

RISTORANTE  
**LA CUCINA**  
CUCINA REGIONALE

## ANTIPASTI

### ANTIPASTO DELLO CHEF

*Chef David daily choice.*

**✓ INSALATA DEL SUD (BASILICATA) \$15**

*Fresh arugula, iceberg lettuce, wild fennel, toasted hazelnut, marinated asparagus, goat cheese, rhubarb dressing.*

**🍷 COZZE ROSSE \$16**

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

**FUNGHI IN PADELLA (ABRUZZO) \$18**

*Sauteed seasonal oyster mushrooms, topped with red pepper espuma and fried cabbage.*

**SCHIACCIATA CON GAMBERI (CAMPANIA) \$20**

*Warm schiacciata roll topped with room temperature poached tiger shrimps, rosé cocktail sauce, iceberg lettuce, finished with olives crumble.*

**✓ 🍷 CAPRESE SALAD \$19**

*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, soppressata Calabrese, Italian mortadella, Parmigiano Reggiano, marinated Olives, bruschette.*

**🍷 CARPACCIO DI MANZO \$22**

*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

**🍷 PASTA AL POMODORO \$22**

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

**RAVIOLI MASCARPONE E FUNGHI (MOLISE) \$27**

*Handmade ravioli filled with spinach and ricotta cheese, tossed in a light cream mascarpone sauce and oyster mushrooms.*

**RIGATONI ALLA SORRENTINA (CAMPANIA) \$26**

*Handmade rigatoni tossed in tomato basil sauce with fresh mozzarella cheese with a hint of La Cucina piccante, finished with basil oil.*

**RISOTTO BROCCOLI E ACCIUGHE (SICILIA) \$28**

*Italian arborio rice cooked in a creamy broccoli puree, tossed with parmigiano reggiano and finished with Sicilian anchovies, breadcrumbs, lemon zest.*

**LASAGNE ALLA CARBONARA (LAZIO) \$30**

*Hand made lasagne layered with carbocrema (egg yolk emulsion) crispy pork guanciale and besciamella sauce, topped with pecorino cheese, parmigiano reggiano cheese and freshly cracked black pepper.*

**PAPPARDELLE AL RAGÚ D'AGNELLO (ABRUZZO) \$29**

*A classic Pappardelle durum pasta, served with a traditional lamb ragú sauce.*

**🍷 TAGLIATELLE ALL'ARAGOSTA \$32**

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

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**CARNE e PESCE**

**QUAGLIE ALLA GHIOTTA (BASILICATA) \$34**

Oven roasted quail stuffed with wild rice and Italian sausage, served with seasonal vegetables, olive and capers with white wine reduction.

**CONIGLIO ALLA CACCIATORA (LAZIO) \$36**

Slow cooked Ontario rabbit with seasonal fresh herbs, red onion, chopped fresh tomato, served with side roasted potato.

**CAVOLO IN PADELLA (SARDEGNA) \$28**

Pan seared Savoy cabbage, served with braised legumes, pecorino cheese and miso aioli.

**AGNELLO ALLE MANDORLE (ABRUZZI) \$52**

Oven baked lamb chop infused with fresh herbs and crusted with crumbled almonds, served with vegetables and roasted potato.

Add to App & Main Feature for Additional \$10

**FILETTO AL BAROLO \$54**

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

Add to App & Main Feature for Additional \$12

**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

EXCLUDING RESERVA VINTAGE

**WEDNESDAY**

**PASTA NIGHT**

TAKE \$5 OFF ALL PASTA

**THURSDAY**

**APPETIZER & MAIN**

ENJOY AN APP AND MAIN COURSE

FOR \$46

**FRIDAY & SATURDAY**

**LONG DRINKS**

CAMPARI SPRITZ & APEROL SPRITZ \$12.50



**\$12.50**

**Friday &  
Saturday**

**APEROL SPRITZ  
CAMPARI SPRITZ**

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**VINI ROSSI** 6oz GLASS

**HOUSE RED**

6oz \$11 9oz \$14 | \$42

**CINGALINO** (TOSCANA)

6oz \$12 9oz \$17 | \$46

**CHIANTI** (TOSCANA)

6oz \$13 9oz \$18 | \$50

**NERO D'AVOLA** (SICILIA)

6oz \$12 9oz \$17 | \$46

**VALPOLICELLA** (VENETO)

6oz \$13 9oz \$18 | \$50

**BARBERA D'ALBA** (PIEMONTE)

6oz \$13 9oz \$18 | \$50

**RUBRATO** (CAMPANIA)

6oz \$14 9oz \$20 | \$55

**PRIMITIVO** (PUGLIA)

6oz \$14 9oz \$20 | \$55

**CABERNET SOUVIGNON** (FRIULI)

6oz \$13 9oz \$18 | \$52

**ETNA ROSSO** (SICILIA)

6oz \$16 9oz \$22 | \$70

**CHIANTI RISERVA** (TOSCANA)

6oz \$16 9oz \$22 | \$70

**VALPOLICELLA RIPASSO** (VENETO)

6oz \$18 9oz \$25 | \$80

**BY THE BOTTLE**

**CANNONAU** (SARDEGNA) \$65

**LA FOGLIOLA** (MARCHE) \$70

**PINOT NERO** (TRENTINO) \$70

**DOLCETTO D'ALBA** (PIEMONTE) \$70

**MORELLINO  
DI SCANSANO** (TOSCANA) \$80

**ROSSO DI  
MONTALCINO** (TOSCANA) \$80

**LANGHE NEBBIOLO** (PIEMONTE) \$80

**LUCENTE** (TOSCANA) \$100

**TAURASI** (CAMPANIA) \$110

**AMARONE** (VENETO) \$120

**BAROLO** (PIEMONTE) \$120

**BRUNELLO** (TOSCANA) \$140

**VINI BIANCHI** 6oz GLASS

**HOUSE WHITE**

6oz \$11 9oz \$15 | \$42

**SOAVE** (VENETO)

6oz \$12 9oz \$17 | \$46

**CHARDONNAY** (VENETO)

6oz \$12 9oz \$17 | \$46

**RIESLING** (CANADA)

6oz \$12 9oz \$17 | \$46

**PINOT GRIGIO** (FRIULI)

6oz \$13 9oz \$18 | \$48

**PECORINO** (ABRUZZO)

6oz \$12 9oz \$17 | \$46

**TREBBIANO D'ABRUZZO** (ABRUZZO)

6oz \$12 9oz \$17 | \$46

**SAUVIGNON BLANC** (VENETO)

6oz \$12 9oz \$17 | \$46

**CERASUOLO ROSÉ** (ABRUZZO)

6oz \$13 9oz \$18 | \$52

**ETNA BIANCO** (SICILIA)

6oz \$15 9oz \$21 | \$65

**BY THE BOTTLE**

**VERMENTINO** (SARDEGNA) \$55

**FALANGHINA** (CAMPANIA) \$60

**PINOT GRIGIO RISERVA** \$65

**GRECO DI TUFO** (CAMPANIA) \$70

**BELL'ANTONIO** (MARCHE ORGANIC) \$80

**BERTRANDO RISERVA** (FRIULI) \$95

**SPUMANTI  
E CHAMPAGNE**

**PROSECCO** \$12 | \$50

**PROSECCO ROSÉ** \$12 | \$50

**PROSECCO** (NON ALCHOLOIC) \$10

**MOSCATO DOLCE** \$55

**PROSECCO  
FRANCIACORTA** \$80

**VEUVE CLIQUOT** \$190

**MOET & CHANDON** \$190

**DOM PERIGNON** \$520

**Wine Tuesday**

**HALF OFF BOTTLES OF WINE\***

\*RESERVA VINTAGE BOTTLES NOT INCLUDED

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## RISERVA & VINTAGES

<b>AMARONE RISERVA</b> <i>Cantine Feudi San Pio Veneto</i>	\$150
<b>BAROLO RISERVA</b> <i>Cantine Deltetto Piemonte</i>	\$150
<b>BRUNELLO RISERVA</b> <i>Cantine Il Poggiolo Toscana</i>	\$180
<b>ORENO</b> <i>Cantine sette ponti</i>	\$180
<b>CAYMUS</b> <i>Cabernet Sauvignon California</i>	\$220
<b>CHIANTI RISERVA DUCALE ORO</b> <i>Cantine Ruffino Toscana</i>	\$130
<b>POPPONE</b> <i>Cantine Antonutti Friuli</i>	\$140
<b>CEPPARELLO</b> <i>Azienda agricola Isole e Olena Toscana</i>	\$320
<b>GATTINARA</b> <i>Cantine Travaglini Piemonte</i>	\$130
<b>BARBARESCO VINTAGE</b> <i>Cantine Salvano Piemonte</i>	\$220
<b>BAROLO VINTAGE</b> <i>Cantine Salvano Piemonte</i>	\$240
<b>VALPOLICELLA QUINTARELLI</b> <i>Azienda Agricola Quintarelli Giuseppe Veneto</i>	\$260
<b>LUCE</b> <i>Tenuta Luce Della Vite Toscana</i>	\$260
<b>TIGNANELLO</b> <i>Cantine Marchesi Antinori Toscana</i>	\$260
<b>SASSICAIA</b> <i>Tenuta San Guido Bolgheri Toscana</i>	\$580
<b>ORNELLAIA</b> <i>Cantine Bolgheri Toscana</i>	\$600

<b>BOTTLED BEER</b> 3.30ML	\$8
<b>BEER CANS</b> 4.73ML	\$10

Moretti - Peroni - Coors Light  
Sapporo - Wellington s.p.a. - Stella Artois  
Creemore Springs - Heinekein 00

<b>MIXED DRINK</b> 1oz	\$8
<b>POP &amp; JUICE</b>	\$3.50
<b>BOTTLED WATER</b> 750ML	\$6.50

## LONG DRINKS 2oz

<b>APEROL SPRITZ</b> <i>Prosecco, Aperol, soda water</i>	\$15
<b>LIMONCELLO SPRITZ</b> <i>prosecco, limoncello, liquor, soda water</i>	\$15
<b>ROSSINI</b> <i>Prosecco, fresh blended strawberries</i>	\$15
<b>SANGRIA</b> <i>Red or White wine, cointreau, orange juice, fresh fruit</i>	\$15
<b>CAESAR</b> <i>Kettle One Vodka, tabasco, worcestershire sauce, clamato juice</i>	\$15
<b>ISLAND TEA</b> (NON ALCHOLOIC) <i>Ice tea, freshly mixed Barry's grenadine</i>	\$8
<b>SHIRLEY TEMPLE</b> (NON ALCHOLOIC) <i>Orange juice, 7 Up, fresh blended berries</i>	\$6
<b>VIRGIN CAESAR</b> (NON ALCHOLOIC) <i>Tabasco, worcestershire sauce, clamato juice</i>	\$6

## COCKTAILS 2oz

<b>LA CUCINA MARTINI</b> <i>Kettle One Vodka, peach liquor, red vermouth, orange juice.</i>	\$12.50
<b>MARTINI</b> (REG) \$12.50 (PREM) \$15 <i>Kettle One Vodka or Tanqueray Gin, drop of dry vermouth, olives.</i>	\$15
<b>NEGRONI</b> <i>Tanqueray Gin, Campari bitter, red vermouth.</i>	\$12.50
<b>AMORE MIO</b> <i>Gin, Rum, Passion fruit, Lemon juice, simple syrup.</i>	\$12.50
<b>MELON MARTINI</b> <i>Vodka, House made Meloncello, Simple syrup.</i>	\$12.50
<b>COSMOPOLITAN</b> <i>Kettle One Vodka, triple sec and cranberry juice.</i>	\$12.50
<b>MANHATTAN</b> <i>Canadian Whiskey, red vermouth, Angostura bitter.</i>	\$12.50
<b>OLD FASHIONED</b> <i>Bourbon Whiskey, sugar cube, Angostura bitter and water.</i>	\$12.50
<b>AMARETTO SOUR</b> <i>Di Saronno Amaretto, Lemon juce, Simple syrup.</i>	\$12.50
<b>STRAWBERRY MARGARITA</b> <i>Jose Cuervo Tequila, Triple sec, Lime juice, Fresh blended strawberry.</i>	\$12.50
<b>ESPRESSO MARTINI</b> <i>Espresso coffee, Kettle One Vodka, kahlua.</i>	\$12.50

