-  **AUSSIE WAGYU SHORT RIB** *fork tender, thirty six hour braised beef with black truffle pomme purée, exotic mushrooms & red wine sugo* 55
- CANNELLONI AL FORNO** *our fresh pasta rolled with brisket & veal, bechamel and baked with Cucina's tomato sauce & herb ricotta, pecorino, parmigiano* 65 (for two people)
- RAGÚ BOLOGNESE** *Cucina's classic northern italian ragu prepared with all natural veal, pork and beef, parmigiano, san marzano tomatoes & tuscan olive oil, served with fresh homemade fettuccine* 32
- SKIRT STEAK & FRIES** *Meyer Farms all natural grass fed and finished beef with peppers, onions and chimichurri, house cut fries* 57
-  **GRIDDLER** *thin, griddled prime brisket burger, American cheese, onions & pickles, ketchup, brioche* 21 +\$5 Double

SIDES

- POMME PURÉE** 8 **HUMMUS** 10 **CUCUMBER FETA SALAD** 8
CHARRED VEGETABLE 8 **FALAFEL** 8 **HOUSE CUT FRIES** 8

* contains or may contain raw or undercooked ingredients : eating raw or undercooked beef, eggs, pork, or shellfish may increase your risk of foodborne illness

 item is or can be prepared without gluten

 item is or can be vegan