

Cucina Alba
515 W 18th Street
New York, NY 10011

Server: Daniela R
Check #71
Guest Count: 7
Ordered:

Table 510

9/2/22 9:45 PM

6 Sb Spot Prawn	\$108.00
1 King Salmon	\$38.00
1 Chicken Diavola	\$30.00
1 Paccheri Pomodoro	\$24.00
1 Halibut Sottolio	\$36.00
1 Grey Goose	\$17.00
Cucumber Slices	
1 Steak Carpaccio	\$22.00
2 Calabrian Tuna Tartare	\$52.00
1 Yellowtail Crudo	\$28.00
1 Truffle Poached Burrata	\$26.00
3 GLS Bisol leio	\$42.00
1 BTL Leonardo Bussoletti, Ciliegiole Di	
Narni Rancie (2016)	\$80.00
No Make	
1 BTL Fabio Motta, Bolgheri Superiore Le	
Gonnare (2017)	\$150.00
No Make	
1 Sparkling Water	\$7.00
Subtotal	\$660.00
Large Party (20.00%)	\$132.00
Tax	\$58.57
Total	\$850.57

Suggested Additional Tip:

- + 2%: (Tip \$13.20 Total \$863.77)
- + 3%: (Tip \$19.80 Total \$870.37)
- + 5%: (Tip \$33.00 Total \$883.57)
- + 7%: (Tip \$46.20 Total \$896.77)

Tip percentages are based on the check price before taxes.

Thank you!

Cucina Alba
15 W 18th Street
New York, NY 10011

a R

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