

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 pistachio 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

ESPRESS YOURSELF

Casamigos Reposado, Panther espresso, Kahlua

CUCINA SPRITZ

Aperol, St. Germaine, Grand Marnier, Lemon, Prosecco

WHATTHEMELON

Casamigos Reposado, Fresh Watermelon, Lime, Agave

THAT MY CUE

Revenge Rum, St. Germain, Fresh Cucumber, Lemon

LYCHEE 75

Ketel Grapefruit Rose, Lychee, Maraschino Cherry Juice, Lime, prosecco

BLUEBERRY GIN MARTINI

Tanqueray Gin, Blueberries, St. Germain, Lime, & Agave

KETEL ONE PEACH JOHN DALY

Ketel Peach, Chinola, Lemon, Unsweetened Tea

ORANGE CREAMSICLE

Ketel One Orange, Triple Sec, Orgeat, Vanilla, Fresh Orange Juice, Prosecco

PALMSTAR MARTINI

Ketel One Vodka, Chinola, Lime, Vanilla

WHITE NEGRONI

Another Hendricks Gin, Bitter Bianco, Crem de Cacao, Orange Twist

BEER SELECTION

8

ATHLETIC BREWING

“ATHLETIC LIGHT”

San Diego, CA (Non Alc)

BEACH ACCESS

Lager, West Palm Beach

CORONA LAGER

Mexico

MONTAUK BREWING “WAVE CHASER”

IPA, Montauk, NY

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

	GLASS	BTL
Olema Rose, Cotes de Provence, France	14	56
Franzi e Cratzi , Prosecco, Italy	14	66
Franzi e Creazi , Prosecco Rose, Veneto, Italy	16	76
Veuve Clicquot “Yellow Label Reserve” NV, Champagne, France	30	200
Scribe Rose, California		65
Hampton Water , Sparkling Rose, France		75
Domaines OTT Rosé Clos Mireille, Grand Cru, Côtes de Provence, France		150
Veuve Clicquot Rosé, Champagne, France, NV		250
Ruinart “Blanc De Blanc” Champagne, France, NV		375
Krug , Grande Cuvée Brut Champagne, France, NV		485
Dom Perignon Brut , Champagne, France 2015		700
Armand De Brignac “Ace of Spades” Champagne, France		750
Dom Perignon Rose Brut , Champagne, France 2010		1000
Dom Perignon “P2 Plenitude,” Champagne, France		2000

WHITES

Vigneti Delle Dolomiti, “Terra Alpina” Pinot Grigio, Italy	14	56
Nectotium , Venezia Giulia Pinot Grigio, Italy	16	64
Clos Henri , Sauvignon Blanc, Marlborough, New Zealand	18	72
Henri de Bareuli Chablis, France	20	80
Alma De Cattleya , Chardonnay, Sonoma, CA	20	80
Maison Idiart “Le Tazzoner” Sancerre, France	22	88
Rombauer Sauvignon Blanc , Sonoma, California 2023		65
Neyers “Carneros District Chardonnay” Sonoma County, CA		70
Maison De La Denante “Pouilly Fuissé” Burgundy, France 2022		75
Antinori “Guado Al Tasso” Vermentino , Bolgheri, Italy		75
Carta Bianca “Collio” Pinot Grigio, Italy 2023		80
Duckhorn , Chardonnay, Napa Valley, CA		85
La Villaudiere Jean-Marie Reverdy & Fils, Sancerre, France 2023		85
Franchetti “Passobianco” Chardonnay, Mt Etna, Sicily		95
Patz & Hall “Dutton Ranch Chardonnay” Russian River Valley, CA 2022		125
Louis Robin Vosgros Chablis 1er Cru, France 2023		135
Les Monts “Hautes côte de Beaune” Burgundy, France 2023		135
Far Niente Chardonnay, Napa Valley, CA 2023		140
Kistler “Les Noisetiers” Chardonnay, Russian River Valley, CA 2023		185
Matthias Planchon “Chambrates” Sancerre, France		200
Chavy Chouet Puligny Montrachet, “Les Enseignères” France 2023		395

REDS

Antinori “Peppoli” Chianti Classico, Italy	16	64
Cristom Pinot Noir , Willamette Valley, Oregon	18	74
Rocca Di Frasinello , Toscana, Italy	20	80
Annabella , Cabernet Sauvignon, Napa Valley	22	88
Casanuova di Nittardi , Chianti Classico, Italy 2021		75
Duckhorn , Merlot, Napa Valley, CA 2022		85
Grattamacco , Bolgheri Rosso, Italy		85
Domaine Drouhin-Laroze, Côte d’Or Bourgogne , Pinot Noir, France 2021		95
Wonderland Project “Number 9” Cabernet Sauvignon, Napa Valley, CA 2022		115
Flowers , Pinot Noir, Russian River Valley, CA 2022		125
Chateau Castlot , Saint Emilion Grand Cru, Bordeaux, France 2018		125
Cesare Bussolo, “Vigna Santa Lucia” Barbera D’Alba, Italy 2017		135
Famiglia Anselma , Barolo, Italy 2011		150
Pierre Girardin “Éclat De Calcaire” Bourgogne Pinot Noir, France 2022		160
La Serena , Brunello Di Montalcino, Italy 2018		170
Scribe , Cabernet Sauvignon, Atlas Peak Napa Valley, CA 2021		180
Kistler , Pinot Noir, Russian River Valley, CA 2023		185
Caiarossa , Super Tuscan, Italy 2019		190
Château La Pointe “Pomerol” Bordeaux, France 2020		195
Schrader Cellars “Double Diamond” Napa Valley, CA 2022		225
Roccolo Grassi , Amarone della Valpolicella, Italy 2016		255
Nickel & Nickel , Branding Iron, Napa Valley, CA		285
Giodo , Brunello Di Montalcino, Italy, 2019		295
Seasmoke “TEN” Sta.Rita Hills, California 2023		295
Chateau Talbot , Saint-Julien Grand Cru Classe, France 2015		325
Antinori “Tignanello” Italy 2021		425
Cesare Bussolo “Fossati” Barolo, Italy 2017		465
Tenuta Di Trinoro “Palazzi” Italy, 2015		500
Joseph Phelps “Insignia” Napa Valley, CA 2021		595
Les Fortes De Latour , Pauillac, France 2016		650
Tenuta San Guido “Sassicaia” Bolgheri, Italy 2011		750
Château Lafite Rothschild , Pauillac, France 2015		2000

