

LA CUCINA

PIZZERIA E RISTORANTE



TAKE OUT MENU

ANTIPASTI

ZUPPA DEL GIORNO \$10

Please ask your server for the soup of the day.

✓ BRUSCHETTE AL POMODORO (5 PIECES) \$10

Toasted sliced bread topped with chopped tomato, garlic, basil and extra virgin olive oil.

ARANCINI DI RISO (3 PIECES) \$12

Homemade rice balls stuffed with Bolognese ragù, sweet peas, and mozzarella.

GAMBERI ALLA DIAVOLA \$18

Wild Red Argentinian Shrimp sautéed in spicy tomato sauce served with deep fried bread.

COZZE ALLA MARINARA \$14

Steamed mussels served in a light tomato sauce with garlic, onion and fresh basil.

BOCCONCINI DI PIZZA (6 PIECES) \$16

Pizza bites folded and filled with soppressata, ham and fior di latte mozzarella.

CALAMARI FRITTI \$16.50

Deep-fried lightly-floured Atlantic calamari.

SALUMI E FORMAGGI \$16 (FOR ONE) \$28 (FOR TWO)

Classic salami and cheese board with Parma prosciutto, Abruzzese salami, hot Calabrese salami, Italian mortadella, Parmigiano-Reggiano and olives.

POLPETTINE DELLA NONNA (3 PIECES) \$12

Homemade meatballs with beef, pork and veal, served in a marinara sauce.

✓ BURRATA \$16

Fresh Italian buffalo mozzarella (150g) with a luxurious creamy center, served on a bed of arugula and crostini.



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INSALATE

CLASSICA \$10

Mixed green salad, cherry tomatoes, Italian dressing.

CESARE \$11 (ADD CHICKEN \$3)

Romaine lettuce, shaved Parmigiano-Reggiano, croutons, homemade Caesar dressing.

ARUGULA E GRANA \$14

Fresh arugula salad, shaved grana, cherry tomato, citronette dressing and balsamic reduction.

CAPRESE SALAD \$16.50

Fresh buffalo mozzarella, tomatoes, basil, drizzled with extra virgin olive oil and balsamic reduction.

LA CUCINA HOURS

CLOSED MONDAY
TUESDAY - FRIDAY 12:00 PM - 11:00 PM
SATURDAY - SUNDAY 4:00 PM - 11:00 PM
KITCHEN CLOSSES AT 10 PM

SECONDI - ENTRÉE

VEAL PARMIGIANA \$25

Breaded veal cutlet in a marinara sauce, served with your choice of penne or tagliatelle in our San Marzano tomato sauce.

OSSOBUCO CACIO E PEPE \$29

Red wine braised veal shank served on a cacio e pepe risotto.

PICCATA AL LIMONE \$24

Pork tenderloin piccata in velvety lemon sauce and capers, served with roasted potatoes.

SUPREMA DI POLLO \$23

Sous-vied chicken supreme with garlic and herbs infused oil served with roasted potato and vegetables.

TAGLIATA DI MANZO \$34

10oz AAA black angus, 21 days aged, grilled New York strip loin, sliced and topped with arugula, cherry tomatoes, shaved parmigiano reggiano and balsamic reduction.

PESCATO DEL GIORNO - MARKET PRICE

Daily fresh market fish, based on availability.

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FRESH HOMEMADE PASTA

Our tomato sauce is made from tomatoes grown in the area around Naples, characterized by volcanic soil, plentiful sunshine and salty breezes, and are certified by the EU as "San Marzano" tomatoes DOP

PASTA DELLO CHEF

Please ask your server for the featured homemade pasta.

✓ PASTA AL POMODORO (ARRABBIATA (SPICY) BY REQUEST) \$16

Your choice of homemade tagliatelle, gnocchi or rigatoni served in a San Marzano tomato sauce.

LASAGNE \$24

Traditional Bolognese sauce between layers of fresh pasta and mozzarella, with Parmigiano Reggiano and béchamel sauce.

RIGATONI ALLA BOLOGNESE \$22

Homemade rigatoni served with a traditional bolognese ragù sauce.

RAVIOLI AL TARTUFO \$26

Handmade ravioli filled with braised beef, served with black truffle sauce and butter.

FINI FINI ZUCCHINE E GAMBERI \$26

Homemade spaghetti with Wild Red Argentinian shrimp and zucchini in a cherry tomato and white wine sauce.

✓ GNOCCHI AI 4 FORMAGGI \$24

Homemade potato gnocchi tossed in a four Italian cheese cream sauce.

PENNE ALLA VODKA \$22

Homemade penne with Italian pancetta in a rosé vodka cream sauce.

✓ FETTUCCINE AI PORCINI \$25

Homemade fettuccine with fresh porcini mushrooms, finished with Parmigiano Reggiano and butter.

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TAKE OUT MENU

AUTHENTIC WOOD-FIRED PIZZA

At La Cucina Pizzeria, we pride ourselves on our hand-crafted, artisan, wood-fired stone hearth oven-baked pizzas. Our traditional and creative pizzas feature only the finest ingredients, sourced from Italy and Ontario.

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

MARGHERITA \$16.⁵⁰

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

MARINARA \$14

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

NAPOLETANA \$16

San Marzano tomato, anchovies, capers, black olives, basil, extra v. olive oil.

BUFALINA \$18.⁵⁰

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

CAPRICCIOSA \$18

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

CAPRESE \$19

White Pizza with fresh buffalo mozzarella, cherry tomato, fresh basil, extra v. olive oil.

QUATTRO FORMAGGI \$17.⁵⁰

White Pizza with a fresh fior di latte, gorgonzola, fontina, asiago and parmigiano reggiano.

DIAVOLINA CALABRESE \$18.⁵⁰

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

MONTANARA \$18.⁵⁰

White Pizza with fresh fior di latte mozzarella, Italian sausage and sautéed rapini.

ABRUZZESE \$18

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

TARTUFO E PORCINI \$20

White pizza fresh fior di latte mozzarella, roasted porcini mushrooms and truffle sauce.

IL SINDACO (THE MAYOR) \$20 **STUFFED CRUST PIZZA**

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

Crust: Fresh fior di latte mozzarella and hot soppressata.

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RUSTICA \$19

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

GENOVESE \$19.50

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

SPECK E GORGONZOLA \$19

San Marzano tomato, fresh fior di latte mozzarella, gorgonzola cheese, finished with speck.

AL POLLO \$18

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

PARMA \$19.50

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

VEGETARIANA \$17.50

White Pizza, fresh fior di latte mozzarella, grilled eggplant, zucchini, roasted red pepper and mushrooms.

PAESANA (MEAT LOVERS) \$19.75

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

CALZONE CLASSICO \$19.50

Folded Pizza with fresh fior di latte mozzarella, mushrooms and ham topped with San Marzano tomato.

SCARPARELLO \$17

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



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DESSERT

TIRAMISU' \$8

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

TORTA AL CIOCCOLATO \$8

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

LEMON BLUEBERRY CHEESECAKE \$8.50

A creamy lemon cheesecake topped with blueberries and sugar crumbs, sits on a cookie crumb base.

