

La CUCINA Pizzeria Kitchener

Take-Out Menu

ANTIPASTI

ARANCINI DI RISO (3 pieces) \$ 10

Homemade rice balls stuffed with Bolognese ragu', sweet peas, and mozzarella

BOCCONCINI DI PIZZA (5 pieces) \$ 12.50

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

POLPETTE DELLA NONNA (3 pieces) \$ 12

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

PARMIGIANA DI MELANZANE \$ 14

Layers of fried eggplant, fresh mozzarella cheese, basil, parmigiano Reggiano, finished with tomato sauce

GAMBERI ALLA DIAVOLA \$ 16

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

BURRATA (small 150 gr.) \$ 14

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

CAPRESE SALAD \$ 15

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

INSALATA CESARE \$ 10

Romaine lettuce, shaved Parmigiano, croutons, homemade Caesar dressing

INSALATA CLASSICA \$ 9

Mixed green salad, cherry tomato, Italian dressing.

PASTA

RIGATONI or SPAGHETTONI AL POMODORO \$ 16

Your choice of Rigatoni or Spaghettoni served in a San Marzano tomato sauce

LASAGNE AL FORNO \$ 19.75 TRAY WITH 6 PORTION \$ 90

Traditional Bolognese sauce between layers of pasta & mozzarella, with Parmigiano and bechamel sauce

CANNELLONI (3 pieces) 19.75 TRAY WITH 6 PORTION \$ 90

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

RAVIOLINI AL RADICCHIO \$ 21

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

FINI FINI AI GAMBERI \$ 22

Homemade Spaghettoni with tiger shrimps in a cherry tomato and white wine sauce.

TAGLIATELLE ALLA BOLOGNESE \$ 19

Homemade fettuccine served with a traditional Bolognese ragu' sauce.

PENNE ALLA VODKA \$ 18

Homemade penne with Italian pancetta in a rose' vodka cream sauce

ORECCHIETTE ALLE CIME DI RAPE (vegan) \$ 17.50

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

AGNOLOTTI DELLA NONNA (vegetarian) \$ 21

Homemade butternut squash ravioli with green peas, in a rose' sauce.

SECONDI - ENTREE

VEAL PARMIGIANA \$ 23

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

POLLO ALLA PAESANA \$ 20

Roasted chicken supreme served with roasted potato and vegetables.

OSSOBUCO ALLA ROMANA \$ 26

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

SPIGOLA AL FORNO \$ 28

Marinated and baked mediterranean Sea Bass served with roasted potato and vegetables.

PIZZE

MARGHERITA \$ 14.50

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

NAPOLETANA \$ 15

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

SCARPARELLO \$ 16

San Marzano tomato, garlic, chilly flakes, parmigiano Reggiano, extra virgin olive oil.

BUFALINA \$ 17

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.

DIAVOLINA CALABRESE \$ 17.50

San Marzano tomato, fresh fior di latte mozzarella, roasted red pepper, Calabrese salame, Piccante sauce

MONTANARA \$ 16.50

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

ABRUZZESE \$ 17

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

GENOVESE \$ 18.50

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

VEGETARIANA \$ 16

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

SPECK E GORGONZOLA \$ 18

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

RUSTICA \$ 18

White pizza with fresh fior di latte mozzarella, goat cheese, hot Calabrese salame, and Piccante sauce

PAESANA (meat lovers) 19

San Marzano Tomato, fior di latte mozzarella, Italian Salame, Ham, Italian sausage, Calabrese salame

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.

CALZONE CLASSICO \$ 18

Folded Pizza with fior di latte mozzarella, ricotta, mushrooms, ham, topped wit San Marzano tomato

DESSERT

TIRAMISU' \$ 7

TORTA AL CIOCCOLATO \$ 7

BEVERAGE & BEER

SAN PELLEGRINO 750 ml. \$ 5

ITALIAN SODA (330 ml. assorted flavors) \$ 3

CIDERS (473 ml. Molson apple or pear, Smirnoff ice, Waterloo Grapefruit Radler) \$ 5.25

BEER (473.ml. Coors Light, Creemore spring, Mill Street, Beau's \$ 5.25

MORETTI BIRRA (330 ml.) \$ 4.25

WINE

SAN TIZIANO VERDUZZO (White) \$ 19

PINOT GRIGIO (White) \$ 23

CHARDONNAY (White) \$ 23

SAUVIGNON BLANC (White) \$ 25

SAN TIZIANO MERLOT (Red) \$ 19

CHIANTI (Red) \$ 24

VALPOLICELLA (Red) \$ 25

VALPOLICELLA RIPASSO (Red) \$ 38

BRUNELLO DI MONTALCINO (Red) \$ 65