

CUCINA

PALM BEACH

APPETIZERS

MEZZE

Falafel, loaded hummus platter, raw vegetables, tapenade, salsa verde, roasted garlic, marinated olives, homemade grilled pita, pistachio, labneh, sesame seeds 27

MEATBALLS

Prime brisket & milk fed veal with tomato brasato, shaved pecorino, ricotta, crostini, three for 19

EGGPLANT PARMIGIANO

Basil pesto, Cucina tomato sauce, parmigiano-reggiano, mozzarella 17

ARANCINI

Taleggio filled, crispy little rice balls with pecorino and black truffle crema 21 (3 PIECES)

CRISPY CALAMARI

Calabrese pepper tomato sauce & lemon sauce 25

AHI TACO

Crisp little tortilla, citrus soy, avocado, lightly spiced sesame rice (3 EACH) 29

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 and whole grain mustard sauce MKT

CHARRED CALAMARI

Marinated char grilled wild calamari with cucumber and avocado salad, sweet peppers, lime-passionfruit vinaigree, radishes, red onion 26

GREEN & GARDEN

CHOPPED WEDGE

Organic lettuce, bacon, blue cheese ranch, tomato, scallion 22

CAESAR SALAD*

Choice of sweet gem romaine, organic kale or brussels, with croutons 19 | 25

CUCINA HOUSE

Tomato, cucumber, mixed greens, onions, fennel, avocado 19 | 25

INSALATA SICILIANA

Mixed organic lettuces, blood orange, cucumber, fennel, watermelon radish, roasted pistachio, ricotta salata 26

SUPERFOOD CHOP

Carrots, kale, quinoa, cress, brussels, apples, pistachio, pomegranate, berries 23

ROMAN STYLE PIZZA

SIGNATURE HOUSEMADE 3-DAY DOUGH

2 A.M. Red onion, sausage, Spicy cherry peppers, mozzarella 26

GENOVESE

Pistachio pesto, leoncini Mortadella, fresh mozzarella, confit tomatoes, balsamico 27

NONNA’S MEATBALL

Prime brisket Meatballs, tomato sauce, fresh mozzarella, shaved parmigiana 25

MARGHERITA

Fresh mozzarella, fresh tomato, basil 25

PEPPERONI

Mozzarella, tomato sauce, oregano 25

WHITE PIE Black truffle, prosciutto, parmigiano, garlic, wild mushrooms, gruyere 27

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

PASTA

RIGATONI ALLA VODKA

Tomato, onion, parmigiano 32

PASTA POSITANO

Burrata topped fresh cavatelli with pistacho pesto, crispy mortadella, pecorino, garlic crumb 35

RAGÚ BOLOGNESE

Cucina’s classic northern italian ragu prepared with all natural veal, pork and beef, parmigiano, san marzano tomatoes and tuscan olive oil, served with fresh homemade fettuccine 32

SPAGHETTI DELLA FONTALINA

Imported pasta with California uni, Japanese white miso, topped with Sevruga caviar, over fresh lobster Velouté 45

SHRIMP & ZUCCHINI CACCIO E PEPE

Fresh wild Florida pink shrimp, pacific prawns, meyer lemon, fennel and black pepper pan sauce, zucchini “pasta” 45

LOBSTER FETTUCCINI

Overnighted whole Maine Lobster with light tomato-lobster sugo, our daily made fresh pasta, Calabrian chilis, garlic crumb, fresh basil 55

DEL MARE

JUST A NICE PIECE OF FISH

Daily fresh catch offering served your favorite way - piccata, livornaise, over pomme and charred brussels sprouts, or over a superfood salad MKT

FAROE ISLANDS SALMON

Honey-harissa glazed all natural, hormone free salmon with roasted vegetables succotash, Israeli cous sous, lemon veloute, basil olive oil 42

AHI TUNA STEAK*

Grilled #1 ahi, marinated julienne zucchini and vegetables, grilled baby bok choy, crispy zucchini, citrus and ginger ponzu 45

TERRA

POLLO PARM

Tender cutlet of Bell and Evans chicken breast with house sauce, parm and mozzarella, served with rigatoni 32 VODKA SAUCE +7

SORRENTINO

Pan crisped organic chicken cutlet, thinly sliced prosciutto, wild mushroom crust with provolone, white wine and truffle velouté 37

CHICKEN & MORELS

On the bone, organic half chicken with morel mushroom sugo, side of pasta or pomme puree 48

MOROCCAN CHICKEN

All natural harissa marinated half chicken, salsa verde, hummus, feta labneh cucumbers, roasted grape tomatoes, homemade pita 45

CHICKEN MILANESE

Crispy, all natural chicken breast cutlet with tomato, basil and radicchio salad, pistachio puree, pecorino 42

CHICKEN CUCINA

All natural organic half chicken braised with aromatics and sausage, cherry peppers, lemon and white wine, served with side of rigatoni marinara 42

GRIDDLER

Thin, griddled prime brisket burger, American cheese, onions and pickles, ketchup, brioche 21 DOUBLE +\$5

AUSSIE WAGYU SHORT RIB

Fork tender, thirty six hour braised beef with black truffle pomme purée, exotic mushrooms and red wine sugo 55

WAGYU STEAK & FRIES

Chatel farms farms all natural grass fed skirt cut with peppers, onions and chimichurri, house cut beef tallow fries 57

SIDES

POMME PURÉE 8

CHARRED VEGETABLE 8

HUMMUS 10

FALAFEL 8

CUCUMBER FETA SALAD 8

HOUSE CUT BEEF TALLOW FRIES 8

*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. If unsure of your risk, consult a physician.

SIGNATURE
COCKTAILS

18

SLOW BURN

Revenge rum, arbol chili flakes, chinola, orgeat, lemon, coconut

WHATTHEMELON

Casamigos reposado, fresh watermelon juice, lime juice, agave

BANANAS FOSTER

Knob Creek bourbon, banana liquor, black walnut bitters

FUMO VERDE

Casamigos mezcal, muddled cucumbers, lime juice, agave, cucumber juice, basil

THE LAYOVER

Aviation Gin, Lillet Blanc, suze liqueur, grapefruit juice, lemon juice, agave

HOT GIRL BUMMER

Ketel One Grapefruit, rosé, Aperol, pineapple juice, lime juice, grapefruit juice

PINK PONY CLUB

Ketel One Peach Blossom, strawberries, limoncello, lemon juice, agave, prosecco

PEACH AIR MAIL

Revenge Rum, peach liqueur, lemon, honey, prosecco

TAHINI MARTINI

Weber Ranch Agave Vodka, Kahúla, Panther Coffee espresso, tahini, vanilla

MOMTAIL “MOCKTAIL”

Seedlip Garden 108, lemon, berries, cucumber, agave, mint

BEER
SELECTION

8

ATHLETIC BREWING

“ATHLETIC LIGHT”

San Diego, CA (Non Ale)

BEACH ACCESS

Lager, West Palm Beach

CORONA LAGER

Mexico

ELYSIAN SPACE DUST

IPA, Washington

FUNKY BUDDHA FLORIDIAN

Hefeweizen, Florida

GUINNESS PUB STOUT

Stout, Ireland

HEINEKEN

Lager, Netherlands

MICHELOB ULTRA LIGHT

Lager, Missouri

PERONI

Lager, Italy

STELLA ARTOIS

Lager, Belgium

SOUTH BEACH BREWING CO.

Blood Orange Sunset IPA, Florida



WINE

BUBBLES & ROSE

83 Rosé Cotes de Provence, France

Loredan Gasparini Asolo, Prosecco, Italy NV

Hampton Water Sparkling Rose

Veuve Clicquot “Yellow Label Reserve” NV Champagne, France

Scribe Pinot Noir Rose Estate “Mock Mirage” Sonoma Valley, CA

Domaines OTT Rosé Clos Mireille, Grand Cru, Côtes de provence, France

Veuve Clicquot Rosé, Champagne, France, NV

Ruinart “Blanc De Blanc” Champagne, France, NV

Krug, Grande Cuvée Brut Champagne, France, NV

Dom Perignon Brut, Champagne, France 2013

Armand De Brignac “Ace of Spades” Champagne, France

Dom Perignon Rose Brut, Champagne, France 2008

Armand De Brignac Rose “Ace of Spades” Champagne, France

Dom Perignon “P2 Plenitude,” Champagne, France 2000

LARGE FORMAT

Carta Bianca “Collio” Pinot Grigio, Italy 2023 (1.5L Magnum)

Two Kings “Pinot Noir” Sonoma County, CA 2016 (1.5L Magnum)

Passi Di Orma, Bolgheri, Italy 2018 (1.5L Magnum)

83 Rosé “Côtes de Provence” France (3L Jeroboam)

Le Cupole Trinoro Rosso Toscano, “Super Tuscan” Toscana, Italy 2016 (3L Jeroboam)

Veuve Clicquot “Yellow Label” Champagne, France, NV (1.5L Magnum)

Dom Perignon “Luminous Brut” Champagne, France 2012 (1.5L Magnum)

Dom Perignon “Luminous Brut” Champagne, France 2010 (3L Jeroboam)

Chateau d’ Esclans “Whispering Angel Rose” Cotes de Provence, France (9L Salmanazar)

WHITES

Vigneti Delle Dolomiti, “Terra Alpina” Pinot Grigio, Italy

Clouston & Co Sauvignon Blanc, Marlborough, New Zealand

Sainte Maxime, Sancerre, France

Maison Domaine De La Denante, Pouilly-Fuissé, France

Duckhorn, Chardonnay, Napa Valley, CA

Rombauer Sauvignon Blanc, Sonoma, California 2023

Neyers “Carneros District Chardonnay” Sonoma County, CA

Maison De La Denante “Pouilly Fuissé” Burgundy, France 2022

Antinori “Guado Al Tasso” Vermentino, Bolgheri, Italy

Carta Bianca “Collio” Pinot Grigio, Italy 2023

Alain Cailbourdin “Les Racines” Pouilly Fume, France 2021

La Villaudiere Jean-Marie Reverdy & Fils, Sancerre, France 2023

The Wonderland Project “White Queen” Chardonnay, Sonoma County, CA 2022

Franchetti “Passobianco” Chardonnay, Mt Etna, Sicily

Patz & Hall “Dutton Ranch Chardonnay” Russian River Valley, CA 2022

Les Monts “Hautes côte de Beaune” Burgundy, France 2023

J. Moreau & Fils Chablis 1er Cru “Fourchaume” France 2021

Far Niente Chardonnay, Napa Valley, CA 2023

Kistler “Les Noisetiers” Chardonnay, Russian River Valley, CA 2023

Chavy Chouet Puligny Montrachet, “Les Enseignères” France 2023

REDS

Nittardi “Belcanto” Chianti, Classico, Italy

Lemelson Vineyards, Pinot Noir, Willamette Valley, OR

Antinori “Guado Al Tasso” Bolgheri, Italy

Textbook Reserve, Cabernet Sauvignon, Napa Valley, CA

The Wonderland Project “Two Kings” Pinot Noir, Sonoma County, CA 2022

Ottomani, Chianti Classico, Italy 2021

Duckhorn, Merlot, Napa Valley, CA 2022

Tenuta Di Trinoro “Le Cupole” Super Tuscan, Italy 2022

Domaine Drouhin-Laroze, Côte d’Or Bourgogne, Pinot Noir, France 2021

Flowers, Pinot Noir, Russian River Valley, CA 2022

Wonderland Project “Number 9” Cabernet Sauvignon, Napa Valley, CA 2022

Chateau Castelot, Saint Emilion Grand Cru, Bordeaux, France 2018

Cesare Bussolo,” Vigna Santa Lucia” Barbera D’Alba, Italy 2017

Vigna Santa Lucia “Barbera D’Alba” Italy 2017

Famiglia Anselma, Barolo, Italy 2011

Cristom Pinot Noir “Mt. Jefferson” Willamette Valley, OR 2022

Pierre Girardin “Éclat De Calcaire” Bourgogne Pinot Noir, France 2022

La Serena, Brunello Di Montalcino, Italy 2018

Scribe, Cabernet Sauvignon, Atlas Peak Napa Valley, CA 2021

Kistler, Pinot Noir, Russian River Valley, CA 2023

Caiarossa, Super Tuscan, Italy 2019

Château La Pointe “Pomerol” Bordeaux, France 2020

Schrader Cellars “Double Diamond” Napa Valley, CA 2022

Roccolo Grassi, Amarone della Valpolicella, Italy 2016

Nickel & Nickel, Branding Iron, Napa Valley, CA

Giodo, Brunello Di Montalcino, Italy, 2019

Chateau Talbot, Saint-Julien Grand Cru Classe, France 2015

Antinori “Tignanello” Italy 2021

Cesare Bussolo “Fossati” Barolo, Italy 2017

Tenuta Di Trinoro “Palazzi” Italy, 2015

Joseph Phelps “Insignia” Napa Valley, CA 2021

Les Fortes De Latour, Pauillac, France 2016

Gaja “Conteisa” Barolo, Italy 2013

Tenuta San Guido “Sassicaia” Bolgheri, Italy 2011

Château Lafite Rothschild, Pauillac, France 2018