

CUCINA ALESSA CATERING MENU

Please allow 24 hour advance notice

BREAKFAST

Breakfast picked-up time is 11:30 AM-3PM

Bacon: Crispy smoked bacon Half \$60

Sausage: Mild Italian sausage Half \$60

Breakfast Potatoes: Potatoes-onions-peppers-rosemary Half \$50

Frittata: Eggs-spinach-peppers-onions-mushrooms Half \$80

Egg White Frittata: Egg whites-spinach-peppers-onions-mushrooms Half \$80

Buon Giorno Panini: Scrambled eggs-pancetta-smoked mozzarella cheese-tomato bruschetta Half \$120

Avocado Egg Toast: Focaccia bread-avocado mash-bruschetta tomatoes-arugula-boiled eggs-pesto sauce Half \$110

Famous French Toast: Baguette-vanilla custard-mascarpone cream- maple syrup-seasonal fruit-roasted almonds Half \$90 Full \$150

ANTIPASTI

HALF TRAYS (feeds up to 12 people).

Bruschetta Al Pomodoro: Roma Tomatoes, basil-garlic-Focaccetta

(40 pieces) \$ 50 (64 pieces) \$ 90

House Focaccia Garlic Bread & Arrabiatta sauce:

Focaccia bread-garlic oil-parsley-Parmigiano cheese Arrabiatta sauce (40 pieces) \$ 50 (64 pieces) \$ 90

Calamari Fritti: Crispy Calamari-Arrabiatta sauce \$ 100

Fritto Misto: Fried shrimps-calamari-zucchini Arrabiatta sauce \$120

Scampi Capri: Sauteed shrimps-garlic-chili flakes-tomato lobster reduction sauce \$120

Ravioli Di Zucca: House-made butternut squash ravioli-sage-browned butter sauce \$100

Bella Mia Meatballs: Meat balls-polpette sauce-burrata cheese \$100

Carpaccio: Thin slices of cured Filet Mignon-extra virgin olive oil-lemon-capers-shaved Parmigiano-baby arugula \$75

Affettati E Formaggi: 3 assorted cheeses-3 assorted meats-arugula-seasonal fruit-olives-nuts-honey \$130

Fruit Platter: Assorted seasonal fruit \$60

add extra: assorted cheese \$30

Vegetable Platter: Assorted seasonal vegetables-ranch \$60

Chef's Board: Special grazing board created by the chef \$200

INSALATA E PANINI

add extra: Chicken \$40 Shrimp \$50 salmon \$60

Della Casa: Mixed greens-tomatoes-mushrooms-shredded carrots-parmigiana cheese-Italian herbs Vinaigrette Half \$50 Full \$75

Julius Caesar: Romaine lettuce-parmigiana-garlic croutons- pecorino cheese house-made Caesar dressing Half \$55 Full \$90

Pere E Gorgonzola: Mixed greens-organic pears, gorgonzola dolce-caramelized walnuts-raspberry vinaigrette Half \$70 Full \$100

Fragole: Mixed greens-roasted golden beets strawberries-caramelized walnuts and strawberry red wine vinaigrette Half \$70 Full \$ 100

House chopped: Romaine lettuce-shrimp-bacon-avocado-bruschetta tomatoes- carrots-Caesar dressing Half \$100 Full \$150

Heirloom Burrata: Heirloom tomato carpaccio- arugula-Castelvetro olives, fresh burrata Half \$75

Caprese Salad: Roma tomatoes-fresh mozzarella-basil-Kalamata olives-extra virgin olive oil-balsamic reduction Half \$75

Avocado Burrata Toast: Focaccia bread-avocado mash-bruschetta tomatoes-arugula-burrata cheese pesto sauce Half \$110

Pollo Pomodoro Panini: Grilled chicken-mozzarella cheese-sundried tomatoes-arugula-pesto mayo Half \$120

Italian BLT Panini: Pancetta-mozzarella cheese-tomatoes-romaine lettuce-pesto mayo Half \$120

Polpette Panini: meatballs-mozzarella cheese-parmesan-polpette sauce Half \$120

Portobello Panini: Portobello mushroom-parmesan cheese-tomato bruschetta-arugula-pesto mayo Half \$120

SIDES (1/2 TRAYS)

BRUSSEL SPROUTS-PANCETTA-GARLIC-SAGE-BUTTER \$55

SAUTEED SEASONAL VEGETABLES \$50

SAUTEED SPINACH \$40

SAUTEED BROCCOLI \$40

ROASTED HERB POTATOES \$40

HOUSE FOCACCIA BREAD WITH SALSA VERDE \$25 (20 SERVINGS)

BELLA MEAT BALLS A LA CART \$6 EACH

SIDE MARINARA SAUCE \$12

SIDE ARRABIATTA SAUCE \$12

SIDE SALSA VERDE \$12

SIDE ALFREDO SAUCE \$15

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PASTAS

feeds up to: Half 10 servings Full 20 servings

Add extra: Chicken Half \$25 Full \$50
Shrimp Half \$30 Full \$60

Spaghetti Con Polpetta: Spaghetti-house-made meat balls-polpetta sauce Half \$90 Full \$130

Spaghetti Carbonara : Pancetta-onion-egg Half \$90 Full \$120

Spaghetti Vegetariani: Whole wheat spaghetti-seasonal vegetables-tomatoes-garlic-basil-extra virgin olive oil Half \$80 Full \$110

Penne Pesto: Penne-pesto sauce-sundried tomatoes Half \$80 Full \$110

Penne Funghi E Salsicce: Penne-Italian sausage-mushrooms-porcini arugula cream sauce Half \$90 Full \$120

Penne Norma: Penne-eggplant-smoked mozzarella-pomodoro sauce Half \$80 Full \$110

Rigatoni Toscana: Rigatoni pasta-chicken-sundried tomatoes-mushrooms-white wine cream sauce Half \$90 Full \$120

Conchiglie Gamberi E Asparagi: Seashell pasta-shrimp-asparagus-lobster cream sauce Half \$110 Full \$180

Conchiglie Con Pancetta: Spinach pasta-Italian smoked pancetta-seasonal mushrooms-onions-Marsala cream sauce Half \$90 Full \$120

Capellini Pomodoro: Angel hair pasta-garlic-basil-pomodoro sauce Half \$75 Full \$100

Lasagna Napoletana: Lasagna pasta-ricotta-crumbled meatballs-basil-bolognese sauce Half \$110 Full \$180

-DESSERTS-

TIRAMISU- MASCARPONE CREAM-LADY FINGERS-ESPRESSO-COFFEE LIQUOR HALF \$90 (20EA)

CANNOLI- CANNOLI SHELLS-MASCARPONE & RICOTTA CREAM HALF \$70 (20EA)

DESSERT BARS- ASSORTED DESSERT BARS HALF \$65 (20 EA)



FRESH PASTA

feeds up to: Half 10 servings Full 20 servings

Pappardelle Bolognese: Ribbon pasta-shaved parmigiano-bolognese sauce Half \$90 Full \$120

Pappardelle Al Sugo D'agnello: Ribbon pasta-braised lamb shoulder-shaved ricotta salata Half \$190 Full \$130

Fettuccine Alfredo: Fettuccine-parmigiano cream sauce Half \$90 Full \$120

Add extra: Chicken Half \$25 Full \$50 Shrimp Half \$30 Full \$60

Gnocchi Alla Sorrentina: Potato dumplings-garlic-basil-fresh mozzarella-pomodoro sauce Half \$80 Full \$110

available in Bolognese sauce or 4 Formaggi sauce

Ravioletti Bolognese: Meat ravioli-shaved parmigiano-bolognese sauce Half \$90 Full \$130

Ravioli D'Aragosta: Lobster fennel ravioli-vodka cream sauce Half \$110 Full \$180

Tortelli Di Carne: Braised short rib tortelloni-walnut porcini cream sauce Half \$90 Full \$130

Tortellini Di Pollo: Rosemary chicken tortellini-tomato-shallot-vodka cream sauce Half \$90 Full \$130

Fusilli Napoli: Lemon fusilli pasta-shrimp-garlic-parsley-white wine cream sauce Half \$110 Full \$180

SECONDI

feeds up to: Half 10 servings Full 14 servings
(pricing is a la cart)

Pollo Saltimbocca: Pan-roasted chicken breast-sage-San Daniel prosciutto-smoked mozzarella-white wine sauce Half \$85 Full \$150

Pollo Parmigiana: Breaded chicken breast-asiago cheese-parmigiano-pomodoro sauce Half \$85 Full \$150

Pollo Marsala: Pan-roasted chicken breast-Portobello mushroom-marsala wine sauce Half \$85 Full \$150

Pollo Alla Lemone: Chicken medallions-lemon caper cream sauce Half \$85 Full \$150

Melanzane Parmigiana: Breaded eggplant-asiago cheese-parmigiano-pomodoro sauce Half \$80 Full \$140

Gamberoni Alla Brace: Grilled herb shrimp-linguini-alla checca sauce Half \$150 Full \$230

Salmone Al Ferri: Grilled salmon filet-rosemary lemon sauce Half \$100 Full \$200 *price subjected to change

Filetto Barolo: Grilled filet mignon-Barolo wine sauce (cooked medium) Half \$ Market price Full \$ market price

for inquiries please contact us at Cucina Alessa

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