

# LA CUCINA

PIZZERIA E RISTORANTE

## COCKTAILS 2.5oz

- LA CUCINA MARTINI** \$14  
*Ketel One Vodka, peach liquor, red vermouth, orange juice*
- VODKA MARTINI** (REG) \$14 (PREM) \$16  
*Ketel One Vodka, drop of dry martini, olives*
- GIN MARTINI** (REG) \$14 (PREM) \$16  
*Tanqueray Gin, drop of dry vermouth, olives*
- ESPRESSO MARTINI** \$14  
*Espresso coffee, vodka, Tia Maria*
- CHOCOLATE MARTINI** \$14  
*Ketel One Vodka, crème de cacao*
- NEGRONI** \$14  
*Tanqueray Gin, Campari bitter, red vermouth*
- OLD FASHIONED** \$14  
*Bulleit Bourbon whiskey, sugar cube angostura bitter, splash of water*
- COSMOPOLITAN** \$14  
*Ketel One Vodka, triple sec and cranberry juice*
- APPLETINI** \$14  
*Ketel One Vodka, apple liquor, apple juice, splash of 7up*
- AMARETTO SOUR** \$14  
*Di Saronno, lime juice, simple syrup*
- PAPER-PLANE** \$14  
*Bulleit Bourbon whiskey, aperol, amaro nonino, lemon juice*
- FRENCH 75** \$14  
*Tanqueray Gin, lemon juice, simple syrup, topped with Prosecco*
- MARGARITA** \$14  
*Jose Cuervo tequila, triple sec, margarita mix*

## LONG DRINKS 2oz

- APEROL SPRITZ** \$15.25  
*Italian prosecco, aperol liquor, soda water.*
- CAMPARI SPRITZ** \$15.25  
*Italian prosecco, Bitter Campari, soda water.*
- SANGRIA (RED OR WHITE)** \$15.25  \$28  
*Wine, Cointreau, orange juice, fresh fruit.*
- AMARETTO FIZZ** \$15.25  
*Di Saronno, lemon juice, topped with soda water.*
- RUM PUNCH** \$15.25  
*Capitan Morgan white rum, orange juice, cranberry juice, topped with gingerale and granadine.*
- TEQUILA SUNRISE** \$15.25  \$28  
*Jose Cuervo tequila, orange juice, splash of granadine and 7up.*
- CEASAR** \$15.25  
*Ketel One Vodka, tabasco, worschester sauce, clamato, olives.*
- LIMONCELLO SPRITZ** \$15.25  
*Limoncello, prosecco and soda water.*
- HUGO SPRITZ** \$15.25  
*Elder flower liquor, prosecco, soda water, fresh mint.*

## BEER ON TAP 20oz

- MORETTI** \$10.25
- STELLA ARTOIS** \$10.25
- MICHELOB ULTRA** \$10
- ANDERSON** (CREAM ALE) \$10.25
- BUD LIGHT** \$9
- COORS LIGHT** \$9
- BUBBLE STASH** (IPA) \$10
- MADRI** \$9.25



## BOTTLED BEER & COOLERS 3.4cl

- PERONI** \$7.25
- HEINEKEIN** \$7.25
- MILL STREET ORGANIC** \$7.25
- CORONA** \$7.25
- SMIRNOFF ICE** \$8
- SOMERSBY** \$8.25  
(ASK FLAVOUR)

## NON-ALCOHOLIC

- BOTTLED WATER** 750 ml \$6  
(SPARKLING OR FLAT)
- PERONI O.O** \$7
- HEINEKEIN O.O** \$7
- ISLAND TEA** \$7  
*Iced tea, freshly mixed fruit, splash of granadine*
- SHIRLEY TEMPLE** \$7  
*Orange juice, 7up, splash of granadine*
- RED BULL** \$6.50
- POP & JUICE** \$3.50

FRIDAY & SATURDAY

**\$12.50 LONG DRINK SPECIAL**

APEROL SPRITZER,  
CAMPARI SPRITZER  
AND AMARETTO FIZZ

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## RISERVA & VINTAGE

- AMARONE RISERVA \$140**  
*Cantine Feudi San Pio Veneto*
- BAROLO RISERVA \$150**  
*Cantine Gianni Gagliardo Piemonte*
- BRUNELLO RISERVA \$180**  
*Cantine il Poggiolo Toscana*
- TIGNANELLO \$260**  
*Cantine Marchesi Antinori Toscana*
- 2012 BARBARESCO VINTAGE \$220**  
*Cantine Salvano Piemonte*
- 2011 BAROLO VINTAGE \$240**  
*Cantine Salvano Piemonte*
- SASSICAIA \$560**  
*Tenuta San Guido Bolgheri Toscana*
- ORNELLAIA \$600**  
*Cantine Bolgheri Toscana*

### RISERVA & VINTAGE

NOT AVAILABLE FOR  
HALF PRICE FEATURE

## SPUMANTI & CHAMPAGNE

- PROSECCO**  
🍷 \$11 🍷 \$45
- PROSECCO ROSÉ**  
🍷 \$12 🍷 \$50
- PROSECCO FRANCIACORTA \$80**
- VEUVE CLIQUOT \$190**  
*Not Available for Half Price Feature*
- MOET & CHANDON \$190**  
*Not Available for Half Price Feature*
- DOM PERIGNON \$520**  
*Not Available for Half Price Feature*

### WEDNESDAY NIGHT

### HALF PRICE WINE BOTTLES

RISERVA & VINTAGE  
NOT AVAILABLE FOR HALF PRICE FEATURE

## VINI BIANCHI

- HOUSE WHITE**  
🍷 \$9.50 🍷 \$40
- SOAVE (VENETO)**  
🍷 \$10 🍷 \$40
- PINOT GRIGIO (FRIULI)**  
🍷 \$11.50 🍷 \$45
- CHARDONNAY (VENETO)**  
🍷 \$11 🍷 \$45
- SAUVIGNON BLANC (ITALIAN)**  
🍷 \$11 🍷 \$45
- SAUVIGNON BLANC (NEW ZEALAND)**  
🍷 \$11 🍷 \$45
- RIESLING (CANADA)**  
🍷 \$11 🍷 \$45
- CERASUOLO ROSÉ (ABRUZZO)**  
🍷 \$11 🍷 \$45
- PECORINO (ABRUZZO)**  
🍷 \$11 🍷 \$45
- PINOT GRIGIO RISERVA \$65**
- FALANGHINA (CAMPANIA) \$65**
- GRECO DI TUFO (CAMPANIA) \$70**
- ETNA BIANCO (SICILIA) \$70**

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## VINI ROSSI

### HOUSE RED

🍷 \$9.50 🍷 \$40

### CHIANTI (TOSCANA)

🍷 \$11 🍷 \$45

### CABERNET SAUVIGNON (ITALIAN)

🍷 \$12 🍷 \$48

### NERO D'AVOLA (SICILIA)

🍷 \$10.50 🍷 \$42

### VALPOLICELLA (VENETO)

🍷 \$12 🍷 \$48

### BARBERA D'ASTI (PIEMONTE)

🍷 \$11 🍷 \$45

### PRIMITIVO (PUGLIA)

🍷 \$12 🍷 \$48

### SHIRAZ (AUSTRALIA)

🍷 \$12 🍷 \$48

### RUBRATO (CAMPANIA)

🍷 \$12 🍷 \$48

### CHIANTI RISERVA (TOSCANA)

🍷 \$17 🍷 \$70

### ROMAEUS (LAZIO)

🍷 \$13 🍷 \$55

## VINI ROSSI

### 🍷 ETNA ROSSO (SICILIA) \$70

### 🍷 PINOT NERO (TRENTINO) \$60

### 🍷 LANGHE NEBBIOLO \$70 (PIEMONTE)

### 🍷 MORELLINO DI SCANSANO \$70 (TOSCANA)

### 🍷 ROSSO DI MONTALCINO \$80 (TOSCANA)

### 🍷 VALPOLICELLA RIPASSO \$80 (VENETO)

### 🍷 CHIANTI CLASSICO DOCG \$90 (TOSCANA)

### 🍷 TAURASI (CAMPANIA) \$100

### 🍷 LUCENTE (TOSCANA) \$100

### 🍷 LAMBORGHINI TAURUS (UMBRIA) \$110

### 🍷 AMARONE (VENETO) \$110

### 🍷 BAROLO (PIEMONTE) \$120

### 🍷 BRUNELLO DI MONTALCINO \$140 (TOSCANA)

## LA CUCINA HOURS

### CLOSED MONDAY

TUESDAY	4:30 PM - 12:00 AM
WEDNESDAY	4:30 PM - 12:00 AM
THURSDAY	4:30 PM - 12:00 AM
FRIDAY	4:30 PM - 1:00 AM
SATURDAY	4:30 PM - 1:00 AM
SUNDAY	4:30 PM - 12:00 AM

KITCHEN CLOSSES AT 10 PM



# LA CUCINA

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## DESSERT

### TIRAMISU' \$12

Homemade Tiramisu' with eggs, sugar, mascarpone, laid on a bed of savoiardi dipped in espresso coffee.

### CREME BRULE' \$11

Homemade Crème Brule' made with eggs, cream, sugar (Ask for the flavor fo the day)

### TORTA AL CIOCCOLATO \$12

Homemade dark and milk chocolate mousse cake covered with cocoa powder.

### CANNOLI SICILIANI \$11

Italian cannoli shells filled with sweet creamy ricotta cheese and chocolate chunks.

### TARTUFO AL CIOCCOLATO \$11

Chocolate gelato with a zabaione cream and hazelnut centre, topped with cocoa powder.

### TARTUFO AL LIMONCELLO \$11

Lemon gelato with a heart of limoncello covered in meringue.

### SORBETTO AL LIMONE \$10

Refreshing lemon sorbetto served in the natural fruit shell.

### DESSERT PLATTER \$38

Tiramisu, Cannoli Siciliani, Torta Al Cioccolato and Tartufo Gelato.

## CAFFETTERIA

ESPRESSO	\$2.75	DOUBLE	\$4.50
ESPRESSO DECAF	\$3	DOUBLE	\$4.50
AMERICANO	\$3.50	DECAF	\$3.75
CAPPUCCINO	\$3.95	DECAF	\$4.25
LATTE MACCHIATO	\$3.95	DECAF	\$4.25
TEA	\$3		

## SPECIALTY COFFEE 2oz

### COFFEE DREAM \$14.50

Espresso, Baileys, whipped cream

### SPANISH COFFEE \$14.50

Espresso, Tia Maria, Brandy, whipped cream

### MONTE CRISTO \$14.50

Espresso, Grand Marnier, Tia Maria, whipped cream

## LIQUORI & AMARI 1oz

AMARO AVERNA	\$6.25
AMARO MONTENEGRO	\$6.25
JAGERMEISTER	\$6.25
SAMBUCA	\$6.25
LIMONCELLO	\$6.25
AMARETTO DI SARONNO	\$6.25
BAILEYS	\$6.25
FRANGELICO	\$6.25

## PORT 1.5oz

TAYLOR FLADGATE (10 YEARS)	\$12
TAYLOR FLADGATE (20 YEARS)	\$16

## WHISKEY 1oz

CROWN ROYAL	\$7.25
JOHNNIE WALKER RED	\$7.50
JOHNNIE WALKER BLACK	\$9.25
JACK DANIELS	\$7.50
BUFFALO TRACE	\$9.50
BULLEIT BOURBON	\$7.50
WOODFORD RESERVE	\$9.50
GLENFIDDICH 12 YR	\$10
GLENFIDDICH 15 YR	\$14.50
GLENLIVET 12 YR	\$10
GLENLIVET 15 YR	\$14.50
MACALLAN	\$18
JAMESON	\$9
OBAN 14 YR	\$18
LAGAVULIN	\$20

## BRANDY & COGNAC 1oz

VECCHIA ROMAGNA	\$7
COURVOISIER VS	\$15
HENNESSY VSOP	\$19
REMY MARTIN XO	\$28

## VODKA 1oz

KETEL ONE	\$8
CIROC PEACH	\$9
GREY GOOSE	\$10

## GIN 1oz

TANQUERAY	\$7.25
TANQUERAY N. TEN	\$8.50
HENDRICKS	\$9

## RUM 1oz

CAPTAIN MORGAN	\$7.25
CAPTAIN MORGAN SPICED	\$7.25
APPLETON	\$8.50

## TEQUILA 1oz

JOSE CUERVO	\$7.25
CASAMIGOS	\$9.50
DON JULIO BLANCO	\$10.25
DON JULIO REPOSADO	\$11.25
DON JULIO 1942	\$28

## GRAPPA 1oz

CASTAGNER FUORICLASSE MORBIDA	\$10
CASTAGNER FUORICLASSE (3 YEARS)	\$14
CASTAGNER TORBANERA	\$14
BERTA NIBBIO	\$14
SASSICAIA	\$28
CASTAGNER FUORICLASSE (14 YEARS)	\$30