

LA CUCINA

PIZZERIA E RISTORANTE

ANTIPASTI

BRUSCHETTE AL POMODORO (5 PIECES) \$10

Toasted sliced bread topped with chopped tomato, garlic, basil and extra v. olive oil.

✓ ARANCINI DI RISO (3 PIECES) \$12

Homemade rice balls stuffed with Bolognese ragu, sweet peas and mozzarella.

COZZE ALLA MARINARA \$14

Steamed mussels served in a light tomato sauce with garlic, white wine and parsley.

BOCCONCINI DI PIZZA (6 PIECES) \$16

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

CALAMARI FRITTI \$16.⁵⁰

Deep fried lightly floured Atlantic calamari.

SALUMI E FORMAGGI \$16 (FOR ONE) \$28 (FOR TWO)

Classic salumi and cheese board with Parma prosciutto, cacciatore salami, hot calabrese salami, Italian mortadella, parmigiano cheese and olives.

POLPETTINE DELLA NONNA (3 PIECES) \$12

Homemade beef meatballs served in a marinara sauce and crostoni bread.

✓ BURRATA \$16

Fresh Italian buffalo mozzarella with a luxurious creamy center, served on a bed of arugula with cherry tomatoes and crostini.

POLIPO E PATATE \$19

Roasted octopus, creamy mashed potatoes, celery and mint salmoriglio.



✓ VEGETARIAN

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

TAKE OUT MENU

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INSALATE

CLASSICA \$10

Mixed green salad, cherry tomato in a balsamic vinigrette.

RUCOLA E GRANA \$14

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

CAPRESE SALAD \$16.50

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

INSALATA LA CUCINA \$14

Spring mix, black olives, cherry tomato, goat cheese, fennel, homemade italian dressing.



SECONDI SFIZIOSI

SUPREMA DI POLLO \$23

Sous-vide chicken supreme with garlic and herbs infused oil served with truffle roasted potato and vegetables.

BISTECCA AL FERRI \$34

Sous-vide 10oz AAA Angus Strip Loin aged 28 days, served with roasted potatoes and vegetables.

OSSOBUCO CACIO E PEPE \$29

White wine braised veal shank served on a cacio e pepe risotto.

SPIGOLA AL FORNO \$28

Marinated and baked mediterranean sea bass, served with roasted potato, seasonal vegetables.




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FRESH HOMEMADE PASTA PASTA FRESCA MADE IN HOUSE

 **PASTA AL POMODORO (ARRABBIATA (SPICY) BY REQUEST) \$16**
Your choice of homemade tagliatelle, gnocchi or rigatoni served in a San Marzano tomato sauce.

 **RIGATONI ALL' AMATRICIANA \$23**
Homemade rigatoni, Italian Guanciale in a light spicy tomato sauce. Finished with pecorino romano.

LASAGNE \$24
Traditional Bolognese sauce between layers of fresh pasta and mozzarella, with Parmigiano Reggiano and bechamel sauce.

 **FETTUCCHINE AI FUNGHI SELVATICI \$25**
Homemade fettuccine with fresh wild mushroom finished with Parmigiano Reggiano and butter.

FINI FINI AL RAGÚ \$22
Homemade fini fini served with a traditional Bolognese ragú sauce.

 **RAVIOLI AL PESTO DI RUCOLA E BURRATA \$24**
Ricotta and spinach ravioli with lemon arugula pesto, burrata cream and cherry tomatoes confit.

TAGLIATELLE ALLA PESCATORA \$26
Homemade tagliatelle pasta with calamari, shrimp, mussels and clams in light tomato sauce.

 **GNOCCHI AI QUATTRO FORMAGGI \$24**
Homemade potato gnocchi tossed in a four italian cheese creme sauce.



GLUTEN FREE PASTA OPTION AVAILABLE

LA CUCINA HOURS

CLOSED MONDAY

TUESDAY	4:30 PM - 12:00 AM
WEDNESDAY	4:30 PM - 12:00 AM
THURSDAY	4:30 PM - 12:00 AM
FRIDAY	4:30 PM - 1:00 AM
SATURDAY	4:30 PM - 1:00 AM
SUNDAY	4:30 PM - 12:00 AM

KITCHEN CLOSSES AT 10 PM

 VEGETARIAN

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AUTHENTIC WOOD FIRED PIZZAS

MARGHERITA \$16.⁵⁰

San Marzano tomato, fresh fior di latte mozzarella, basil, extra v. olive oil.

MARINARA \$14.⁵⁰

San Marzano tomato, oregano, garlic, extra v. olive oil.

NAPOLETANA \$16

San Marzano tomato, anchovies, capers, black olives, basil, extra v. olive oil.

SCARPARELLO \$17

San Marzano tomato, garlic, chilli flakes, Parmigiano Reggiano, extra v. olive oil.

COTTO E FUNGHI \$17.⁵⁰

San Marzano tomato, cooked ham, sautéed mushrooms, basil, extra v. olive oil.

BUFALINA \$19

San Marzano tomato, fresh buffalo mozzarella, basil, extra v. olive oil.

CAPRICCIOSA \$18.⁵⁰

San Marzano tomato, fresh fior di latte mozzarella, mushrooms, artichokes, black olives and ham.

DIAVOLINA CALABRESE \$18.⁵⁰

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

ABRUZZESE \$18

San Marzano tomato, fresh fior di latte mozzarella, abruzzese salame and mushrooms.

VEGETARIANA \$17.⁵⁰

White Pizza, fresh fior di latte mozzarella, grilled eggplant, zucchini, roasted red pepper and mushrooms.



 **VEGETARIAN**

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AUTHENTIC WOOD FIRED PIZZAS

PAESANA (MEAT LOVERS) \$19.75

San Marzano tomato, fresh fior di latte mozzarella, Italian salame, ham, Italian sausage, calabrese salame.

AL POLLO \$18

San Marzano tomato, fresh fior di latte mozzarella, grilled chicken, roasted red pepper and parmigiano.

CALZONE CLASSICO \$19.50

Folded Pizza with fresh fior di latte mozzarella, mushrooms and ham topped with San Marzano tomato.

MONTANARA \$18.50

White Pizza with fresh fior di latte mozzarella, Italian sausage and sautéed rapini.

RUSTICA \$19

White Pizza with fresh fior di latte mozzarella, goat cheese, hot calabrese salame and La Cucina piccante.

GENOVESE \$19.50

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

PARMA \$19.50

White Pizza with fresh fior di latte mozzarella, cherry tomato, arugula and parma prosciutto.

CAPRESE \$19

White Pizza with fresh buffalo mozzarella, cherry tomato, fresh basil, extra v. olive oil.

QUATTRO FORMAGGI \$17.50

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



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DESSERT

TIRAMISU' \$7

TORTA AL CIOCCOLATO \$7



OUR WEEK OF SPECIALS

DINE IN ONLY

TUESDAY
PASTA NIGHT

ALL PASTA \$18

WEDNESDAY
HALF PRICED
BOTTLES OF WINE

SUNDAY
PIZZA NIGHT
ENJOY ANY OF OUR WOOD FIRED
PIZZAS FOR JUST \$16

**FRIDAY &
SATURDAY**
\$11 LONG DRINK SPECIAL
APEROL SPRITZER, CAMPARI SPRITZER
AND AMARETTO FIZZ



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