

RISTORANTE  
**LA CUCINA**  
CUCINA REGIONALE CENTRO NORD

**ANTIPASTI**

**ANTIPASTO DELLO CHEF**

*Chef David daily choice*

**ZUPPA DEL GIORNO**

*Chef David daily choice*

**INSALATA CENTRO NORD (PIEMONTE) \$13**

*Mixed green salad, roasted red pepper, black olives, Asiago cheese, fresh cremini mushrooms, Italian dressing.*

 **COZZE ROSSE \$14**

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

**CALAMARI E ZUCCA (MARCHE) \$14**

*Sautéed calamari with sweet peas served on a roasted butternut squash, topped with fresh watercress.*

 **CAPRESE SALAD \$16**

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

**TAVOLOZZA DI SALUMI \$16 (FOR ONE)**

*Prosciutto di Parma, cacciatore sausage, Mortadella, Parmigiano Reggiano, marinated Olives bruschette.*

 **BURRATA \$16 (SMALL)**

*Fresh Italian cheese made from mozzarella and cream that has a luxurious creamy center. Served with cherry tomatoes and crostini.*

TAKE OUT MENU



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 GLUTEN FREE PASTA OPTION AVAILABLE

## PASTA

 **PASTA AL POMODORO** \$18

*Your choice of any of our pastas (tagliatelle, gnocchi, mezze lune, strozzapreti) served in a San Marzano tomato sauce.*

**GNOCCHI AL RAGU** (EMILIA E ROMAGNA) \$24

*Homemade potato gnocchi served with a traditional Bolognese ragu' sauce.*

**MEZZE LUNE LA CUCINA** (LOMBARDIA) \$26

*Traditional Italian Mezze Lune stuffed with mushrooms and cheese served with sautéed pancetta (Italian bacon) cherry tomato, arugula and finished with Grana Padano cheese.*

**STROZZAPRETI RADICCHIO E NOCI** (TRENTINO ALTO ADIGE) \$26

*Durum Italian Strozzapreti pasta served in a Gorgonzola sauce with sautéed Radicchio Trevigiano and walnuts.*

**PAPPARDELLE ZUCCHINE E TONNO** (MARCHE) \$28

*Traditional handmade Pappardelle pasta tossed in a zucchini sauce and finished with tuna tartare and lime zest.*

 **TAGLIATELLE ALL'ARAGOSTA** \$29

*Traditional handmade fettuccine pasta made with Caribbean lobster and tiger shrimps in a whiskey rose crème sauce*

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**CARNE e PESCE**

**MAIALINO ALLA ROMANA (LAZIO) \$26**

*Pork tenderloin rolled with prosciutto and sage pan seared with onion and butter served with mashed potato.*

**FEGATO AL POMODORO (UMBRIA) \$26**

*Beef liver braised in a rich San Marzano tomato sauce with mushrooms, served on a bed of roasted polenta.*

**ANATRA AL GORGONZOLA (PIEMONTE) \$30**

*Duck breast confit served with sautéed chard, blueberries, finished with a Gorgonzola sauce.*

**AGNELLO ALLE NOCI (ABRUZZO) \$44**

*Ontario lamb chop crusted with walnuts, oven baked and served with mashed potato and sautéed chard*

**FILETTO AL BAROLO \$46**

*10 oz. Black Angus Filet mignon in a Barolo wine sauce served on a bed of asparagus.*

**SPIGOLA AL FORNO \$32**

*Marinated and baked mediterranean sea bass, topped with cherry tomatoes and black olives, served with roasted potato, seasonal vegetables and lemon wedge.*

TAKE OUT MENU



OUR WEEK OF  
**SPECIALS**

**TUESDAY**

**HALF PRICE WINE**

ENJOY 1/2 OFF EVERY BOTTLE

**WEDNESDAY**

**PASTA NIGHT**

ENJOY ANY OF OUR HOMEMADE PASTAS FOR JUST \$20

**THURSDAY**

**APPETIZER & MAIN SPECIAL**

ENJOY AN APPETIZER AND A MAIN COURSE MEAL FOR \$44

DINE-IN ONLY

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**DESSERT**

**TIRAMISÚ** \$8.50

*Homemade Tiramisú with eggs, sugar, mascarpone, laid on a bed of savoiardi dipped in espresso coffee.*

**TORTA AL CIOCCOLATO** \$8.50

*Homemade dark and white chocolate mousse cake, covered with cocoa powder.*

**LEMON BLUEBERRY CHEESECAKE** \$8.50

*A creamy lemon cheesecake topped with blueberries and sugar crumbs, sits on a cookie crumb base.*



**ALL  
BOTTLES  
HALF PRICE  
ON TAKE OUT  
ORDERS**

**RISERVA & VINTAGE**

NOT AVAILABLE FOR HALF PRICE FEATURE

TAKE OUT MENU