

LA CUCINA

PIZZERIA E RISTORANTE

ANTIPASTI

- ✓

BRUSCHETTE AL POMODORO

(5 PIECES)

\$11.50

Toasted bread topped with chopped tomato, garlic, basil and extra v. olive oil.
- ARANCINI DI RISO

(3 PIECES)

\$13.50

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

PARMIGIANA DI MELANZANE

\$14

Layers of fried sliced eggplant, homemade tomato sauce, fresh fior di latte mozzarella, parmigiano Reggiano.
- BOCCONCINI DI PIZZA

(6 PIECES)

\$18

Pizza bites folded and filled with soppressata, ham and fior di latte mozzarella.
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BOCCONCINI DI PIZZA VEGETARIANI

(6 PIECES)

\$17

Pizza bites folded and filled with red peppers, zucchini, mushrooms and fior di latte mozzarella.
- CALAMARI FRITTI

\$18

Lightly floured deep fried Atlantic calamari.
- SALUMI E FORMAGGI

\$16 (FOR ONE)

\$30 (FOR TWO)

Classic salami and cheese board with Parma prosciutto, Abruzzese salami, hot Calabrese salami, Italian mortadella, Parmigiano-Reggiano and olives.
- POLPETTINE DELLA NONNA

(3 PIECES)

\$13.50

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

BURRATA

\$18

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

\$19.50

Wild Red Argentinian Shrimp sautéed in spicy tomato sauce served with deep fried bread.



INSALATE

- ✓

CLASSICA

\$11

Mixed green salad with cherry tomatoes and balsamic vinaigrette.
- ✓

CESARE

\$12 (ADD CHICKEN \$6)

Romaine lettuce, shaved Parmigiano-Reggiano, croutons, homemade Caesar dressing.
- ✓

RUCOLA E GRANA

\$15

Baby Arugula, shaved grana, cherry tomatoes, citronette dressing and balsamic reduction.
- ✓

CAPRESE SALAD

\$17.50

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

INSALATA LA CUCINA

\$15

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

✓ VEGETARIAN

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

202507-LPG

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FRESH HOMEMADE PASTA PASTA FRESCA MADE IN HOUSE

PASTA DELLO CHEF

Please ask your server for the featured homemade pasta

✓ **PASTA AL POMODORO (ARRABBIATA (SPICY) BY REQUEST) \$19**
Your choice of homemade tagliatelle, gnocchi or penne served in a San Marzano tomato sauce.

RIGATONI ALLA GENOVESE \$26
Homemade rigatoni slow cooked beef onions and Parmigiano Reggiano.

LASAGNE \$26
Traditional Bolognese sauce between layers of fresh pasta and mozzarella, with Parmigiano Reggiano and bechamel sauce.

PENNE ALLA VODKA \$24
Homemade penne with Italian pancetta in a rosé vodka cream sauce.

TAGLIATELLE AL RAGÚ \$25
Homemade Tagliatelle served with a traditional Bolognese ragú sauce.

RAVIOLI AL TARTUFO \$28
Homemade ravioli filled with braised beef, served with black truffle sauce and butter.

FINI FINI ALLA PESCATORA \$27
Homemade spaghetti with calamari, shrimps, mussels and clams in a light tomato sauce.

✓ **GNOCCHI AI QUATTRO FORMAGGI \$25**
Homemade potato gnocchi tossed in a four italian cheese cream sauce.

🌱 GLUTEN FREE PASTA OPTION AVAILABLE



SECONDI SFIZIOSI

SUPREMA DI POLLO \$24
Sous-vide chicken supreme with garlic and herbs infused oil served with roasted potato and vegetables.

CHICKEN PARMIGIANA \$26
Breaded chicken cutlet in a marinara sauce, served with a side of fettuccine in our San Marzano tomato sauce.

SCALOPPINE AL LIMONE E CAPPERI \$26
Pork tenderloin piccata in velvety lemon sauce and cappers, served with roasted potato.

BISTECCA AI FERRI \$38
Sous-vide 10oz AAA Angus Strip Loin aged 28 days, served with mashed potatoes and vegetables.

OSSOBUCO ALLA MILANESE \$34
White wine braised veal shank served on a saffron risotto.

PESCATO DEL GIORNO MARKET PRICE
Daily fresh market fish, based on availability.



VEGETARIAN

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AUTHENTIC ITALIAN PIZZAS

- ✓

MARGHERITA

\$18

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

MARINARA

\$16

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

\$19

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

SCARPARELLO

\$19

San Marzano tomato, garlic, chilli flakes, Parmigiano Reggiano, extra v. olive oil.
- COTTO E FUNGHI

\$19.⁵⁰

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

BUFALINA

\$21

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

\$19.⁷⁵

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

\$20.⁵⁰

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

\$19.⁷⁵

San Marzano tomato, fresh fior di latte mozzarella, abruzzese salame and mushrooms.
- TARTUFO FUNGHI E SALSICCIA

\$23

White pizza, fresh fior di latte mozzarella, roasted wild mushroom, Italian sausage and truffle sauce.
- ALFREDO'S

\$23

STUFFED CRUST PIZZA

Base: San Marzano tomato, fresh fior di latte mozzarella, basil, extra v. olive oil.
Crust: Fresh fior di latte mozzarella and Italian hot soppressata.

EVERYDAY LUNCH SPECIALS

\$17.75

CLASSICA SALAD

Mixed green salad, cherry tomatoes,
Italian dressing.

OR

CESARE SALAD

Romaine lettuce, Parmigiano-Reggiano,
croutons and homemade Caesar dressing.

WITH

SMALL MARGHERITA PIZZA

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

OR

FETTUCCINE AL POMODORO

homemade fettuccine served in a
San Marzano tomato sauce.

OR

GNOCCHI AL POMODORO

homemade gnocchi served in a
San Marzano tomato sauce.

\$19.75

CLASSICA SALAD

Mixed green salad, cherry tomatoes,
Italian dressing.

OR

CESARE SALAD

Romaine lettuce, Parmigiano-Reggiano,
croutons and homemade Caesar dressing.

WITH

SMALL SALVATORE PIZZA

White pizza with fresh fior di latte mozzarella,
eggplant, zucchini, cherry tomato.

OR

CANNELLONI

Ricotta and spinach homemade cannelloni
in a bechanel sauce.

OR

PENNE ALA VODKA

Homemade penne pasta served in a
traditional Bolognese ragu sauce.



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AUTHENTIC ITALIAN PIZZAS

✓ VEGETARIANA \$19.75

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

PAESANA (MEAT LOVERS) \$23

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

AL POLLO \$20

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

CALZONE CLASSICO \$21

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

RUSTICA \$21

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

✓ GENOVESE \$22

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

PARMA \$22

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

✓ CAPRESE \$21

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

✓ QUATTRO FORMAGGI \$19.75

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

OUR WEEK OF SPECIALS

TUESDAY
PASTA NIGHT
ALL PASTA \$19
(WITH THE PURCHASE
OF A BEVERAGE)

WEDNESDAY
HALF PRICED
BOTTLES OF WINE
(DINE IN ONLY)

FRIDAY & SATURDAY
**\$12 LONG
DRINK SPECIAL**
APEROL SPRITZER,
CAMPARI SPRITZER
& AMARETTO FIZZ

SUNDAY
PIZZA NIGHT
ENJOY ANY OF OUR WOOD
FIRED PIZZAS FOR JUST \$17
(WITH THE PURCHASE OF A BEVERAGE)

LA CUCINA HOURS

CLOSED MONDAY
TUESDAY - FRIDAY 12:00 PM - 12:00 AM
SATURDAY - SUNDAY 4:00 PM - 12:00 AM
KITCHEN CLOSSES AT 10 PM



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