

SEAFOOD NIGHT MENU

First Course

Oyster

Cucumber emulsion, horseradish gel

Tuna Tartare

Pickled ginger, green onion, cucumber, avocado, lime

Ceviche

*Lemon caviar, pickled shallots, pickled peppers,
micro cilantro*

Second Course

Insalata Di Mare

*Scallops, shrimp, calamari, mussels, clams,
roasted fennel, heirloom tomatoes, citrus vinaigrette*

Third Course

Grilled Octopus

*Garlic and herb roasted fingerlings,
warm puttanesca salad, nduja*

Fourth Course

Seared Scallop & Crab risotto

Lemon, mascarpone, leeks, basil oil

Fifth Course

Potato Wrapped Halibut

*Lobster potato cake, saffron potato rouille, sauteed garlic
snow pea leaves, tomato pepper relish*

Sixth Course

Key Lime Tart

Chantilly cream, coconut crème anglaise



*Cucci Welcomes You to
Our Annual Seafood Night*

C U C C I
M O D E R N . I T A L I A N . C U I S I N E