

CUCINA



RISTORANTE • PIZZA • VINO

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7100 Fairway Dr., Suite 61 A • Palm Beach Gardens, FL 33418

Catering Menu

Salads

	Half Tray 6/8 people	Full Tray 12/15 people
Caprese	\$45	\$79
Fresh mozzarella, tomatoes, almond pesto, basil, balsamic drizzle		
House Salad	\$35	\$60
Mix Greens, red onions, grape tomatoes, cucumbers, balsamic vinaigrette		
Caesar Salad	\$35	\$60
Romaine lettuce, homemade caesar dressing, garlic croutons and Grana Padano cheese		
Greek Salad	\$45	\$79
Mix greens, cucumber, feta cheese, red onions, tomatoes, kalamata olives, Greek vinaigrette		
Beet Salad	\$40	\$75
Arugula, roasted red and golden beets, pickled onions, herb goat cheese, pistachio, lemon vinaigrette		
Cobb Salad	\$55	\$99
Bacon, House greens, hard boiled eggs, tomatoes, gorgonzola cheese, balsamic dressing		

Add Grilled Chicken \$25 / \$40 • Add Grilled Shrimp \$35 / \$60

Add Salmon \$45 / \$80 • Add Steak \$55 / \$100

16oz Extra Homemade Dressings \$10: Ranch, Lemon Vinaigrette, Blue Cheese, Creamy Balsamic, Caesar, greek, honey mustard.

Appetizers

Mussels Posillipo	\$55	\$100
Mussels, garlic, white wine, grape tomatoes, light spicy red sauce or classic white, served with crostini.		
Calamari Fritti	\$45	\$80
Fried calamari and zucchini served with lemon and arrabiata sauce		
Melanzane Parmesan	\$45	\$85
Light pan fried eggplant, San Marzano Sauce, Parmesan, mozzarella, basil pesto		
Arancini	\$35	\$60
Lightly fried havarti and arborio rice balls served with chipotle mayo		
Calamari Arrabiata	\$50	\$95
Sautéed calamari, garlic, hot cherry peppers, tomatoes, basil, parsley, E.V.O.O		
Garlic Knots	\$18	\$35
Meatballs in Homemade Marinara Sauce	\$45	\$79
Truffle Fries	\$45	\$79
Sautéed Spinach	\$45	\$79
French Fries	\$40	\$69
Spaghetti Pomodoro	\$40	\$69
Sautéed Broccoli	\$45	\$79
Garlic Mashed Potatoes	\$45	\$79
Chicken Tenders and Fries	\$55	\$100

16oz Tomato Sauce \$10.00 • 16oz Meat Sauce \$15.00

16oz Alfredo Sauce \$12.00 • 16oz Pink Vodka Sauce \$12.00

Delivery Fee \$100 • Buffet style set up and clean \$175

Buffet style set and one server \$250, add second server \$60 for 4 hours.

*Prices subject to change without notice.

Risotti

	Half Tray 6/8 people	Full Tray 12/15 people
Risotto Funghi	\$65	\$120
Mix mushrooms, shallots, basil, Parmesan, truffle oil, creamy brown sauce		
Risotto Frutti di Mare	\$75	\$140
Mussels, clams, shrimp, calamari, nduja, light spicy tomato sauce, garlic		
Risotto Primavera	\$55	\$100
Garlic, E.V.O.O., shallots, zucchini, yellow squash, mushrooms, green peas, tomatoes, basil, Parmesan, butter		
Risotto Saffron	\$65	\$120
Shallots, chicken, green peas, and Parmesan		

Baked Pasta

Includes Freshly Baked Focaccia Bread

Spaghetti Meatballs	\$45	\$89
Meatballs, San Marzano sauce, Grana Padano, basil		
Lasagna	\$75	\$140
Meat sauce, ricotta cheese, San Marzano sauce, Parmesan, mozzarella, basil		
Cheese Ravioli	\$45	\$89
San Marzano sauce, Parmesan, basil		
Lobster Ravioli	\$45	\$120
Vodka pink sauce or Creamy pesto		
Rigatoni Bolognese	\$49	\$89
Mezzi rigatoni, creamy meat sauce, parsley, Parmesan, nutmeg		
Penne Alfredo	\$55	\$100
Creamy Parmesan sauce		
Penne Pesto	\$65	\$120
Creamy pesto sauce, grape tomatoes, Grana Padano		
Spaghetti Carbonara	\$59	\$110
Pancetta, onions, Grana Padano, parsley, green peas, creamy sauce and egg yolk		
Baked Ziti	\$45	\$89
Mezzi rigatoni, San Marzano sauce and melted mozzarella		
Gnocchi Sorrentino	\$65	\$120
Potato gnocchi, pomodoro sauce, basil, fresh mozzarella		

Add Grilled Chicken \$25 / \$40 • Add Grilled Shrimp \$35 / \$60

Entrées

Your Choice of preparation / prices do not include pasta

Chicken Marsala	\$79	\$120
Sauteed, mix mushrooms, basil and marsala wine sauce		
Chicken Piccata	\$79	\$120
Sauteed, lemon butter wine sauce, cappers		
Chicken Francese	\$79	\$120
Egg wash Chicken breast, lemon butter white wine sauce		
Chicken Parmigiana	\$79	\$120
Lightly fried chicken breast, San Marzano sauce, mozzarella and basil		
Battuta Di Pollo	\$79	\$120
Pounded herbed chicken breast, served with veggies		
Pollo Milanese	\$79	\$120
Served with arugula, grape tomatoes, shaved Parmesan, red onions, Grana Padano, E.V.O.O. and balsamic reduction		
Veal Marsala	\$95	\$160
Veal scallopini, mix mushrooms, basil and marsala wine sauce		
Veal Piccata	\$95	\$160
Veal scallopini, lemon butter wine sauce, cappers		
Veal Francese	\$95	\$160
Egg washed veal scallopini, lemon butter white wine sauce		
Veal Parmigiana	\$95	\$160
Lightly Breaded, Pomodoro sauce, mozzarella and basil		
Veal Saltimbocca	\$95	\$160
Spinach, Prosciutto, Fresh Mozzarella		
Veal Fiorentina	\$95	\$160
Sliced Tomato, Spinach, Mozzarella		

Add Pasta \$15 / \$20

Dolci

Homemade Tiramisu	\$60	\$120
Cannoli	\$35	\$70