

RISTORANTE
LA CUCINA
CUCINA REGIONALE SUD

ANTIPASTI

ANTIPASTO DELLO CHEF

Chef David daily choice

INSALATA DEL SUD (ABRUZZI) \$13

A mixed green salad with fresh cantaloupe, cherry tomato, cucumber and roasted almonds, finished with Italian dressing.

COZZE ROSSE 🇮🇹 \$14

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

CAPRESE SALAD 🇮🇹 \$16

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

MELANZANE ALLA CIOCIARA (LAZIO) \$15

Roasted eggplant served on a bed of puree of sweet peas, topped with crispy Parma Prosciutto and crumbled goat cheese.

TUNA TARTARE (SICILIA) \$19

Thin sliced Saku Tuna, topped with avocado, watercress and fried capers, finished with a refreshing citronette dressing.

TAVOLOZZA DI SALUMI 🇮🇹 \$16 (FOR ONE) \$30 (FOR TWO)

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

CARPACCIO DI MANZO 🇮🇹 \$18

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

BURRATA 🇮🇹 \$16 (SMALL) \$30 (LARGE)

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



PASTA

PASTA AL POMODORO 🇮🇹 \$18

choice of any of our pastas (Tagliatelle, Ravioli, Mezze Maniche, Gnocchi) served in a San Marzano tomato sauce.

ORECCHIETTE ALLA PUGLIESE (PUGLIA) \$25

Italian classic durum Orecchiette in a Saffron sauce, sun dried tomatoes, rapini, finished with cremini mushrooms and extra virgin olive oil

LASAGNE AL FORNO (LAZIO) \$26

Traditional Bolognese sauce between layers of homemade pasta and mozzarella, with Parmigiano Reggiano and Bechamel sauce.

RAVIOLI BURRO E SALVIA (CAMPANIA) \$27

Fresh made pasta filled with ricotta cheese and spinach, in a sauce of browned butter and sage, topped with bread crumbs and Parmigiano Reggiano.

GNOCCHI ALLA DIAVOLA (CALABRIA) \$26

Homemade potato gnocchi in a San Marzano tomato sauce with spicy Calabrese Nduja sausage and la Cucina piccante.

MEZZE MANICHE AI FRUTTI DI MARE (SICILIA) \$28

Durum Mezze Maniche pasta in a Marinara sauce with Calamari, Shrimps, Mussels, Red Snapper. Clams.

TAGLIATELLE ALL'ARAGOSTA 🇮🇹 \$29

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

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CARNE e PESCE

CONIGLIO AL GINEPRO 🍴 \$28

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

TRIPPA ALLA ROMANA (LAZIO) \$26

Honeycomb Beef tripe slow cooked in a San Marzano tomato sauce, with pancetta and onion served with bread crostoni.

SPEZZATINO DI CINGHIALE (BASILICATA) \$28

Slow cooked wild boar with tomato, bay leaf, red onion, carrots, and red wine, served with roasted potato

AGNELLO ALLE MANDORLE (CAMPANIA) \$37

Oven roasted Ontario lamb chop in a crust of almond and garlic, finished with extra virgin olive oil, served with daily vegetables.

ANATRA ALL'ARANCIO (SICILIA) \$28

Pan seared Duck breast served with Orange sauce, asparagus and roasted potato.

FILETTO AL BAROLO 🍴 \$39

10 oz. 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.



OUR WEEK OF SPECIALS

TUESDAY
HALF PRICE WINE
ENJOY 1/2 OFF EVERY BOTTLE

WEDNESDAY
PASTA NIGHT
ENJOY ANY OF OUR HOMEMADE
PASTAS FOR JUST \$18

THURSDAY
APPETIZER & MAIN SPECIAL
ENJOY AN APPETIZER AND
A MAIN COURSE MEAL FOR \$38.

BRING THE
TASTE OF
ITALY HOME
ASK YOUR
SERVER HOW

LA CUCINA
EXTRA VIRGIN
OLIVE OIL

LA CUCINA
PICCANTE



LA CUCINA PICCANTE \$10
LA CUCINA EXTRA VIRGIN OLIVE OIL
\$12 250CC | \$20 500CC

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VINI ROSSI

HOUSE RED

\$11 1/2 litre \$27 \$40

CINGALINO (TOSCANA)

\$12 1/2 litre \$30 \$45

CHIANTI (TOSCANA)

\$12 1/2 litre \$30 \$45

MERLOT (VENETO)

\$12 1/2 litre \$30 \$45

NERO D'AVOLA (SICILIA)

\$12 1/2 litre \$30 \$45

VALPOLICELLA (VENETO)

\$13 1/2 litre \$33 \$50

SANGIOVESE (MARCHE)

\$13 1/2 litre \$33 \$50

BARBERA D'ALBA (PIEMONTE)

\$13 1/2 litre \$33 \$50

RUBRATO (CAMPANIA)

\$13 1/2 litre \$33 \$50

PRIMITIVO (PUGLIA)

\$13 1/2 litre \$33 \$50

CABERNET SOUVIGNON (FRIULI)

\$13 1/2 litre \$33 \$50

REFOSCO (VENETO)

\$13 1/2 litre \$33 \$50

ROMA (LAZIO)

\$13 1/2 litre \$30 \$50

CANNONAU (SARDEGNA) \$60

CHIANTI RISERVA (TOSCANA) \$70

LA FOGLIOLA (MARCHE) \$65

GRIGNOLINO D'ASTI. \$65

PINOT NERO (TRENTINO) \$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



VINI BIANCHI

HOUSE WHITE

\$11 1/2 litre \$27 \$40

SOAVE (VENETO)

\$12 1/2 litre \$30 \$45

PINOT BIANCO (FRIULI)

\$12 1/2 litre \$30 \$45

CHARDONNAY (VENETO)

\$12 1/2 litre \$30 \$45

RIESLING (CANADA)

\$12 1/2 litre \$30 \$45

PINOT GRIGIO (FRIULI)

\$13 1/2 litre \$32 \$47

VERNACCIA (TOSCANA)

\$12 1/2 litre \$30 \$45

PECORINO (ABRUZZO)

\$12 1/2 litre \$30 \$45

TREBBIANO D'ABRUZZO (ABRUZZO)

\$12 1/2 litre \$30 \$45

SAUVIGNON BLANC (VENETO)

\$12 1/2 litre \$30 \$45

CERASUOLO ROSE' (ABRUZZO)

\$12 1/2 litre \$30 \$45

VERMENTINO (SARDEGNA) \$55

FALANGHINA (CAMPANIA) \$60

PINOT GRIGIO MONTINI \$65

GAVI DI GAVI (PIEMONTE) \$65

GRECO DI TUFO (CAMPANIA) \$70

BELL'ANTONIO (MARCHE ORGANIC) \$80

SPUMANTI E CHAMPAGNE

PROSECCO \$12 \$50

MOSCATO DOLCE \$50

BRACHETTO D'ACQUI \$60

PROSECCO FRANCIACORTA \$80

VEUVE CLIQUOT \$160

MOET & CHANDON \$160

DOM PERIGNON \$460



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RISERVA & VINTAGES

- AMARONE RISERVA** 🍷 \$140
Cantine Feudi San Pio Veneto
- 2014 BAROLO RISERVA** 🍷 \$150
Cantine Deltetto Piemonte
- 2011 BRUNELLO RISERVA** 🍷 \$180
Cantine Il Poggiolo Toscana
- 2008 BRUNELLO RISERVA** 🍷 \$220
Cantine Il Poggiolo Toscana
- 2015 CHIANTI
RISERVA DUCALE ORO** 🍷 \$130
Cantine Ruffino Toscana
- POPPONE** 🍷 \$140
Cantine Antonutti Friuli
- GATTINARA** 🍷 \$130
Cantine Travaglini Piemonte
- BARBARESCO VINTAGE** 🍷 \$200
Cantine Salvano Piemonte
- BAROLO VINTAGE** 🍷 \$220
Cantine Salvano Piemonte
- 2015 LUCE** 🍷 \$240
Tenuta Luce Della Vite Toscana
- 2016 TIGNANELLO** 🍷 \$240
Cantine Marchesi Antinori Toscana
- SASSICAIA** 🍷 \$580
Tenuta San Guido Bolgheri Toscana
- 2016 ORNELLAIA** 🍷 \$600
Cantine Bolgheri Toscana

COCKTAILS 2oz

- LA CUCINA MARTINI** \$12
Vodka, peach liquor, red vermouth, orange juice
- MARTINI (REG)** \$12 (PREM) \$15
Vodka or Gin, drop of dry vermouth, olives
- NEGRONI** \$12
Gin, Campari bitter, 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
- ESPRESSO MARTINI** \$12
Espresso coffee, vodka, kahlua

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, worcestershire sauce, clamato juice
- ISLAND TEA** (NON-ALCOHOLIC) \$6
Ice tea, freshly mixed Barry's grenadine
- SHIRLEY TEMPLE** (NON-ALCOHOLIC) \$6
Orange juice, 7 Up, fresh blended Barry's
- MIXED DRINK** 1oz. \$7
- POP & JUICE** \$3.50
- BOTTLED WATER** (750ml) \$6.50
- BEER BOTTLE** (3.30ml) \$7
- BEER CANS** (4.73ml) \$8.50
- Coors Light - Sleeman original
Wellington s.p.a. - Beau's
Creemore Springs - Moretti - Peroni
Stella Artois - Corona - Mill Street
Tankhouse Ale - MGD*