

**COCKTAILS**

2oz

**LA CUCINA MARTINI \$12***Vodka, peach liqueur, red vermouth, and orange juice.***MARTINI: Regular \$12 - Premium \$15***Vodka or Gin, drop of dry vermouth, olives.***NEGRONI \$12***Gin, bitter campari, 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.***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, worchester sauce, clamato juice.***ISLAND TEA \$6***Ice tea, freshly mixed Barry's grenadine.***SHIRLEY TEMPLE \$6***Orange juice, 7 Up, fresh blended Barry's.***SPIRITS****Mix Drink 1oz. \$ 7****Pop & Juice \$3.50****Bottled Water (750ml) \$6.50****VINI BIANCHI****SAN TIZIANO (House)**

☞ \$11 - ½ litre \$27 - 🍷 \$40

**SOAVE (Veneto)**

☞ \$12 - ½ litre \$30 - 🍷 \$45

**CHARDONNAY (Veneto)**

☞ \$12 - ½ litre \$30 - 🍷 \$45

**PINOT GRIGIO (Friuli)**

☞ \$12 - ½ litre \$30 - 🍷 \$45

**PECORINO (Abruzzo)**

☞ \$12 - ½ litre \$30 - 🍷 \$45

**TREBBIANO D'ABRUZZO (Abruzzo)**

☞ \$12 - ½ litre \$30 - 🍷 \$45

**ROSATO MASCIARELLI (Abruzzo)**

☞ \$12 - ½ litre \$30 - 🍷 \$45

**SAUVIGNON BLANC (Veneto)**

☞ \$12 - ½ litre \$30 - 🍷 \$45

**VERMENTINO (Sardegna) 🍷 \$55****VERDICCHIO (Marche) 🍷 \$50****FALANGHINA (Campania) 🍷 \$60****FALANGHINA FRIZZANTE (Campania) 🍷 \$60****GAVI DI GAVI (Piemonte) 🍷 \$60****GRECO DI TUFO (Campania) 🍷 \$70****SPUMANTI e CHAMPAGNE****\*\* Not available for half price feature \*\*****PROSECCO** ☞ \$12 - 🍷 \$50**MOSCATO DOLCE** 🍷 \$50**BRACHETTO D'ACQUI** 🍷 \$60**\*VEUVE CLIQUOT** 🍷 \$160**\*MOET & CHANDON** 🍷 \$160**\*DOM PERIGNON** 🍷 \$460**DOMESTIC BEER****(330ml) \$6**Coors Light – Sleeman Original –  
Wellington S.P.A – Beau's**PREMIUM BEER****(Bottle 330ml) \$7**Creemore Springs – Moretti – Stella Artois – Mill  
Street Tankhouse Ale – Peroni - Corona - Alexander  
Keiths

**VINI ROSSI****MERLOT** (House)

🍷 \$11 - ½ litre \$27 - 🍷 \$40

**BIFERNO** (Veneto)

🍷 \$12 - ½ litre \$30 - 🍷 \$45

**NEGROAMARO** (Campania)

🍷 \$12 - ½ litre \$30 - 🍷 \$45

**CHIANTI** (Toscana)

🍷 \$12 - ½ litre \$30 - 🍷 \$45

**VALPOLICELLA** (Veneto)

🍷 \$13 - ½ litre \$33 - 🍷 \$50

**SANGIOVESE** (Marche)

🍷 \$13 ½ litre \$33 - 🍷 \$50

**BARBERA B'ALBA** (Piemonte)

🍷 \$13 - ½ litre \$33 - 🍷 \$50

**RUBRATO** (Toscana)

🍷 \$13 - ½ litre \$33 - 🍷 \$50

**PRIMITIVO** (Puglia)

🍷 \$13 - ½ litre \$33 - 🍷 \$50

**ROMA** (Lazio)

🍷 \$13 - ½ litre \$33 - 🍷 \$50

**NERO D'AVOLA** (Sicilia)

🍷 \$12 - ½ litre \$30 - 🍷 \$45

**CABERNET SOUVIGNON** (Friuli)

🍷 \$12 - ½ litre \$30 - 🍷 \$45

**AGLIANICO** (Campania) 🍷 \$55**CANNONAU** (Sardegna) 🍷 \$60**GRIGNOLINO D'ASTI** (Piemonte) 🍷 \$65**CHIANTI RISERVA** (Toscana) 🍷 \$70**PINOT NOIR** (Alto Adige) 🍷 \$70**DOLCETTO D'ALBA** (Piemonte) 🍷 \$70**MORELLINO DI SCANSANO** (Toscana) 🍷 \$80**ROSSO DI MONTALCINO** (Toscana) 🍷 \$80**LANGHE NEBBIOLO** (Piemonte) 🍷 \$80**VALPOLICELLA RIPASSO** (Veneto) 🍷 \$80**LUCENTE** (Toscana) 🍷 \$90**AMARONE** (Veneto) 🍷 \$110**BAROLO** (Piemonte) 🍷 \$120**BRUNELLO** (Toscana) 🍷 \$130**TAURASI** (Campania) 🍷 \$120**RISERVA & VINTAGE**

**\*\*Not available for Half Price feature\*\***

**2015 AMARONE RISERVA** 🍷 \$140

*Cantine Feudi San Pio Veneto*

**2013 AMARONE RISERVA** 🍷 \$160

*Cantine Speri Veneto*

**2012 BAROLO RISERVA** 🍷 \$150

*Cantine Gianni Gagliardo Piemonte*

**2011 BRUNELLO RISERVA** 🍷 \$160

*Cantine il Poggiolo Toscana*

**2014 CHIANTI RISERVA DUCALE ORO** 🍷 \$130

*Cantine Ruffino Toscana*

**2011 GATTINARA** 🍷 \$160

*Cantine Travaglini Piemonte*

**2015 LUCE** 🍷 \$240

*Tenuta Luce Della Vite Toscana*

**2015 TIGNANELLO** 🍷 \$240

*Cantine Marchesi Antinori Toscana*

**2008 BRUNELLO RISERVA** 🍷 \$220

*Cantine Cosimi il Poggiolo Toscana*

**2010 SASSICAIA** 🍷 \$520

*Tenuta San Guido Bolgheri Toscana*

**2009 SASSICAIA** 🍷 \$600

*Tenuta San Guido Bolgheri Toscana*

**2014 ORNELLAIA** 🍷 \$600

*Cantine Bolgheri Toscana*

## ANTIPASTI

### ANTIPASTO DELLO CHEF

*Chef David's daily choice.*

### INSALATA DEL CENTRO (LAZIO) \$12

*Butter lettuce, red wine poached pear, pecorino sardo, caramelized speck, Italian dressing.*

### 🦑 COZZE ROSSE \$12

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

### CALAMARI RIPIENI (MARCHE) \$14

*Sauteed squid filled with seasonal vegetables and shrimp, served on a bed of arugula.*

### 🦑 CAPRESE SALAD \$16

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

### CARPACCIO DI MANZO \$18

*Thinly sliced marinated raw beef tenderloin and arugula, parmiggiano, reggiano, drizzled with a balsamic Italian dressing.*

### POLIPO ALLA GRIGLIA (ABRUZZO) \$20

*Grilled octopus served with puree of sweet peas, water cress, finished with citronette dressing.*

### 🦑 TAVOLOZZA DI SALUMI <FOR ONE> \$16 <FOR TWO >\$30

*Parma Prosciutto di Parma, cacciatore sausage, homemade porchetta, parmigiano reggiano, marinated olives.*

### 🦑 BURRATA <HALF> \$16 <FULL> \$30

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



## PASTA

### 🦑 PASTA AL POMODORO \$17

*Your choice of any of our pastas (Tagliatelle, Fini Fini, Ravioli, Gnocchi and Maccheroni), served in San Marzano tomato sauce.*

### MACCHERONI ALL'AMATRICIANA (LAZIO) \$24

*Homemade maccheroni pasta with sauteed onion, Italian Guanciale & crushed San Marzano tomato.*

### 🦑 RAVIOLI MASCARPONE E SPECK \$24

*Homemade ravioli stuffed with spinach and ricotta in a creamy mascarpone sauce and speck.*

### GNOCCHI AL RAGU' D'ANATRA (TOSCANA) \$26

*Homemade potato gnocchi with duck bolognese ragu sauce.*

### LASAGNEAL AL TARTUFO (UMBRIA) \$26

*Umbria's truffle paste, mushrooms, artichoke, between layers of fresh pasta and mozzarella, with Bechamel sauce.*

### FINI FINI NERI ALLE VONGOLE (MARCHE) \$28

*Homemade activated charcoal spaghetti with verace clams, garlic, cherry tomato and Chef David's piccante sauce.*

### 🦑 TAGLIATELLE ALL'ARAGOSTA \$28

*Classic homemade fettuccine pasta made with Caribbean lobster meat and tiger shrimp in a whiskey rose crème sauce.*



Ristorante

# La CUCINA

Cucina Regionale Sud

## CARNE e PESCE

### **PORCHETTA AFFUMICATA (LAZIO) \$25**

*Homemade porchetta slow cooked with herbs and smoked. Served with fresh arugula and cherry tomato.*

### **QUAGLIE ALLA GHIOTTA (UMBRIA) \$26**

*Ontario quail cooked with sundried tomato, black olives, red onions and a touch of tomato sauce, served with roasted potato.*

### **SCONIGLIO AL GINEPRO \$27**

*Fresh local rabbit, slow cooked, seasoned with fresh herbs, diced tomato, juniper, capers, in a white wine sauce, served with roasted potato.*

### **ANATRA ALL' ARANCIO (TOSCANA) \$28**

*Fresh local duck breast, braised with caramelized oranges, red onion, basil and white wine served with asparagus.*

### **AGNELLO FAGIOLI E PROSCIUTTO (ABRUZZO) \$35**

*A rack of Ontario lamb stuffed with prosciutto and asparagus, roasted and served with white beans.*

### **FILETTO AL BAROLO \$38**

*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.*



## Indulge Specials

### **Tuesday NIGHTS**



# WINE 50%

*Enjoy half off every bottle!*

### **Wednesday NIGHTS**



# PASTA NIGHT

*Enjoy ANY of our homemade Pastas for just \$18*

### **Thursday NIGHTS**



# Appetizer + Main

*Enjoy an appetizer and a main course meal for \$36*