

LA CUCINA

PIZZERIA E RISTORANTE



ANTIPASTI

BRUSCHETTE AL POMODORO (5 PIECES) \$11
Toasted sliced bread topped with chopped tomato, garlic, basil and extra virgin olive oil.

ARANCINI DI RISO (3 PIECES) \$12.95
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.

COZZE ALLA MARINARA \$14
Steamed mussels served in a light tomato sauce with garlic, onion and fresh basil.

BOCCONCINI DI PIZZA (6 PIECES) \$18
Pizza bites folded and filled with soppressata, ham and fior di latte mozzarella.

BOCCONCINI DI PIZZA VEGETARIANI (6 PIECES) \$17
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) \$12.95
Homemade meatballs with beef, pork and veal, served in a marinara sauce.

BURRATA \$17.50
Fresh Italian buffalo mozzarella (150g) with a luxurious creamy center, served on a bed of arugula and crostini.



INSALATE

CLASSICA \$11
Mixed green salad, cherry tomatoes, Italian dressing.

CESARE \$12 (ADD CHICKEN \$5)
Romaine lettuce, shaved Parmigiano-Reggiano, croutons, homemade Caesar dressing.

ARUGULA E GRANA \$15
Fresh arugula salad, shaved grana, cherry tomato, citronette dressing and balsamic reduction.

CAPRESE SALAD \$17.50
Fresh buffalo mozzarella, tomatoes, basil, drizzled with extra virgin olive oil and balsamic reduction.

LA CUCINA

PIZZERIA E RISTORANTE



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 \$25

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

TAGLIATELLE ALLA BOLOGNESE \$23

Homemade fettuccine served with a traditional bolognese ragù sauce.

RAVIOLI AL TARTUFO \$27

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 AI 4 FORMAGGI \$24

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

PENNE ALLA VODKA \$23.50

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

RIGATONI ALLA GENOVESE \$26

Homemade rigatoni slow cooked beef onions and Parmigiano Reggiano.



SECONDI - ENTRÉE

CHICKEN PARMIGIANA \$26

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

OSSOBUCO ALLA MILANESE \$34

Red wine braised veal shank served on a saffron risotto.

SCALOPPINE AL LIMONE \$25

Pork tenderloin scaloppine 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.

STUFATO D'AGNELLO \$30

Slow cooked Lamb stew with San Marzano tomato, fresh vegetables, potatoes, aromatic herbs.

PESCATO DEL GIORNO - MARKET PRICE

Daily fresh market fish, based on availability.

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.

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

MARGHERITA \$18

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 \$21

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

CAPRICCIOSA \$19.75

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 \$20.50

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

ABRUZZESE \$19.75

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

TARTUFO FUNGHI E SALSICCIA \$23

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

\$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 gnocchi served in a San Marzano tomato sauce.

EVERYDAY LUNCH SPECIAL

\$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 (Italian bacon) in a rosé vodka cream sauce.

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.

RUSTICA \$21

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 \$20.75

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

AL POLLO \$20

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

PARMA \$22

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

VEGETARIANA \$19.75

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

PAESANA (MEAT LOVERS) \$23

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

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 CLOSSES AT 10 PM

OUR WEEK OF SPECIALS

TUESDAY PIZZA NIGHT

ENJOY ANY OF OUR HOMEMADE ITALIAN PIZZAS FOR JUST \$17 (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 (ALL DAY)

SUNDAY FREE MARGHERITA PIZZA

FOR KIDS UNDER 12

DINE IN ONLY - WITH PURCHASE OF A DRINK

LA CUCINA

PIZZERIA E RISTORANTE



COCKTAILS 2.5oz

- LA CUCINA MARTINI** \$12.50
Ketel One Vodka, peach liquor, red vermouth, orange juice
- VODKA MARTINI** (REG) \$12.50 (PREM) \$14.50
Ketel One Vodka, drop of dry martini, olives
- GIN MARTINI** (REG) \$12.50 (PREM) \$14.50
Tanqueray Gin, drop of dry vermouth, olives
- ESPRESSO MARTINI** \$12.50
Espresso coffee, vodka, Tia Maria
- NEGRONI** \$12.50
Tanqueray Gin, Campari bitter, red vermouth
- OLD FASHIONED** \$12.50
Bulleit Bourbon whiskey, sugar cube angostura bitter, splash of water
- COSMOPOLITAN** \$12.50
Ketel One Vodka, triple sec and cranberry juice
- MANHATTAN** \$12.50
Crown Royal Whisky, red vermouth, angostura bitter
- BEAUTIFUL** \$12.50
Tanqueray Gin, Capitan Morgan white rum, red vermouth, orange juice
- AMARETTO SOUR** \$12.50
Di Saronno, lime juice, simple syrup.
- APPLETINI** \$12.50
Ketel One Vodka, apple liquor, apple juice, splash of 7up.

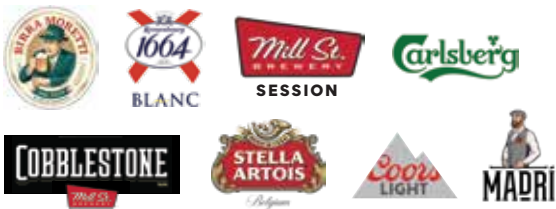


LONG DRINKS 2oz

- APEROL SPRITZ** \$14.50
Italian prosecco, aperol liquor, soda water.
- CAMPARI SPRITZ** \$14.50
Italian prosecco, Bitter Campari, soda water.
- SANGRIA (RED OR WHITE)** \$14.50
Wine, Cointreau, orange juice, fresh fruit.
- AMARETTO FIZZ** \$14.50
Di Saronno, lemon juice, topped with soda water.
- CEASAR** \$14.50
Ketel One Vodka (2 oz.), tabasco, worschester sauce, clamato, olives.
- PRINCIPESSA** \$14.50
Lemonade, chambord, limoncello, soda water.

BEER ON TAP 20oz

- MORETTI** \$10.25
- KRONENBOURG BLANC** \$9.50
- MILL ST. SESSION** (IPA) \$9.50
- CARLSBERG** \$10.25
- COBBLESTONE ORGANIC STOUT** \$9.50
- STELLA ARTOIS** \$10.25
- COORS LIGHT** \$9
- MADRI** \$10.25



BEER, CIDERS & COOLERS

- BOTTLE 3.4cl** \$8
- CAN 473mL** \$9.50
- PERONI**
- CORONA**
- SAPPORO**
- MORETTI**
- STRONGBOW** \$7.30
- WATERLOO RADLER** \$7.30
- SMIRNOFF ICE** \$6.50



LA CUCINA

PIZZERIA E RISTORANTE



RISERVA & VINTAGE

CHIANTI RISERVA DUCALE \$120

Cantine Ruffino Toscana

AMARONE RISERVA \$140

Cantine Feudi San Pio Veneto

BAROLO RISERVA \$150

Cantine Gianni Gagliardo Piemonte

CAYMUS \$180

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 🍷 \$180

Not Available for Half Price Feature

MOET & CHANDON 🍷 \$180

Not Available for Half Price Feature

NON-ALCOHOLIC

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

HEINEKEIN 0.0 \$6

ISLAND TEA \$6

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

SHIRLEY TEMPLE \$6

Orange juice, 7up, splash of granadine

LIVE KOMBUCHA \$6
(ASK FLAVOUR)

RED BULL \$6

POP & JUICE \$3

VINI BIANCHI

HOUSE WHITE

🍷 \$10 (6oz) 🍷 \$40

CERASUOLO ROSÉ (ABRUZZO)

🍷 \$11 (6oz) 🍷 \$45

CHARDONNAY (VENETO)

🍷 \$11 (6oz) 🍷 \$45

PECORINO (ABRUZZO)

🍷 \$11 (6oz) 🍷 \$45

PINOT GRIGIO (FRIULI)

🍷 \$12 (6oz) 🍷 \$48

SAUVIGNON BLANC (VENETO)

🍷 \$11 (6oz) 🍷 \$45

RIESLING (CANADA)

🍷 \$11 (6oz) 🍷 \$45

TREBBIANO D'ABRUZZO (ABRUZZO)

🍷 \$11 (6oz) 🍷 \$45

FALANGHINA (CAMPANIA) \$65

PINOT GRIGIO \$65

RISERVA (FRIULI)

ETNA BIANCO (SICILIA) \$65

GREGO DI TUFO (CAMPANIA) \$70

FRIDAY &
SATURDAY

APEROL
SPRITZ

& —

AMARETTO
FIZZ

\$12

+TAX

LA CUCINA

PIZZERIA E RISTORANTE



VINI ROSSI

HOUSE RED

🍷 \$10 (6oz) 🍷 \$40

NERO D'AVOLA (SICILIA)

🍷 \$11 (6oz) 🍷 \$45

CABERNET SOUVIGNON (ITALIAN)

🍷 \$11 (6oz) 🍷 \$45

CABERNET SOUVIGNON (CALI.)

🍷 \$12 (6oz) 🍷 \$48

CHIANTI (TOSCANA)

🍷 \$12 (6oz) 🍷 \$48

VALPOLICELLA (VENETO)

🍷 \$12 (6oz) 🍷 \$48

BARBERA D'ASTI (PIEMONTE)

🍷 \$11 (6oz) 🍷 \$45

PRIMITIVO (PUGLIA)

🍷 \$12 (6oz) 🍷 \$48

SHIRAZ (AUSTRALIA)

🍷 \$11 (6oz) 🍷 \$45

ROMAEUS (LAZIO) \$55

MORELLINO (TOSCANA) \$60

PINOT NERO \$65

VALPOLICELLA RIPASSO \$65 (VENETO)

CHIANTI RISERVA (TOSCANA) \$70

ETNA ROSSO (SICILIA) \$65

LANGHE NEBBIOLO \$80

LUCENTE (TOSCANA) \$100

AMARONE (VENETO) \$110

BAROLO (PIEMONTE) \$120

BRUNELLO (TOSCANA) \$140

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 \$17
(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 (ALL DAY)

SUNDAY FREE MARGHERITA PIZZA

FOR KIDS UNDER 12

DINE IN ONLY - WITH PURCHASE OF A DRINK

LA CUCINA

PIZZERIA E RISTORANTE



DESSERT

TIRAMISU' \$9
Homemade Tiramisu' with eggs, sugar, mascarpone, laid on a bed of savoiardi dipped in espresso coffee.

CREME BRULE' \$9
Homemade Crème Brule' made with eggs, cream, sugar (Ask for the flavour of the day)

TORTA AL CIOCCOLATO \$9
Homemade dark and milk chocolate mousse cake covered with cocoa powder.

CANNOLI SICILIANI \$9
Italian cannoli shells filled with sweet creamy ricotta cheese and chocolate chunks.

CHEESECAKE OF THE DAY \$9
Ask your server the flavour of the day.

TARTUFO AL CIOCCOLATO \$9
Chocolate gelato with a zabaione cream and hazelnut centre, topped with cocoa powder.

TARTUFO AL LIMONCELLO \$9
Lemon gelato with a heart of limoncello covered in meringue.

SORBETTO AL LIMONE \$9
Refreshing lemon sorbetto served in the natural fruit shell.

DESSERT PLATTER \$32
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	\$6.75
JOHNNIE WALKER RED	\$6.75
JACK DANIELS	\$6.75
BULLEIT BOURBON	\$6.75
WOODFORD RESERVE	\$9
GLENFIDDICH 12 YR	\$9.50
GLENFIDDICH 15 YR	\$14
GLENLIVET 12 YR	\$9.50
GLENLIVET 15 YR	\$14
JAMESON	\$8
LAGAVULIN	\$18

BRANDY & COGNAC 1oz

VECCHIA ROMAGNA	\$6.50
COURVOISIER VS	\$14
REMY MARTIN VSOP	\$18
REMY MARTIN XO	\$28

VODKA 1oz

KETEL ONE	\$8
TITO'S	\$8.50
GREY GOOSE	\$9.75

GIN 1oz

TANQUERAY	\$6.75
TANQUERAY N. TEN	\$8
BOTANIST	\$9
HENDRICKS	\$10

RUM 1oz

CAPTAIN MORGAN	\$6.75
CAPTAIN MORGAN SPICED	\$6.75
CAPTAIN MORGAN BLACK	\$7
APPLETON	\$8

TEQUILA 1oz

JOSE CUERVO	\$6.75
DON JULIO BLANCO	\$10
DON JULIO REPOSADO	\$12
DON JULIO 1942	\$30

GRAPPA 1oz

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

PORT 1.5oz

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