



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



\$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

Cantine Travaiglini Piemonte \$140

AMARONE RISERVA 2011

Domenico Fraccaroli Veneto \$140

BRUNELLO RISERVA 2011

Rodolfo Cosimi Toscana \$180

TIGNANELLO

Cantine Marchesi Antinori Toscana \$240*

*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

Web Menu: all items & prices are subject to change without notice.

Prices do not include taxes

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.

PARMIGIANA DI MELANZANE \$14

A layer of deep-fried eggplant with Parmigiano-Reggiano, mozzarella cheese, tomato sauce, fresh basil and bread crumbs.

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-Reggiano and olives.

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.

ANTIPASTO DI MARE \$18

Calamari, shrimp, mussels, clams, cuttlefish, carrots and celery, finished with extra virgin olive oil and fresh Italian parsley.

BURRATA \$14

Fresh Italian buffalo mozzarella (150g) 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-Reggiano, croutons, homemade Caesar dressing.

ARUGULA E GRANA \$12

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

INSALATA LA CUCINA \$14

Radicchio, endive, goat cheese and sliced orange, finished with homemade orange dressing.

CAPRESE SALAD \$15

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

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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.

PIZZA DELLO CHEF

Please ask your server for the daily pizza special.

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-Reggiano.

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 and ham, topped with San Marzano tomato.

SCARPARELLO \$16

San Marzano tomato, garlic, chili flakes, Parmigiano-Reggiano and extra virgin olive oil.

LUNCH SPECIAL \$14.50

Tuesday-Friday, Noon 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-Reggiano, croutons and 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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CUCINA

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 DELLO CHEF

Please ask your server for the pasta of the day.

PASTA AL POMODORO \$15 (ARRABBIATA (SPICY) ADD \$2)

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

LASAGNE \$19.75

Traditional pork & beef bolognese sauce between layers of fresh pasta and mozzarella, with Parmigiano-Reggiano and Béchamel sauce.

CANNELLONI \$19

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

TAGLIATELLE BOLOGNESE \$19

Homemade fettucine served with a traditional pork & beef bolognese ragù sauce.

RAVIOLINI AL RADICCHIO \$19.50

Homemade ravioli filled with veal, 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 cream sauce.

ORECCHIETTE ALLE CIME DI RAPE \$17.50 (VEGAN)

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.

AGNOLOTTI DELLA NONNA \$21.00 (VEGETARIAN)

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

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.

OSSOBUCCO ALLA ROMANA \$26

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

AGNELLO SCOTTADITO \$32

Marinated and grilled Ontario lamb chops, served with seasonal vegetables and roasted potato.

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

La

CUCINA

Fresh Homemade Pasta