

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
- 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
- MANHATTAN** \$14
Crown Royal Whisky, red vermouth, angostura bitter
- BEAUTIFUL** \$14
Tanqueray Gin, Capitan Morgan white rum, red vermouth, orange juice
- AMARETTO SOUR** \$14
Di Saronno, lime juice, simple syrup.
- STRAWBERRY MARGARITA** \$14
Tequila, triple sec, blended fresh strawberry, 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
Wine, Cointreau, orange juice, fresh fruit.
- AMARETTO FIZZ** \$15.25
Di Saronno, lemon juice, topped with soda water.
- CEASAR** \$15.25
Ketel One Vodka (2 oz.), tabasco, worchester sauce, clamato, olives.
- PRINCIPESSA** \$15.25
Lemonade, chambord, limoncello, soda water.
- HUGO SPRITZ** \$15.25
St. Germain liquor, prosecco, soda water.

BEER ON TAP 20oz

- BIRRA MORETTI** \$10.50
- KRONENBOURG BLANC** \$9.75
- COWBELL BREWING HAZY DAYS** (JUICY IPA) \$9.75
- MICHELOB ULTRA** \$9.75
- COBBLESTONE ORGANIC STOUT** \$9.75
- STELLA ARTOIS** \$10.50
- BUD LIGHT** \$9.75
- MADRI** \$10.50
- CARLSBERG** \$9.75



BEER, CIDERS & COOLERS

- BOTTLE 3.4cl** \$8.50
- CAN 473mL** \$10
- PERONI, CORONA, SAPPORO, MORETTI**
- STRONGBOW** \$8
- WATERLOO RADLER** \$8
- SMIRNOFF ICE** \$8
- TUK** (ASK FOR FLAVOURS) \$8
- COTTAGE SPRING** (FREEZIE) \$8.50



LA CUCINA

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RISERVA & VINTAGE

CHIANTI RISERVA DUCALE ORO \$120

Cantine Ruffino Toscana

AMARONE RISERVA \$140

Cantine Feudi San Pio Veneto

BAROLO RISERVA \$150

Cantine Gianni Gagliardo Piemonte

CAYMUS \$200

Cabernet Sauvignon California

BRUNELLO RISERVA \$180

Cantine il Poggiolo Toscana

BARBARESCO VINTAGE \$220

Cantine Salvano Piemonte

BAROLO VINTAGE \$240

Cantine Salvano Piemonte

TIGNANELLO \$260

Cantine Marchesi Antinori Toscana

LUCE \$260

Tenuta Luce Della Vite Toscana

RISERVA & VINTAGE

NOT AVAILABLE FOR
HALF PRICE FEATURE

SPUMANTI & CHAMPAGNE

PROSECCO

🍷 \$11 🍷 \$45

PROSECCO ROSE'

🍷 \$12 🍷 \$50

VEUVE CLIQUOT 🍷 \$190

Not Available for Half Price Feature

MOET & CHANDON 🍷 \$190

Not Available for Half Price Feature

NON-ALCOHOLIC

BOTTLED WATER 750 ml \$6
(SPARKLING OR FLAT)

HEINEKEIN O.O \$7

GUINNESS O.O \$7

ISLAND TEA \$7

*Iced tea, freshly mixed fruit,
splash of granadine*

SHIRLEY TEMPLE \$7

Orange juice, 7up, splash of granadine

LIVE KOMBUCHA \$7
(ASK FLAVOUR)

VIRGIN CEASAR \$7

POP & JUICE \$4

VINI BIANCHI

HOUSE WHITE

🍷 \$10 (6oz) \$14 (9oz) 🍷 \$40

CERASUOLO ROSÉ (ABRUZZO)

🍷 \$11 (6oz) \$16 (9oz) 🍷 \$45

CHARDONNAY (VENETO)

🍷 \$11 (6oz) \$16 (9oz) 🍷 \$45

PECORINO (ABRUZZO)

🍷 \$11 (6oz) \$16 (9oz) 🍷 \$45

PINOT GRIGIO (FRIULI)

🍷 \$12 (6oz) \$17 (9oz) 🍷 \$48

SAUVIGNON BLANC (VENETO)

🍷 \$11 (6oz) \$16 (9oz) 🍷 \$45

RIESLING (CANADA)

🍷 \$11 (6oz) \$16 (9oz) 🍷 \$45

TREBBIANO D'ABRUZZO (ABRUZZO)

🍷 \$12 (6oz) \$17 (9oz) 🍷 \$48

FALANGHINA (CAMPANIA) \$65

PINOT GRIGIO \$70

RISERVA (FRIULI)

ETNA BIANCO (SICILIA) \$65

GREGO DI TUFO (CAMPANIA) \$70

BERTRANDO (FRIULI) \$95

FRIDAY & SATURDAY

APEROL
SPRITZ

&

AMARETTO
FIZZ

\$12.50 +TAX

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VINI ROSSI

HOUSE RED

\$10 (6oz) \$14 (9oz) \$40

NERO D'AVOLA (SICILIA)

\$11 (6oz) \$16 (9oz) \$45

CABERNET SOUVIGNON (ITALIAN)

\$11 (6oz) \$16 (9oz) \$45

CABERNET SOUVIGNON (CALI.)

\$12 (6oz) \$17 (9oz) \$48

CHIANTI (TOSCANA)

\$12 (6oz) \$17 (9oz) \$48

VALPOLICELLA (VENETO)

\$11 (6oz) \$16 (9oz) \$45

BARBERA D'ASTI (PIEMONTE)

\$11 (6oz) \$16 (9oz) \$45

PRIMITIVO (PUGLIA)

\$12 (6oz) \$17 (9oz) \$48

SHIRAZ (AUSTRALIA)

\$11 (6oz) \$16 (9oz) \$45

ROMAEUS (LAZIO) \$55

MORELLINO (TOSCANA) \$75

PINOT NERO \$65

VALPOLICELLA RIPASSO \$80 (VENETO)

CHIANTI RISERVA (TOSCANA) \$70

ETNA ROSSO (SICILIA) \$70

LANGHE NEBBIOLO \$80

LUCENTE (TOSCANA) \$100

AMARONE (VENETO) \$110

BAROLO (PIEMONTE) \$120

BRUNELLO (TOSCANA) \$140

LAMBORGHINI TAUTUS \$110 (TOSCANA)

NON-ALCOHOLIC WINE

PINOT NOIR \$11 (6oz) \$16 (9oz) \$45 **CHARDONNAY** \$11 (6oz) \$16 (9oz) \$45
SPARKLING ROSÉ \$12 (9oz)



OUR WEEK OF SPECIALS

TUESDAY PIZZA NIGHT

ENJOY ANY OF OUR AUTHENTIC ITALIAN PIZZAS FOR JUST \$18 (STARTING AT 4 PM)

WEDNESDAY PASTA NIGHT

ENJOY ANY OF OUR HOMEMADE PASTA FOR JUST \$19 (STARTING AT 4 PM)

THURSDAY 1/2 PRICE WINE

ENJOY ANY BOTTLE OF WINE HALF PRICE (ALL DAY)

FRIDAY & SATURDAY

APEROL SPRITZ
AMARETTO FIZZ
\$12.50 (ALL DAY)

SUNDAY FREE MARGHERITA PIZZA

FOR KIDS UNDER 12

DINE IN ONLY - WITH PURCHASE OF A DRINK

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DESSERT

TIRAMISÚ \$12

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

CREME BRULÉ \$11

Homemade Cème Brule’ made with eggs, cream, sugar (Ask for the flavour of 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.

CHEESECAKE OF THE DAY \$12

Ask your server the flavour of the day.

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 Al Limoncello.

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	\$6.50
AMARO MONTENEGRO	\$6.50
SAMBUCA	\$6.50
LIMONCELLO	\$6.50
AMARETTO DI SARONNO	\$6.50

WHISKEY 1oz

CROWN ROYAL	\$7.25
JOHNNIE WALKER RED	\$7.50
JACK DANIELS	\$7.50
BULLEIT BOURBON	\$7.50
WOODFORD RESERVE	\$10
GLENFIDDICH 12 YR	\$9.50
GLENFIDDICH 15 YR	\$14.50
GLENLIVET 12 YR	\$10
GLENLIVET 15 YR	\$14.50
JAMESON	\$9
LAGAVULIN	\$20

BRANDY & COGNAC 1oz

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

VODKA 1oz

KETEL ONE	\$8
TITO'S	\$9
GREY GOOSE	\$10

GIN 1oz

TANQUERAY	\$7.25
TANQUERAY N. TEN	\$8.50
BOTANIST	\$10
HENDRICKS	\$10

RUM 1oz

CAPTAIN MORGAN	\$7.25
CAPTAIN MORGAN SPICED	\$7.25
CAPTAIN MORGAN BLACK	\$7.50
APPLETON	\$8.50

TEQUILA 1oz

JOSE CUERVO	\$7.25
DON JULIO BLANCO	\$10.25
DON JULIO REPOSADO	\$12
DON JULIO 1942	\$30

GRAPPA 1oz

RISERVA BELLAVITE	\$10
CASTAGNER FUORICLASSE MORBIDA	\$10
CASTAGNER FUORICLASSE PROSECCO (3 YEARS)	\$14
CASTAGNER FUORICLASSE AMARONE	\$14
CASTAGNER FUORICLASSE (14 YEARS)	\$30

PORT 1.5oz

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