

LA CUCINA

PIZZERIA E RISTORANTE



ANTIPASTI

- ✓

BRUSCHETTE AL POMODORO (6 PIECES)

\$14

Toasted sliced bread topped with chopped tomato, garlic, basil and extra virgin olive oil.
- ARANCINI DI RISO** (3 PIECES)

\$14

Homemade rice balls stuffed with Bolognese ragù, sweet peas and mozzarella.
- GAMBERI ALLA DIAVOLA**

\$19.50

Wild Red Argentinian Shrimp sautéed in spicy tomato sauce served with deep fried bread.
- BACCALA' ALLA VENETA**

\$16

Pan seared Iceland Haddock with onion, kalamata olives, potatoes, cherry tomato sauce, served with toasted 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 salami and cheese board with Parma prosciutto, Abruzzese salami, hot Calabrese salami, Italian mortadella, Parmigiano-Reggiano and olives.
- POLPETTINE DELLA NONNA** (3 PIECES)

\$14

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

BURRATA

\$18

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



INSALATE

- ✓

CLASSICA

\$12

Mixed green salad, cherry tomatoes, Italian dressing.
- ✓

CESARE

\$13.50

Romaine lettuce, shaved Parmigiano-Reggiano, croutons, homemade caesar dressing.
- ✓

INSALATA LA CUCINA

\$13.50

Spring mix, black olives, cherry tomatoes, goat cheese, fennel, homemade Italian dressing.
- ✓

CAPRESE SALAD

\$18

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

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

✓ VEGETARIAN 🌶️ SPICE © GLUTEN FREE

PRICES DO NOT INCLUDE HST | PLEASE ADVISE US OF ANY ALLERGY CONCERNS PRIOR TO ORDERING

2026-06

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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) \$19**
Your choice of homemade tagliatelle, gnocchi or rigatoni served in a San Marzano tomato sauce.

LASAGNE \$26

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

TAGLIATELLE ALLA BOLOGNESE \$25

Homemade fettuccine served with a traditional bolognese ragù sauce.

RAVIOLI AL TARTUFO \$28

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

FINI FINI ALLA PESCATORA \$27

Homemade spaghetti with calamari, shrimps, mussels and clams in a light tomato sauce.

- ✓ **GNOCCHI AL FORMAGGI \$26**

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

PENNE ALLA VODKA \$24

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

- ✓ **RIGATONI PRIMAVERA \$24**

Homemade rigatoni with mushrooms, sundried tomatoes, finished in a Parmigiano Reggiano cream sauce.

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



OSSOBUCO ALLA MILANESE



FINI FINI ALLA PESCATORA

SECONDI - ENTRÉE

CHICKEN PARMIGIANA \$28

Breaded chicken cutlet in a marinara sauce, served with a side of fettuccine in our San Marzano tomato sauce.

OSSOBUCO ALLA MILANESE \$36

Red wine braised veal shank served on a saffron risotto.

SCALOPPINE AL LIMONE \$26

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

SUPREMA DI POLLO \$25

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

AGNELLO AL PISTACCHIO \$46

Oven baked lamb chop infused with fresh herbs and crusted with crumbled pistachio nuts, served with vegetables and roasted potato.

PESCATO DEL GIORNO - MARKET PRICE

Daily fresh market fish, based on availability.

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LA CUCINA

PIZZERIA E RISTORANTE



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.

PASTA 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, black olives, 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.
- ✓

CAPRESE

\$21

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

QUATTRO FORMAGGI

\$19.75

White Pizza with a 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.
- ABRUZZESE

\$20.75

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

TARTUFO FUNGHI E SALSICCIA

\$23.50

White pizza, fresh fior di latte mozzarella, roasted wild mushroom, Italian sausage and truffle sauce.
- IL SINDACO (THE MAYOR)

\$23

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.

EVERYDAY LUNCH SPECIAL FROM 12PM - 3:30PM

LUNCH CLASSICO \$17.75

CLASSICA SALAD

Mixed green salad, cherry tomatoes, Italian dressing.

OR

CESARE SALAD

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

WITH

SMALL MARGHERITA PIZZA

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

OR

FETTUCCINE AL POMODORO

homemade fettuccine served in a San Marzano tomato sauce.

OR

GNOCCHI AI QUATTRO FORMAGGI

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

LUNCH SUPREMO \$19.75

CLASSICA SALAD

Mixed green salad, cherry tomatoes, Italian dressing.

OR

CESARE SALAD

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

WITH

SMALL GIUSEPPE PIZZA

White pizza with fresh fior di latte mozzarella, eggplant, red pepper, zucchini, cherry tomato.

OR

LASAGNE

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

OR

PENNE ALLA VODKA

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

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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 peppers, black olives, mushrooms and fresh basil.

SPECK E GORGONZOLA \$21.75

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

AL POLLO \$21

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

PARMA \$23

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

✓ VEGETARIANA \$20.50

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

PAESANA (MEAT LOVERS) \$24

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

CALZONE CLASSICO \$21

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

✓ SCARPARELLO \$19.50

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



LA CUCINA HOURS

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

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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