



CUCINA

P A L M B E A C H

APPETIZER

MEZZE *loaded hummus platter, raw vegetables, tapenade, salsa verde, roasted garlic, marinated olives, pita, pistachio, sesame seeds* 21

CRISPY CALAMARI *calabrese pepper tomato sauce & lemon sauce* 18

AHI TACO *crisp little tortilla, citrus soy, avocado, lightly spiced sesame rice (2 ea)* 15

SPANISH OCTOPUS *white bean puree, salsa verde, tapenade* 23

SHRIMP COCKTAIL *giant shrimp served over ice, cocktail sauce & whole grain mustard sauce* MKT

MEATBALLS *prime beef brisket with tomato brasato, shaved pecorino, crostini* 16

ROASTED ORGANIC CHICKEN WINGS *fresh herbs, caramelized onions & gorgonzola sauce* 19

EGGPLANT PARMIGIANO *basil pesto, san marzano tomato sauce, parmigiano-reggiano, mozzarella* 12

GREEN & GARDEN

CHOPPED WEDGE *organic lettuce, bacon, blue cheese ranch, tomato, scallion* 16

CAESAR SALAD *choice of romaine, organic kale or brussels, with croutons* 14

CUCINA HOUSE *tomato, cucumber, mixed greens, onions, fennel, avocado* 12 | *large for sharing* 16

SUPERFOOD CHOP *carrots, kale, quinoa, cress, brussels, apples, pistachio, pomegranate, berries* 14
add chicken +10.00

THIN CRUST PIZZA

well done, neapolitan style

2 A.M. *red onion, sausage, spicy cherry peppers, mozzarella* 21

NONNA'S MEATBALL *prime brisket meatballs, tomato, fresh mozzarella, shaved parmigiana* 22

MARGHERITA *fresh mozzarella, tomato, basil* 19

PEPPERONI *mozzarella, tomato, oregano* 21

CLASSICS

JUST A NICE PIECE OF FISH *dayboat catch OR king salmon served with charred brussels hay & organic kale, pomme purée, citrus sauce OR superfood chopped salad with vinaigrette* MKT

CHICKEN CUCINA *slow braised 1/2 chicken with cherry peppers, sausages, garlic, onion, tomato* 25

RIGATONI ALLA VODKA *tomato, onion, parmigiano* 18

POLLO PARM *thin cutlet of bell & evans chicken breast with house sauce, parm & mozzarella, served with rigatoni* 21

IMPOSSI-BOWL *plant based protein bowl with vegan aioli, rice, salsa fresca, avocado & fresh lime* 21

SORRENTINO *pan crisped organic cutlet, thinly sliced prosciutto, wild mushroom crust with provolone, white wine & truffle veloute* 32

AHI TUNA STEAK *local, wild caught seared sesame crusted yellowfin tuna served with our homemade ponzu sauce, poke sauce, charred brussels and mixed greens salad* MKT

SIDES

POMME PURÉE 8

CHARRED VEGETABLE 8



eating raw or undercooked beef, eggs, pork, or shellfish may increase your risk of foodborne illness