

LA CUCINA

PIZZERIA E RISTORANTE

ANTIPASTI

- ✓ **PARMIGIANA DI MELANZANE** \$15
Layers of fried sliced eggplant, homemade tomato sauce, fresh fior di latte mozzarella, Parmigiano Reggiano.
- ✓ **BRUSCHETTE AL POMODORO (6 PIECES)** \$14
Toasted sliced bread topped with chopped tomato, garlic, basil and extra v. olive oil.
- ARANCINI DI RISO (3 PIECES)** \$14.50
Homemade rice balls stuffed with Bolognese ragu, sweet peas and mozzarella.
- COZZE ALLA MARINARA** \$18
Steamed mussels served in a light tomato sauce with garlic, onion and fresh basil. Served with deep fried bread.
- BOCCONCINI DI PIZZA (6 PIECES)** \$18.50
Pizza bites folded and filled with soppressata, ham and fior di latte mozzarella.
- ✓ **BOCCONCINI DI PIZZA VEGETARIANI (6 PIECES)** \$17.50
Pizza bites folded and filled with red peppers, zucchini, mushrooms and fior di latte mozzarella.
- CALAMARI FRITTI** \$18
Deep-fried lightly-floured Atlantic calamari, zucchini and eggplant.
- SALUMI E FORMAGGI** \$16 (FOR ONE) \$30 (FOR TWO)
Classic salumi and cheese board with Parma prosciutto, cacciatorino salami, hot Calabrese salami, italian coppa, Parmigiano cheese and olives.
- POLPETTINE DELLA NONNA (3 PIECES)** \$14.50
Homemade meatballs made with beef, pork, served in a marinara sauce.
- GAMBERI ALLA DIAVOLA** \$19.50
Black tiger shrimp sautéed in spicy tomato sauce served with deep fried bread.
- ✓ **BURRATA** \$19
Fresh Italian buffalo mozzarella with a luxurious creamy center, served on a bed of arugula with cherry tomatoes and crostini.



INSALATE

- ✓ **CAPRESE SALAD** \$18
Fresh buffalo mozzarella, tomatoes, basil, drizzled with extra v. olive oil and balsamic reduction.
- ✓ **CLASSICA** \$12
Mixed greens salad, cherry tomato, Italian dressing.
- ✓ **CESARE** \$14
Romaine lettuce, grated Parmigiano, croutons, homemade Caesar dressing.
- ✓ **ARUGULA E GRANA** \$16
Fresh arugula salad, shaved Grana Padano, cherry tomato, citronette dressing and balsamic reduction.

ADD CHICKEN \$7 ADD SHRIMPS(4 PIECES) \$12

✓ VEGETARIAN 🔥 SPICE Ⓜ️ GLUTEN FREE

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FRESH HOMEMADE PASTA PASTA FRESCA MADE IN HOUSE

GLUTEN FREE PASTA OPTION AVAILABLE

PASTA DELLO CHEF

Please ask your server for the featured homemade pasta

- PASTA AL POMODORO (ARRABBIATA (SPICY) BY REQUEST) \$19**
Your choice of homemade Fettuccine, penne or gnocchi served in a San Marzano tomato sauce.
- CANNELLONI DELLA NONNA \$23**
 Homemade ricotta and spinach cannelloni with tomato sauce and bechamel.
- FETTUCCINE AI FUNGHI DI BOSCO \$26**
 Homemade fettuccine with fresh wild mushroom served in a light cream sauce, finished with Parmigiano Reggiano.
- TAGLIATELLE BOLOGNESE \$25**
Homemade tagliatelle served with a traditional Bolognese ragu sauce.
- RAVIOLI AL TARTUFO \$28**
Homemade ravioli filled with braised beef, served with a creamy black truffle sauce, butter and Parmigiano Reggiano
- FINI FINI ALLA PESCATORA \$28**
Homemade spaghettini with calamari, shrimp, mussels and clams in a light tomato sauce.
- GNOCCHI AI QUATTRO FORMAGGI \$26**
Homemade potato gnocchi tossed in a four Italian cheese creme sauce.
- RIGATONI ALLA GENOVESE \$26**
Homemade rigatoni slow cooked beef onions and Parmigiano Reggiano.
- PENNE ALLA VODKA \$24**
Homemade penne with Italian pancetta (Italian bacon) in a rosé vodka cream sauce.

ADD CHICKEN \$7 ADD SHRIMPS(4 PIECES) \$12

SUNDAY NIGHTS PASTA NIGHT

ENJOY ANY OF OUR HOMEMADE PASTAS FOR JUST \$19



SECONDI SFIZIOSI

- POLLO ALLA PAESANA \$24**
Roasted chicken supreme served with roasted potatoes and seasonal vegetables.
- CHICKEN PARMIGIANA \$26**
Breaded chicken cutlet in a marinara sauce topped with fresh mozzarella with side fettuccine.
- MAIALINO AL FORNO \$25**
Slow cooked pork tenderloin, served with demi-glaze sauce, roasted potatoes and seasonal vegetables.
- OSSOBUCO ALLA MILANESE \$34**
Red wine braised veal shank served on a saffron risotto.
- PESCATO DEL GIORNO MARKET PRICE**
Daily fresh market fish, based on availability.

VEGETARIAN SPICE GLUTEN FREE

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AUTHENTIC WOOD FIRED PIZZAS

PIZZA DELLO CHEF - Please ask your server for the daily pizza special.

✓ MARGHERITA \$19

San Marzano tomato, fresh fior di latte mozzarella, basil, extra v. olive oil.

✓ MARINARA \$16

San Marzano tomato, oregano, garlic, extra v. olive oil.

NAPOLETANA \$19

San Marzano tomato, anchovies, capers, garlic, oregano, basil, extra v. olive oil.

✓ SCARPARELLO \$19.50

San Marzano tomato, garlic, chilli flakes, Parmigiano Reggiano, extra v. olive oil.

COTTO E FUNGHI \$20

San Marzano tomato, fresh fior di latte mozzarella, ham, sautéed mushrooms, basil, extra v. olive oil.

✓ BUFALINA \$22

San Marzano tomato, fresh buffalo mozzarella, basil, extra v. olive oil.

CAPRICCIOSA \$20

San Marzano tomato, fresh fior di latte mozzarella, mushrooms, artichokes, black olives and ham.

✓ ITALIANA \$25

White pizza with fresh fior di latte mozzarella, cherry tomato, topped with fresh burrata cheese, basil and extra v. olive oil

✓ QUATTRO FORMAGGI \$19.50

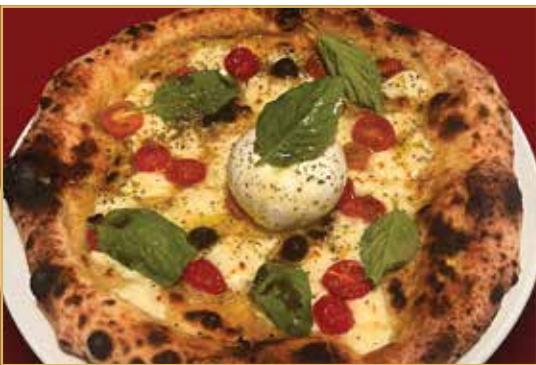
White Pizza with fresh fior di latte, gorgonzola, fontina, Asiago and Parmigiano Reggiano.

🔥 DIAVOLINA CALABRESE \$21.50

San Marzano tomato, fresh fior di latte mozzarella, roasted red pepper, hot Calabrese salame and La Cucina piccante.

NICOLA \$22

San marzano tomato, fresh fior di latte mozzarella, italian mild salamino, hot honey.



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

OUR WEEK OF SPECIALS

TUESDAY

PIZZA NIGHT

ENJOY ANY OF OUR WOOD FIRED PIZZAS FOR JUST \$18 (WITH THE PURCHASE OF A BEVERAGE)

WEDNESDAY

HALF PRICED

BOTTLES OF WINE

FRIDAY & SATURDAY

\$12.50 LONG DRINK SPECIAL

APEROL SPRITZER, CAMPARI SPRITZER AND AMARETTO FIZZ

SUNDAY

PASTA NIGHT

ALL PASTA \$19 (WITH THE PURCHASE OF A BEVERAGE)

✓ VEGETARIAN

🔥 SPICE

GF GLUTEN FREE

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AUTHENTIC WOOD FIRED PIZZAS

ABRUZZESE \$20.75

San Marzano tomato, fresh fior di latte mozzarella, abruzzese salame and mushrooms.

RUSTICA \$22

White Pizza with fresh fior di latte mozzarella, goat cheese, hot Calabrese salame and La Cucina piccante.

GENOVESE \$22

White Pizza with fresh fior di latte mozzarella, basil pesto, roasted red pepper, black olives, mushrooms and fresh basil.

AL POLLO \$21

San Marzano tomato, fresh fior di latte mozzarella, grilled chicken, roasted red pepper and Parmigiano.

PARMA \$23

White Pizza with fresh fior di latte mozzarella, cherry tomato, arugula and Parma prosciutto.

VEGETARIANA \$20.50

San Marzano tomato, fresh fior di latte mozzarella, grilled eggplant, zucchini, roasted red pepper and mushrooms.

CALZONE NAPOLETANO \$21

Folded pizza with fresh fior di latte mozzarella, fresh ricotta cheese, Italian ham, mild salame and San Marzano Tomato.

PAESANA (MEAT LOVERS) \$24

San Marzano tomato, fresh fior di latte mozzarella, Italian salame, ham, Italian sausage, Calabrese salame.

TARTUFO FUNGHI E SALSICCIA \$23.50

White pizza, fresh fior di latte mozzarella, roasted wild mushroom, Italian sausage and truffle sauce.

ALFREDO'S \$23 **STUFFED CRUST PIZZA** (ADD PARMA PROSCIUTTO \$5)

Base: San Marzano tomato, fresh fior di latte mozzarella, basil, extra v. olive oil.

Crust: Fresh Ricotta cheese and Italian hot soppressata.



V VEGETARIAN

S SPICE

GF GLUTEN FREE