



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.

BRUSCHETTE AL POMODORO (5 pieces) \$9

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

BOCCONCINI DI PIZZA (6 pieces) \$14

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

SALUMI E FORMAGGI \$15

Parma prosciutto, hot cacciatore salame, mild salame, Parmigiano Reggiano, olive and toasted bread.

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.

SALAD

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.

ARUGULA E GRANA \$12

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



PASTA

RIGATONI or SPAGHETTONI AL POMODORO \$ 15

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

LASAGNE AL FORNO \$ 22

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

CANNELLONI (3 pieces) \$ 21

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

RAVIOLINI AL RADICCHIO \$ 22

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

FINI FINI AI GAMBERI \$ 24

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

GNOCCHI AI 4 FORMAGGI \$ 21

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

TAGLIATELLE ALLA BOLOGNESE \$ 21

Homemade fettuccine served with a traditional Bolognese ragu' sauce.

PENNE ALLA VODKA \$ 19.75

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

ORECCHIETTE ALLE CIME DI RAPE (vegan) \$ 19.50

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

AGNOLOTTI DELLA NONNA (vegetarian) \$ 23

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

SECONDI - ENTREE

VEAL PARMIGIANA \$ 24

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

COTOLETTA DI POLLO \$ 20

Breaded chicken breast cutlet, pan seared in olive oil, served with seasonal vegetables and potato.

OSSOBUCO ALLA ROMANA \$ 27

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 \$ 17.50

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.

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, mush-rooms 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 with San Marzano tomato.



DESSERT

TIRAMISU’ \$ 7

TORTA AL CIOCCOLATO \$ 7

BEER TALL CANS

\$ 5 MORETTI

\$ 4 BUDWEISER

\$ 4 CANADIAN

\$ 4 COORS LIGHT

\$ 4 CREEMORE

ALL BOTTLES OF WINE ON THE MENU HALF PRICE
NOT INCLUDING RISERVA AND VINTAGES



All Wine Bottles
On The Menu
Half Price
Every Day

(Not Including Riserva and Vintages)
*Beer & Wine available for takeout only