

RISTORANTE
LA CUCINA
CUCINA REGIONALE CENTRO



GLUTEN FREE PASTA
OPTION AVAILABLE

ANTIPASTI

ANTIPASTO DELLO CHEF

Chef David daily choice

INSALATA DEL CENTRO (LAZIO) \$13

Arugula salad with radish, pomegranate, Parmigiano Reggiano, finished with a citronette dressing.

COZZE ROSSE 🇮🇹 \$14

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

FINOCCHIO ARROSTO \$14

Roasted fennel topped with breadcrumbs and Pecorino Romano cheese, served on a bed of arugula pesto

✓ CAPRESE SALAD 🇮🇹 \$16

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

🔥 GAMBERI ALLA DIAVOLA (MARCHE) \$19

Shrimps sautéed in La Cucina piccante, whiskey, cherry tomatoes, served with crostone bread.

TAVOLOZZA DI SALUMI 🇮🇹 \$16 (FOR ONE) \$30 (FOR TWO)

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

CARPACCIO DI MANZO 🇮🇹 \$18

Thinly sliced marinated raw beef tenderloin and Parmigiano Reggiano drizzled with a balsamic Italian dressing served with arugula.

✓ BURRATA 🇮🇹 \$16 (SMALL) \$30 (LARGE)

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



PASTA

✓ PASTA AL POMODORO \$18

Your choice of any of our pastas (tagliatelle, fini fini, mezze maniche, ravioli) served in a San Marzano tomato sauce.

LASAGNA ALLA NORCINA (UMBRIA) \$24

Artisanal white lasagna made with sausage, cremini mushrooms, Béchamel sauce and Parmigiano Reggiano.

MEZZE MANICHE AL RAGÚ (LAZIO) \$24

Durum Italian pasta served with a traditional Bolognese ragu' sauce.

✓ RISOTTO ZUCCA E RICOTTA (TOSCANA) \$26

Butternut squash risotto topped with ricotta cheese and lemon zest.

RAVIOLI MASCARPONE E SPECK 🇮🇹 \$26

Ricotta and spinach ravioli served with a creamy mascarpone sauce and Tirolese Speck.

🔥 FINI FINI ALLA VONGOLE (MARCHE) \$28

Traditional handmade black spaghettini served in a white wine sauce, with clams, zucchini, and La Cucina Piccante.

TAGLIATELLE ALL'ARAGOSTA 🇮🇹 \$29

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

Signature Italian Dish Spicy

PRICES DO NOT INCLUDE HST | PLEASE ADVISE US OF ANY ALLERGY CONCERNS PRIOR TO ORDERING

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CARNE e PESCE

CONIGLIO ALLA GHIOTTA 🇮🇹 \$26

Wellington County rabbit slow cooked with herbs, capers, bay leaves and onions served with roasted potatoes.

SPUNTATURE AL SUGO (UMBRIA) \$26

Pork back Ribs braised in a rich tomato sauce served with sautéed Rapini.

ANATRA AL FORNO (ABRUZZO) \$30

Duck leg confit, served with mash potatoes and asparagus.

AGNELLO ALLE ERBE (LAZIO) \$38

Ontario lamb chop marinated with herbs, oven baked and served with roasted potatoes, julienned fennel finished with a demi-glace.

BISTECCA AI FERRI (TOSCANA) \$40

Marinated and grilled 12 oz. Ribeye steak served with mash potato and Rapini.

FILETTO AL BAROLO 🇮🇹 \$44

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

PESCATO DEL GIORNO MARKET PRICE

Daily fresh market fish, based on availability.



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 \$42



LA CUCINA PICCANTE \$10
LA CUCINA EXTRA VIRGIN OLIVE OIL
\$12 250CC | \$20 500CC

🇮🇹 Signature Italian Dish 🌶️ Spicy

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VINI ROSSI

HOUSE RED

🍷 \$11 🍷 \$40

CINGALINO (TOSCANA)

🍷 \$12 🍷 \$45

CHIANTI (TOSCANA)

🍷 \$12 🍷 \$47

MERLOT (VENETO)

🍷 \$12 🍷 \$45

NERO D'AVOLA (SICILIA)

🍷 \$12 🍷 \$45

VALPOLICELLA (VENETO)

🍷 \$13 🍷 \$50

SANGIOVESE (MARCHE)

🍷 \$13 🍷 \$50

BARBERA D'ALBA (PIEMONTE)

🍷 \$13 🍷 \$50

RUBRATO (CAMPANIA)

🍷 \$14 🍷 \$55

PRIMITIVO (PUGLIA)

🍷 \$14 🍷 \$55

CABERNET SAUVIGNON (FRIULI)

🍷 \$13 🍷 \$50

REFOSCO (VENETO)

🍷 \$13 🍷 \$50

CANNONAU (SARDEGNA) \$60

ROMA \$60

ETNA ROSSO \$60

CHIANTI RISERVA \$70 (TOSCANA)

LA FOGLIOLA \$65 (MARCHE)

MONTEPULCIANO \$60

D'ABRUZZO-DOC (ABRUZZO)

MARMERTINO \$90

ROSSO-DOC (LOMBARDIA)

SCHIOPPETTINO RISERVA \$90 (FRIULI)

CABERNET-SAUVIGNON \$90 RISERVA (VENETO)

PINOT NERO \$70 (TRENTINO)

DOLCETTO D'ALBA \$70 (PIEMONTE)

MORELLINO DI SCANSANO \$80 (TOSCANA)

ROSSO DI MONTALCINO \$80 (TOSCANA)

LANGHE NEBBIOLO \$80 (PIEMONTE)

VALPOLICELLA RIPASSO \$80 (VENETO)

LUCENTE (TOSCANA) \$90

AMARONE (VENETO) \$110

BAROLO (PIEMONTE) \$120

BRUNELLO (TOSCANA) \$130

TAURASI (CAMPANIA) \$120

VINI BIANCHI

HOUSE WHITE

🍷 \$11 🍷 \$40

SOAVE (VENETO)

🍷 \$12 🍷 \$45

EST! EST! EST! (LAZIO)

🍷 \$12 🍷 \$45

CHARDONNAY (VENETO)

🍷 \$12 🍷 \$45

RIESLING (CANADA)

🍷 \$12 🍷 \$45

PINOT GRIGIO (FRIULI)

🍷 \$13 🍷 \$47

VERNACCIA (TOSCANA)

🍷 \$13 🍷 \$45

PECORINO (ABRUZZO)

🍷 \$12 🍷 \$45

TREBBIANO D'ABRUZZO (ABRUZZO)

🍷 \$12 🍷 \$45

SAUVIGNON BLANC (VENETO)

🍷 \$12 🍷 \$45

CERASUOLO ROSE' (ABRUZZO)

🍷 \$12 🍷 \$45

VERMENTINO (SARDEGNA) 🍷 \$55

FALANGHINA (CAMPANIA) 🍷 \$60

PINOT GRIGIO MONTINI 🍷 \$65

PINOT GRIGIO ORANGE 🍷 \$65

ETNA BIANCO (SICILIA) 🍷 \$65

GAVI DI GAVI (PIEMONTE) 🍷 \$65

GRECO DI TUFO (CAMPANIA) 🍷 \$70

BELL'ANTONIO (MARCHE ORGANIC) 🍷 \$80

SPUMANTE E CHAMPAGNE

PROSECCO 🍷 \$12 🍷 \$50

PROSECCO ROSE 🍷 \$12 🍷 \$50

FIORI D'ARANCIO \$65

BRACHETTO D'ACQUI \$60

PROSECCO FRANCIACORTA \$80

VEUVE CLIQUOT \$170

MOET & CHANDON \$170

DOM PERIGNON \$460



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RISERVA
& VINTAGES

AMARONE RISERVA 1 \$140

Cantine Feudi San Pio Veneto

BAROLO RISERVA 1 \$150

Cantine Deltetto Piemonte

BRUNELLO RISERVA 1 \$180

Cantine Il Poggiolo Toscana

ORENO (TOSCANA) 1 \$200

Tenuta sette ponti

CHIANTI

RISERVA DUCALE ORO 1 \$130

Cantine Ruffino Toscana

POPPONE 1 \$140

Cantine Antonutti Friuli

GATTINARA 1 \$130

Cantine Travaglini Piemonte

BARBARESCO VINTAGE 1 \$200

Cantine Salvano Piemonte

BAROLO VINTAGE 1 \$220

Cantine Salvano Piemonte

LUCE 1 \$300

Tenuta Luce Della Vite Toscana

TIGNANELLO 1 \$240

Cantine Marchesi Antinori Toscana

SASSICAIA 1 \$580

Tenuta San Guido Bolgheri Toscana

ORNELLAIA 1 \$600

Cantine Bolgheri Toscana

COCKTAILS 2oz

LA CUCINA MARTINI \$12

Vodka, peach liquor, red vermouth, orange juice

MARTINI (REG) \$12 (PREM) \$15

Vodka or Gin, drop of dry vermouth, olives

NEGRONI \$12

Gin, Campari bitter, red vermouth

WHITE RUSSIAN \$12

Vodka, Kahlua and milk

ALEXANDER \$12

Brandy, Creme de Cacao and cream

COSMOPOLITAN \$12

Vodka, triple sec and cranberry juice

MANHATTAN \$12

Canadian Whiskey, red vermouth, angostura bitter

OLD FASHIONED \$12

Bourbon whiskey, sugar cube, angostura bitter and water

BEAUTIFUL \$12

Gin, Rum, red vermouth and orange juice.

ANGELO AZZURRO \$12

Vodka, dry vermouth, blue curacao

ESPRESSO MARTINI \$12

Espresso coffee, vodka, kahlua

LONG DRINKS 2oz

APEROL SPRITZ \$14

Prosecco, aperol, soda water

MIMOSA \$14

Prosecco, fresh squeezed orange juice

ROSSINI \$14

Prosecco, fresh blended strawberry

SANGRIA \$14

Red or White wine, cointreau, orange juice, fresh fruit

CAESAR \$12

Vodka, tabasco, worcestershire sauce, clamato juice

ISLAND TEA (NON-ALCOHOLIC) \$8

Ice tea, freshly mixed Barry's grenadine

SHIRLEY TEMPLE (NON-ALCOHOLIC) \$6

Orange juice, 7 Up, fresh blended Barry's

MIXED DRINK 1oz. \$7

POP & JUICE \$3.50

BOTTLED WATER (750ml) \$6.50

SPIRITS (1oz) \$7

BEER BOTTLE (3,30ml) \$7

BEER CANS (4,73ml) \$8.50

Coors Light - Sleeman Original

Wellington s.p.a. - Beau's - MGD

Creemore Springs - Moretti - Peroni

Stella Artois - Mill Street - Tankhouse Ale

