



La

CUCINA

Lista dei Vini

## VINI BIANCHI

### SAN TIZIANO VERDUZZO (HOUSE)

Glass 8 (6oz) Bottle 32

### PINOT GRIGIO (FRIULI)

Glass 9 (6oz) Bottle 38

### CHARDONNAY (VENETO)

Glass 10 (6oz) Bottle 40

### ROSATO MASCIARELLI (ABRUZZO)

Glass 10 (6oz) Bottle 40

### SAUVIGNON BLANC (VENETO)

Glass 10 (6oz) Bottle 40

### PECORINO (ABRUZZO)

Glass 10 (6oz) Bottle 40

### FALANGHINA (CAMPANIA) Bottle 50

### GREGO DI TUFO (CAMPANIA) Bottle 60

### PROSECCO

Glass 9 (6oz) Bottle 36

## BEERS ON TAP

Half-Pint - Pints - Pitchers



\$7.85 18oz pint



\$7.30 18oz pint



\$7.30 18oz pint



\$7.30 18oz pint



\$7.85 18oz pint



\$7.30 18oz pint



\$7.30 18oz pint



\$6.65 18oz pint

### LOCAL CANS 473ml \$7.30

Waterloo Dark, Waterloo Blonde, Descendants Blonde, Story Teller Blonde, Ace-Hall Pilsener.

### CIDER ON TAP 18oz Pint \$7.30

Strongbow



### CIDERS 473ml \$7.30

Molson Apple, Molson Pear, Smirnoff Ice, Waterloo Grapefruit Radler

### NON-ALCOHOL

Live Kombucha \$5.00



### BOTTLED WATER 250ml. \$2.25, 750ml. \$5.75

### SOFT DRINKS \$3

## VINI ROSSI

### SAN TIZIANO MERLOT (HOUSE)

Glass 8 (6oz) Bottle 32

### CHIANTI (TOSCANA)

Glass 10 (6oz) Bottle 42

### VALPOLICELLA (VENETO)

Glass 11 (6oz) Bottle 45

### CABERNET SAUVIGNON (CALIFORNIA)

Glass 10 (6oz) Bottle 40

### BARBERA D'ASTI (PIEMONTE)

Glass 10 (6oz) Bottle 40

### PRIMITIVO (PUGLIA)

Glass 10 (6oz) Bottle 40

### SHIRAZ (AUSTRALIA)

Glass 9 (6oz) Bottle 38

### SANGIOVESE (TOSCANA)

Glass 11 (6oz) Bottle 45

### ROMA (LAZIO)

Glass 11 (6oz) Bottle 45

### MORELLINO (TOSCANA)

Glass 15 (6oz) Bottle 60

### CHIANTI RISERVA (TOSCANA)

Glass 16 (6oz) Bottle 65

### VALPOLICELLA RIPASSO (VENETO)

Glass 16 (6oz) Bottle 65

### GRIGNOLINO D'ASTI (PIEMONTE)

Glass 16 (6oz) Bottle 65

### AMARONE (VENETO)

Glass 22 (6oz) Bottle 90

### BAROLO (PIEMONTE)

Glass 23 (6oz) Bottle 95

### BRUNELLO (TOSCANA)

Glass 23 (6oz) Bottle 95

### BAROLO RISERVA 2012

Gianni Gagliardo Piemonte \$140

### GATTINARA 2011 \$140

Cantine Travaiglini Piemonte

### AMARONE RISERVA 2011

Domenico Fraccaroli Veneto \$140

### BRUNELLO RISERVA 2011

Rodolfo Cosimi Toscana \$180

### TIGNANELLO \$240\*

Cantine Marchesi Antinori Toscana

\*Not available for Half Price wine special

## FEATURED COCKTAILS \$11.50

### NEGRONI 2oz

Gin, Red Vermouth, Campari

### MANHATTAN 2oz

Crown Royal, Angostura Bitter, Sweet Vermouth

### COSMOPOLITAN 2oz

Vodka, Triple Sec, Cranberry Juice

### ALEXANDER 2oz

Brandy, Crème de Cacao, Cream

### CLASSIC MARTINI 2oz

Vodka or Gin, Vermouth, Olives

### LA CUCINA MARTINI 2oz

Vodka, Peach Liqueur, Red Vermouth, Orange Juice

### APEROL VENETIAN SPRITZ

Aperol, 6oz Prosecco, Splash of Soda & a Slice of Orange

## ANTIPASTI

### ZUPPA DEL GIORNO \$8.50

*Please ask your server for the soup of the day*

### BRUSCHETTE AL POMODORO \$9

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

### ARANCINI DI RISO \$10 (3 PIECES)

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

### POLENTA AI FUNGHI \$12

*Baked Polenta (Italian style corn meal) with parmigiano and topped with cremini mushroom creamy sauce.*

### GAMBERI ALLA DIAVOLA \$16

*Tiger Shrimp sauteed in spicy tomato sauce served with deep fried bread.*

### BOCCONCINI DI PIZZA \$12 (5 PIECES)

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

### CALAMARI FRITTI \$14

*Deep-fried lightly-floured Atlantic calamari*

### SALUMI E FORMAGGI \$15 (FOR ONE) \$25 (FOR TWO)

*Classic salami and cheese board with Parma prosciutto, Abruzzese salami, hot Calabrese salami, homemade porchetta, parmigiano cheese and olives.*

### OLIVE \$8

*Marinated olives: Bella, Infornata and Kalamata*

### POLPETTINE DELLA NONNA \$12

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

### TAVOLOZZA VEGETARIANA \$15

*Vegetable and cheese board with grilled eggplant, zucchini and red pepper with asiago, gorgonzola and parmigiano cheese*

### BURRATA \$14 (SMALL) \$22 (LARGE)

*Fresh Italian buffalo mozzarella with a luxurious creamy centre, served on a bed of arugula and crostini*



## INSALATE

### CLASSICA \$9

*Mixed green salad, cherry tomatoes, Italian dressing.*

### CESARE \$11 (ADD CHICKEN \$3)

*Romaine lettuce, shaved parmigiano, croutons, homemade Caesar dressing.*

### ARUGULA E GRANA \$12

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

### TONNO OLIVE E CIPOLLA \$14

*Mixed green salad, Italian tuna, black olives, red onions, roasted pepper, Italian dressing.*

### CAPRESE SALAD \$15

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

La

CUCINA

Pizza & Pasta



# 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.*

## MARGHERITA \$14.50

*San Marzano tomato, fresh fior di latte mozzarella, basil, extra virgin olive oil*

## MARINARA \$13

*San Marzano tomato, oregano, garlic, extra virgin olive oil*

## NAPOLETANA \$15

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

## BUFALINA \$17.50

*San Marzano tomato, fresh buffalo mozzarella, basil, extra virgin olive oil*

## CAPRICCIOSA \$17

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

## CAPRESE \$18

*White pizza with fresh buffalo mozzarella, cherry tomato, fresh basil, extra virgin olive oil.*

## QUATTRO FORMAGGI \$16.50

*White pizza with fresh fior di latte, gorgonzola, fontina, asiago and parmigiano reggiano.*

## DIAVOLINA CALABRESE \$17.50

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

## MONTANARA \$16.50

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

## ABRUZZESE \$17

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

## RUSTICA \$18

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

## GENOVESE \$18.50

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

## SPECK E GORGONZOLA \$18

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

## AL POLLO \$17

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

## PARMA \$18

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

## VEGETARIANA \$16

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

## PAESANA (MEAT LOVERS) \$19

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

## CALZONE CLASSICO \$18

*Folded pizza, with fresh fior di latte mozzarella, ricotta cheese, mushrooms, ham topped with San Marzano tomato.*

## CALZONE RUSTICO \$18

*Folded pizza with fresh fior di latte mozzarella, rapini, Italian sausage, zucchini and red onion.*

## LUNCH SPECIAL \$14.50

*11:30am to 3:30pm*

CHOOSE ANY SALAD OR SOUP, AND A PIZZETTA OR PASTA (Dine-in only)

### INSALATE

#### CLASSICA

*Mixed green salad cherry tomato Italian dressing*

#### CESARE

*Romaine lettuce  
parmigiano, croutons  
Homemade Caesar  
dressing*

### PIZZETTE

#### MARGHERITA

*San Marzano tomato, fior di latte mozzarella, Basil, extra virgin olive oil*

#### EMILIANO

*White pizza with fresh fior di latte mozzarella, zucchini, ham, and goat cheese. Add \$2.50*

### PASTA

#### PENNE AL POMODORO

*Homemade penne served in our San Marzano tomato sauce.*

#### CANNELLONI

*Homemade cannelloni filled with fresh ricotta and spinach, with San Marzano tomato sauce. Add \$2.50*

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Authentic Wood-Fired Pizza

## FRESH HOMEMADE PASTA

PASTA FRESCA MADE IN HOUSE  
GLUTEN-FREE PASTA AVAILABLE - ADD \$3

*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 AL POMODORO \$15

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

### PENNE ARRABBIATA \$17

*Homemade Penne served in our San Marzano tomato sauce spiced with La Cucina piccante.*

### LASAGNE \$19.75

*Traditional bolognese sauce between layers of fresh pasta and mozzarella, with Parmigiano Reggiano and bechamel sauce.*

### CANNELLONI \$19

*Homemade cannelloni filled with fresh ricotta and spinach with San Marzano tomato sauce.*

### TAGLIATELLE BOLOGNESE \$19

*Homemade fettucine served with a traditional bolognese ragù sauce.*

### RAVIOLINI AL RADICCHIO \$19.50

*Homemade ravioli filled with smoked chicken and cheese, served with Italian sausage and radicchio.*

### FINI FINI AI GAMBERI \$22.50

*Homemade spaghettini with tiger shrimp in a cherry tomato and white wine sauce.*

### GNOCCHI AI 4 FORMAGGI \$19.50

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

### ORECCHIETTE ALLE CIME DI RAPE \$17.50

*Durum orecchiette pasta with broccoli and rapini in a garlic olive oil and La Cucina piccante sauce.*

### PENNE ALLA VODKA \$18.75

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

## PANINI

FRESHLY MADE IN HOUSE

### PANINO CON POLPETTE (WARM) \$14

*Homemade panino with traditional Italian meatballs (pork and beef) in tomato sauce and mozzarella cheese.*

### CAPRESE SANDWICH (COLD) \$14

*Fresh mozzarella, sliced Roma tomato, basil, extra virgin olive oil*

### PORCHETTA SANDWICH (WARM) \$14

*Slow roasted pork with EMILIANO's blended herbs and spices*

*All sandwiches are served with mixed green salad with Italian dressing*

## SECONDI - ENTRÉE

### VEAL PARMIGIANA \$23

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

### OSSOBUCO ALLA ROMANA \$26

*Slow-cooked veal shanks with onion, celery, carrots and mushrooms in a light tomato sauce. Served with risotto.*

### SCALOPPINA AL LIMONE \$23

*Pork tenderloin scaloppina in velvety lemon sauce, served with roasted potatoes.*

### PESCATO DEL GIORNO - MARKET PRICE

*Daily fresh market fish, based on availability.*

## SIDES

FRESH SEASONAL GRILLED  
VEGETABLES \$5

PATATE FRITTE \$5 (FRIES)

MIXED GREEN SALAD \$5

RAPINI (ITALIAN BROCCOLINI) \$6

ROASTED POTATOES \$6

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Fresh Homemade Pasta