



La

CUCINA

Pizza & Pasta

VINI BIANCHI

- SAN TIZIANO (HOUSE)**
Glass 8 (6oz) Bottle 32
- PINOT GRIGIO (FRIULI)**
Glass 9 (6oz) Bottle 36
- CHARDONNAY (VENETO)**
Glass 10 (6oz) Bottle 40
- SAUVIGNON BLANC (VENETO)**
Glass 10 (6oz) Bottle 40
- PECORINO (ABRUZZO)**
Glass 10 (6oz) Bottle 40
- FALANGHINA (CAMPANIA)**
Bottle 48
- GREGO DI TUFO (CAMPANIA)**
Bottle 50
- PROSECCO**
Glass 9 (6oz) Bottle 36

BEERS ON TAP

HALF-PINT - PINTS - PITCHERS



DOMESTIC 18 OZ PINT \$6.65
Coors Light

PREMIUM 18 OZ PINT \$7.30
Beau's Lugtread Ale

Creemore Springs Premium Lager

Mill Street Organic Lager

Mill Street Hopped & Confused Session Ale

Rickard's Red

IMPORTED 18 OZ PINT \$7.85

Birra Moretti

Stella Artois

VINI ROSSI

- NERO D'AVOLA (HOUSE)**
Glass 8 (6oz) Bottle 32
- CHIANTI (TOSCANA)**
Glass 10 (6oz) Bottle 40
- VALPOLICELLA (VENETO)**
Glass 11 (6oz) Bottle 45
- CABERNET SAUVIGNON (CALIFORNIA)**
Glass 10 (6oz) Bottle 40
- PRIMITIVO (PUGLIA)**
Glass 10 (6oz) Bottle 40
- SHIRAZ (AUSTRALIA)**
Glass 9 (6oz) Bottle 38
- MORELLINO (TOSCANA)**
Glass 15 (6oz) Bottle 60
- VALPOLICELLA RIPASSO (VENETO)**
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
- AMARONE RISERVA 2011**
Domenico Fraccaroli Veneto \$160
- BRUNELLO RISERVA 2010**
Rodolfo Cosimi Toscana \$180

ON TAP



CIDER
Strongbow 18 oz Pint \$7.30

NON-ALCOHOL
Live Kombucha \$5.00

SAN PELLEGRINO 250ml. \$2.25, 750ml. \$6.25

SOFT DRINKS \$3

FEATURED COCKTAILS \$11.50

NEGRONI 2oz
Gin, Red Vermouth, Campari

COSMOPOLITAN 2oz
Vodka, Triple Sec, Cranberry Juice

CLASSIC MARTINI 2oz
Vodka or Gin, Vermouth, Olives

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

MANHATTAN 2oz
Crown Royal, Angostura Bitter, Sweet Vermouth

ALEXANDER 2oz
Brandy, Crème de Cacao, Cream

LA CUCINA MARTINI 2oz
Vodka, Peach Liqueur, Red Vermouth, Orange Juice

ANTIPASTI

ZUPPA DEL GIORNO 8

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

CROCCHETTE DI PATATE 9 (3 PIECES)

Traditionale Italian crocchette made with potato, mozzarella and Italian parsley.

COZZE AL POMODORO 11

Mussels served in a fresh tomato sauce with garlic, onion and fresh basil

BOCCONCINI DI PIZZA 10 (5 PIECES)

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

CALAMARI FRITTI 13

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 7

Marinated olives: Bella, Infornata and Kalamata

POLPETTINE DELLA NONNA 11

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

TAVOLOZZA VEGETARIANA 14

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

BURRATA 12 (SMALL) 19 (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 10 (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 13

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

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

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

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

DIAVOLINA CALABRESE 17

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

MONTANARA 16

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 17

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

GENOVESE 18

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

SPECK E GORGONZOLA 17

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

TONNO E CIPOLLA 17

San Marzano tomato, fresh fior di latte mozzarella, Italian tuna, red onion and capers

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 13.50

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, roasted red pepper, mushrooms & Italian sausage. Add \$2

PASTA

PENNE AL POMODORO

Homemade penne served in our San Marzano tomato sauce.

LASAGNE

Traditional Bolognese sauce between layers of fresh pasta and mozzarella. Add \$2

\$15 Pizza & Pint

Everyday 2pm - 5pm: Enjoy an ice-cold pint of Moretti or Coors Light and any pizza \$15

La

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 AL POMODORO 15

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

PENNE ARRABBIATA 16

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

LASAGNE 18

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

CANNELLONI 18

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

TAGLIATELLE BOLOGNESE 17

Homemade fettucine served with a traditional bolognese ragù sauce.

RAVIOLI AL RADICCHIO 18

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

FINI FINI ALLA PESCATORA 21

Homemade spaghetti with seafood marinara sauce

GNOCCHI AI 4 FORMAGGI 18

Homemade potato gnocchi tossed in a four Italian cheese creme sauce

ORECCHIETTE ALLE CIME DI RAPE 17

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

PENNE ALLA VODKA 18

Homemade penne with Italian pancetta in a rosé vodka cream sauce

PANINI

FRESHLY MADE IN HOUSE

SALSICCIA E RAPINI SANDWICH (WARM) 12

Italian sausage and garlic rapini

CAPRESE SANDWICH (COLD) 14

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

VEAL PARMIGIANA SANDWICH (WARM) 16

Breaded veal cutlet in a marinara sauce

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

AFTER 5PM

VEAL PARMIGIANA 22

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

OSSOBUCO ALLA ROMANA 24

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

AGNELLO AL ROSMARINO 26

Ontario lamb chops marinated and then roasted with rosemary and garlic. Served with roasted potatoes.

BRANZINO AL FORNO 26

Mediterranean sea bass seasoned with extra virgin olive oil, garlic, dill, cherry tomato and sliced black olives. Served with mixed green salad.

SIDES

FRESH SEASONAL GRILLED
VEGETABLES 5

PATATE FRITTE 5 (FRIES)

MIXED GREEN SALAD 5

RAPINI (ITALIAN BROCCOLINI) 5

ROASTED POTATOES 6

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Fresh Homemade Pasta