

ANTIPASTI

ANTIPASTO DELLO CHEF

Chef David daily choice

ZUPPA DEL GIORNO (NORD ITALIA) 10

A traditional soup inspired by the north of Italy.

INSALATA DEL NORD (LOMBARDIA) 12

Endive salad, radicchio Trevigiano, crumbled gorgonzola, sliced apple, and honey roasted walnuts, finished with gorgonzola dressing.

COZZE ROSSE 🍴 12

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

GUAZZETTO DI PESCE (LIGURIA) 18

.Sea Bass, Shrimps, Calamari, poached in a parsley and garlic San Marzano tomato broth .

CAPRESE SALAD 🍴 16

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

TAVOLOZZA DI SALUMI FOR ONE 15 FOR TWO 🍴 28

Prosciutto di Parma, cacciatore sausage, Homemade Porchetta, parmigiano Reggiano, marinated Olives bruschette.

CARPACCIO DI MANZO 🍴 16

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

BURRATA <HALF> 16 <FULL> 32

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

PASTA

PASTA AL POMODORO 🍴 16

Your choice of any of our pastas (Gnocchi, Tagliatelle, Red Penne, Ravioli, Strozzapreti) served in a tomato sauce.

PENNETTE AL CINGHIALE (VALLE D'AOSTA) 26

Homemade red pepper penne, served with a wild boar marsala ragu' finished with pecorino cheese.

GNOCCHI GORGONZOLA E PERE (PIEMONTE) 26

Homemade potato gnocchi tossed in a Gorgonzola crème sauce and served with sliced pear.

RAVIOLI MASCARPONE E SPECK 🍴 24

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

STROZZAPRETI ALLA NORCINA (TRENTINO) 24

Short thinly rolled durum pasta, served with julienne of artichokes, caramelized shallot, Italian sausage, tomato sauce and Parmigiano Reggiano.

RISOTTO ALLO SCOGLIO (LIGURIA) 26

Arborio rice, Calamari, Mussels, Clams, Shrimps, with a white wine marinara sauce.

TAGLIATELLE ALL'ARAGOSTA 🍴 28

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

CARNE e PESCE

ANATRA AL PEPE VERDE (EMILIA E ROMAGNA) 28

Duck breast marinated and pan seared in a green peppercorn sauce, served with roasted squash and watercress .

CONIGLIO AL GINEPRO 🍴 26

Fresh Wellington County Rabbit slow cooked, seasoned with fresh herbs, diced tomato, juniper, capers, in a white wine sauce, served with roasted potato.

MAIALINO ALLE CASTAGNE (PIEMONTE) 26

Chestnut and honey stuffed Pork tenderloin served with saffron cream and sweet peas.

AGNELLO IN CROSTA (LIGURIA) 34

Roasted Ontario Lamb chop in a crust of Genovese pesto, served with potato and asparagus.

BISTECCA ALLA GRIGLIA (LOMBARDIA) 32

A grilled 14 oz.AAA ribeye steak marinated in La Cucina spices, hazelnuts, served with potato and rapini.

FILETTO AL BAROLO 36

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.



La
Ristorante

CUCINA

LISTA DEI VINI

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)
☞ 12 - ½ litre 30 - 🍷 45
- Sangiovese (Marche)
☞ 12 ½ litre 30 - 🍷 45
- Barbera B'Alba (Piemonte)
☞ 13 - ½ litre 33 - 🍷 50
- Rubrato (Campania)
☞ 13 - ½ litre 33 - 🍷 50
- Primitivo (Puglia)
☞ 13 - ½ litre 33 - 🍷 50
- Nero D'Avola (Sicilia)
☞ 13 - ½ litre 33 - 🍷 50
- Cabernet Sauvignon (Friuli)
☞ 13 - ½ litre 33 - 🍷 50
- Aglianico (Campania) 🍷 55
- Cannonau (Sardegna) 🍷 55
- Chianti Riserva (Toscana) 🍷 65
- Pinot Noir (Alto Adige) 🍷 70
- Dolcetto D'Alba (Piemonte) 🍷 70
- Morellino Di Scansano (Toscana) 🍷 70
- Rosso Di Montalcino (Toscana) 🍷 80
- Lacryma Christi (Campania) 🍷 80
- Langhe Nebbiolo (Piemonte) 🍷 80
- Valpolicella Ripasso (Veneto) 🍷 80
- Amarone (Veneto) 🍷 110
- Barolo (Piemonte) 🍷 110
- Brunello (Toscana) 🍷 130
- Taurasi (Campania) 🍷 120
- Amarone Riserva (Veneto) 🍷 160
- Barolo Riserva (Piemonte) 🍷 160
- Brunello Riserva (Toscana) 🍷 180

Italian Vintages

- 2009 Luce
(Tenuta Luce Della Vite Toscana) 🍷 280

- 2005 Brunello Di Montalcino
(Tenuta Valdicava Montalcino Toscana) 🍷 300

- 2004 Amarone Della Valpolicella
(Azienda Agricola Zýné Veneto) 🍷 330

- 2003 Barolo
(Tenuta Cascina Adelaide Piemonte) 🍷 330

- 2010 Sassicaia (Tenuta San Guido Bolghieri) 🍷 580

- 2009 Sassicaia (Tenuta San Guido Bilghieri) 🍷 640

Vini Bianchi

- San Tiziano (House)
☞ 10 - ½ litre 25 - 🍷 38
- 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
- Sauvignon Blanc (Veneto)
☞ 12 - ½ litre 30 - 🍷 45
- Vermentino (Sardegna) 🍷 50
- Verdicchio (Marche) 🍷 50
- Falanghina (Campania) 🍷 55
- Gavi Di Gavi (Piemonte) 🍷 65
- Greco Di Tufo (Campania) 🍷 70

Spumanti e Champagne

- Prosecco ☞ 12 - 🍷 50
- Moscato Dolce 🍷 45
- Brachetto D'Acqui 🍷 55
- Veuve Cliquot 🍷 180
- Moet & Chandon 🍷 180
- Dom Perignon 🍷 460

Domestic Beer (330ml) 6

- Coors Light – Sleeman Original – Wellington S.P.A

Premium Beer (Bottle 330ml) 7

- Creemore Springs – Moretti – Stella Artois – Mill Street Tankhouse Ale – Peroni - Sapporo - Alexander Keiths

Premium Italian Beer 22 (Bottle 750ml)

- Bruton (Alsatian Blonde Style) 4.9%
- Lilith (English Pale Ale) 4.9%

Spirits

- Mix Drink 1oz. 7
- Caesar 8
- Martinis 2oz. 12
- Premium Martini 2oz. 14

Pop & Juice 3.5

Bottled Water (750ml) 6.5