

RISTORANTE
LA CUCINA
CUCINA REGIONALE

ANTIPASTI

ANTIPASTO DELLO CHEF

Chef David daily choice

INSALATA DEL CENTRO (LAZIO) \$15

Fresh Arugula, roasted red pepper, blueberry, cruncy pancetta, (Italian bacon) toasted pine nuts, Parmigiano Reggiano, Italian dressing.

🇮🇹 COZZE ROSSE \$16

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

PROSCIUTTO RICOTTA E FICHI (ABRUZZO) \$18

Parma prosciutto, fresh ricotta cheese, figs, balsamic reduction, extra virgin olive oil.

TARTARE DI SALMONE (BASILICATA) \$19

Sockeye salmon tartare, served on a bed of basil pesto, cherry tomato, sweet potato chips, citronette dressing.

✓🇮🇹 CAPRESE SALAD \$18

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

🇮🇹 TAVOLOZZA DI SALUMI \$18 (FOR ONE) \$34 (FOR TWO)

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

🇮🇹 CARPACCIO DI MANZO \$20

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

✓🇮🇹 BURRATA \$18 (FOR ONE) \$34 (FOR TWO)

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



PASTA

🌾 GLUTEN FREE PASTA
OPTION AVAILABLE

✓🇮🇹 PASTA AL POMODORO \$22

Your choice of any of our pastas (Tagliatelle, Mezzemaniche, Ravioli) served in a San Marzano tomato sauce.

RAVIOLI ALLA BOLOGNESE (EMILIA E ROMAGNA) \$27

Handmade ravioli filled with braised beef served with a traditional Bolognese ragù sauce.

MEZZEMANICHE COZZE E PESTO (LIGURIA) \$26

A classic Mezzemaniche durum pasta, tossed with basil pesto and sautéed PEI mussels, hint of homemade spicy sauce.

✓ GNOCCHI DELLA NONNA (PUGLIA) \$28

Hand made potato gnocchi, served with butter and sage sauce, cherry tomato, pine nuts, fresh ricotta cheese, parmigiano Reggiano.

🔥 LASAGNE ALLA CALABRESE (CALABRIA) \$30

Hand made lasagne, with San Marzano tomato sauce, Italian pancetta, besciamella sauce, slow cooked red onions, sun dried tomato, pecorino cheese, hint of homemade spicy sauce.

✓ RISOTTO AL TARTUFO (LAZIO) \$28

Carnaroli rice served with truffle sauce, souteed zucchini, cremini mushrooms, truffle oil and parmigiano Reggiano.

🇮🇹 TAGLIATELLE ALL'ARAGOSTA \$32

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

✓ Vegetarian 🇮🇹 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

PETTO D'ANATRA (TOSCANA) \$34

Duck breast confit, served with roasted red peppers, asparagus, gorgonzola sauce and figs.

STRACCETTI DI POLLO (VENETO) \$32

Chicken strips marinated with rosemary, garlic and extra virgin olive oil, sautéed with balsamic vinegar and butter, served on a bed of arugula and grilled zucchini.

 MELANZANE AL FORNO (SICILIA) \$28

Roasted eggplant oven baked with bread crumbs and herbs, served with San Marzano tomato sauce, provolone cheese, basil.

STUFATO D'AGNELLO (ABRUZZI) \$38

Slow cooked Lamb stew with San Marzano tomato, fresh vegetables, potatoes, white wine and aromatic herbs.

 FILETTO AL BAROLO \$54

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

(NOT AVAILABLE FOR APP AND MAIN SPECIAL)

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

TAKE \$5 OFF ALL PASTA

THURSDAY

APPETIZER & MAIN

ENJOY A MAIN COURSE AND APP FOR \$46

FRIDAY & SATURDAY

LONG DRINKS

APEROL SPRITZ & CAMPARI SPRITZ \$12

FRIDAY & SATURDAY

APEROL SPRITZ \$12
CAMPARI SPRITZ

 Vegetarian  Signature Italian Dish  Spicy

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VINI ROSSI

HOUSE RED

🍷 \$11 🍷 \$42

CINGALINO (TOSCANA)

🍷 \$12 🍷 \$45

CHIANTI (TOSCANA)

🍷 \$13 🍷 \$50

NERO D'AVOLA (SICILIA)

🍷 \$12 🍷 \$45

VALPOLICELLA (VENETO)

🍷 \$13 🍷 \$52

BARBERA D'ALBA (PIEMONTE)

🍷 \$13 🍷 \$52

RUBRATO (CAMPANIA)

🍷 \$14 🍷 \$55

PRIMITIVO (PUGLIA)

🍷 \$14 🍷 \$55

CABERNET SAUVIGNON (FRIULI)

🍷 \$13 🍷 \$52

CHIANTI RESERVA (TOSCANA)

🍷 \$17 🍷 \$70

VALPOLICELLA RIPASSO (VENETO)

🍷 \$19 🍷 \$80

VINI ROSSI

BY THE BOTTLE

CANNONAU (SARDEGNA) \$65

ETNA ROSSO (SICILIA) \$65

LA FOGLIOLA \$70
(MARCHÉ)

PINOT NERO \$70
(TRENTINO)

DOLCETTO D'ALBA \$70
(PIEMONTE)

MORELLINO DI SCANSANO \$80
(TOSCANA)

ROSSO DI MONTALCINO \$80
(TOSCANA)

LANGHE NEBBIOLO \$80
(PIEMONTE)

LUCENTE (TOSCANA) \$100

LE SERRE NUOVE (TOSCANA) \$120

AMARONE (VENETO) \$120

BAROLO (PIEMONTE) \$120

BRUNELLO (TOSCANA) \$140

TAURASI (CAMPANIA) \$110

VINI BIANCHI

HOUSE WHITE

🍷 \$11 🍷 \$42

SOAVE (VENETO)

🍷 \$12 🍷 \$45

CHARDONNAY (VENETO)

🍷 \$12 🍷 \$45

RIESLING (CANADA)

🍷 \$12 🍷 \$45

PINOT GRIGIO (FRIULI)

🍷 \$13 🍷 \$47

PECORINO (ABRUZZO)

🍷 \$12 🍷 \$45

TREBBIANO D'ABRUZZO (ABRUZZO)

🍷 \$12 🍷 \$45

SAUVIGNON BLANC (VENETO)

🍷 \$12 🍷 \$45

CERASUOLO ROSÉ (ABRUZZO)

🍷 \$12 🍷 \$45

VINI BIANCHI

BY THE BOTTLE

VERMENTINO (SARDEGNA) \$55

FALANGHINA (CAMPANIA) \$60

PINOT GRIGIO RISERVA \$65

ETNA BIANCO (SICILIA) \$65

GRECO DI TUFO (CAMPANIA) \$70

BELL'ANTONIO (MARCHÉ ORGANIC) \$80

BERTRANDO RISERVA (FRIULI) \$95

SPUMANTE
E CHAMPAGNE

PROSECCO 🍷 \$12 🍷 \$50

PROSECCO ROSÉ 🍷 \$12 🍷 \$50

BRACHETTO D'ACQUI \$55

PROSECCO FRANCIACORTA \$80

VEUVE CLIQUOT \$180

MOET & CHANDON \$180

DOM PERIGNON \$460



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RISERVA
& VINTAGES

AMARONE RISERVA \$150

Cantine Feudi San Pio Veneto

BAROLO RISERVA \$150

Cantine Deltetto Piemonte

BRUNELLO RISERVA \$180

Cantine Il Poggiolo Toscana

ORENO \$180

Cantine sette ponti

CAYMUS \$220

Cabernet Sauvignon California

CHIANTI RISERVA \$130

DUCALE ORO

Cantine Ruffino Toscana

POPPONE \$140

Cantine Antonutti Friuli

CEPPARELLO \$260

Azienda agricola Isole e Olena Toscana

GATTINARA \$130

Cantine Travaglini Piemonte

BARBARESCO VINTAGE \$220

Cantine Salvano Piemonte

BAROLO VINTAGE \$240

Cantine Salvano Piemonte

VALPOLICELLA \$260

QUINTARELLI

Azienda Agricola Quintarelli Giuseppe Veneto

LUCE \$260

Tenuta Luce Della Vite Toscana

TIGNANELLO \$260

Cantine Marchesi Antinori Toscana

SASSICAIA \$580

Tenuta San Guido Bolgheri Toscana

ORNELLAIA \$600

Cantine Bolgheri Toscana

RISERVA
& VINTAGE

NOT AVAILABLE FOR
HALF PRICE FEATURE

LONG DRINKS 2oz

APEROL SPRITZ \$15

Prosecco, Aperol, soda water

MIMOSA \$15

Prosecco, fresh squeezed orange juice

ROSSINI \$15

Prosecco, fresh blended strawberries

SANGRIA \$15

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

CAESAR \$15

Kettle One 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 berries

MIXED DRINK 1oz. \$8

POP & JUICE \$3.50

BOTTLED WATER (750ml) \$6.50

SPIRITS (1oz.) \$7.50

BEER BOTTLE (3,30ml) \$8

BEER CANS (4,73ml) \$10

Moretti – Peroni – Coors Light – Sapporo

Wellington s.p.a. – Sapporo Black

Stella Artois – Creemore Springs

Sapporo 00

COCKTAILS 2oz

LA CUCINA MARTINI \$12.50

Kettle One Vodka, peach liquor,
red vermouth, orange juice

MARTINI (REGULAR) \$12.50 (PREMIUM) \$15

Kettle One Vodka or Tanqueray Gin,
drop of dry vermouth, olives

NEGRONI \$12.50

Tanqueray Gin, Campari bitter, red vermouth

WHITE RUSSIAN \$12.50

Kettle One Vodka, Kahlua and milk

ALEXANDER \$12.50

Brandy, Creme de Cacao and cream

COSMOPOLITAN \$12.50

Kettle One Vodka, triple sec and cranberry juice

MANHATTAN \$12.50

Canadian Whiskey, red vermouth, Angostura bitter

OLD FASHIONED \$12.50

Bourbon Whiskey, sugar cube, Angostura bitter
and water

BEAUTIFUL \$12.50

Tanqueray Gin, Rum, red vermouth and orange juice

ANGELO AZZURRO \$12.50

Kettle One Vodka, dry vermouth, blue curacao

ESPRESSO MARTINI \$12.50

Espresso coffee, Kettle One Vodka, kahlua