

# LA CUCINA

PIZZERIA E RISTORANTE

## ANTIPASTI

- ✓ **BRUSCHETTE AL POMODORO (6 PIECES) \$14**  
*Toasted bread topped with chopped tomato, garlic, basil and extra v. olive oil.*
- ARANCINI DI RISO (3 PIECES) \$14.50**  
*Homemade rice balls stuffed with Bolognese ragu, sweet peas and mozzarella.*
- ✓ **PARMIGIANA DI MELANZANE \$15**  
*Layers of fried sliced eggplant, homemade tomato sauce, fresh fior di latte mozzarella, parmigiano Reggiano.*
- BOCCONCINI DI PIZZA (6 PIECES) \$18.50**  
*Pizza bites, folded, and filled with soppressata, ham and fior di latte mozzarella.*
- ✓ **BOCCONCINI DI PIZZA VEGETARIANI (6 PIECES) \$17.50**  
*Pizza bites, folded, and filled with red peppers, zucchini, mushrooms, eggplant and fior di latte mozzarella.*
- CALAMARI FRITTI \$18**  
*Deep-fried lightly-floured Atlantic calamari, zucchini and eggplant.*
- SALUMI E FORMAGGI \$16 (FOR ONE) \$30 (FOR TWO)**  
*Classic salumi and cheese board with Parma prosciutto, cacciatore salami, hot calabrese salami, Italian mortadella, parmigiano Reggiano and olives.*
- POLPETTINE DELLA NONNA (3 PIECES) \$14.50**  
*Homemade meatballs served in a marinara sauce and crostoni bread.*
- ✓ **BURRATA \$19**  
*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.*
- BACCALA' ALLA VENETA \$16**  
*Pan seared Iceland Haddock with onion, kalamata olives, potatoes, cherry tomato sauce, served with toasted bread.*



## INSALATE

- ✓ **CLASSICA \$12**  
*Spring mix lettuce, cherry tomatoes, radicchio and balsamic vinaigrette.*
- ✓ **CESARE \$14**  
*Romaine lettuce, shaved Parmigiano-Reggiano, croutons, homemade Caesar dressing.*
- ✓ **GORGONZOLA E FRAGOLE \$15**  
*Mix green salad, fresh strawberry, crumbled gorgonzola cheese, walnuts, strawberry vinaigrette dressing.*
- ✓ **CAPRESE SALAD \$18**  
*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.*

**ADD CHICKEN \$7 ADD SHRIMPS (4 PIECES) \$12**

✓ VEGETARIAN 🔥 SPICE 🌾 GLUTEN FREE

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

2026-04

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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) \$18**  
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 Béchamel 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.
- SPAGHETTONI ALLA PESCATORA \$27**  
Homemade spaghetti with calamari, shrimps, mussels and clams in a light tomato sauce.
- ✓ **GNOCCHI AI QUATTRO FORMAGGI \$27**  
Homemade potato gnocchi tossed in a four italian cheese cream sauce.
- FETTUCCINE AI FUNGHI DI BOSCO \$26**  
Homemade fettuccine with fresh wild mushroom served in a light butter sauce, finished with Parmigiano Reggiano.

**ADD CHICKEN \$7 ADD SHRIMPS (4 PIECES) \$12**

GLUTEN FREE PASTA OPTION AVAILABLE



SPAGHETTONI ALLA PESCATORA



OSSOBUCO ALLA MILANESE

## SECONDI SFIZIOSI

- Ⓜ **SUPREMA DI POLLO \$25**  
Sous-vide chicken supreme with garlic and herbs infused oil served with roasted potato and vegetables.
- CHICKEN PARMIGIANA \$29**  
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 \$40**  
Sous-vide 10oz AAA Angus Strip Loin aged 28 days, served with roasted potatoes and vegetables.
- OSSOBUCO ALLA MILANESE \$36**  
White wine braised veal shank served on a saffron risotto.
- PESCATO DEL GIORNO MARKET PRICE**  
Daily fresh market fish, based on availability.

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## AUTHENTIC ITALIAN PIZZAS

- ✓ **MARGHERITA** \$19  
*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** \$19.50  
*San Marzano tomato, garlic, chilli flakes, Parmigiano Reggiano, extra v. olive oil.*
- COTTO E FUNGHI** \$20  
*San Marzano tomato, cooked ham, sauteed mushrooms, basil, extra v. olive oil.*
- ✓ **BUFALINA** \$22  
*San Marzano tomato, fresh buffalo mozzarella, basil, extra v. olive oil.*
- CAPRICCIOSA** \$20  
*San Marzano tomato, fresh fior di latte mozzarella, mushrooms, artichokes, black olives and ham.*
- 🔥 **DIAVOLINA CALABRESE** \$21.50  
*San Marzano tomato, fresh fior di latte mozzarella, roasted red pepper, hot calabrese salame and La Cucina piccante.*
- ABRUZZESE** \$20.75  
*San Marzano tomato, fresh fior di latte mozzarella, abruzzese salame and mushrooms.*
- TARTUFO FUNGHI E SALSICCIA** \$23.50  
*White pizza, fresh fior di latte mozzarella, roasted wild mushroom, Italian sausage and truffle sauce.*
- ALFREDO'S STUFFED CRUST PIZZA** \$23  
*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 bechamel sauce.*

OR

#### PENNE ALLA VODKA

*Homemade penne with Italian pancetta in a rose vodka cream sauce.*

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## AUTHENTIC ITALIAN PIZZAS

**✓ VEGETARIANA \$20.50**

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

**PAESANA (MEAT LOVERS) \$24**

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

**AL POLLO \$21**

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 \$22**

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 \$23**

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.

**ITALIANA \$25**

White pizza with fresh fior di latte mozzarella, cherry tomato, topped with fresh full burrata cheese, parma prosciutto, basil and extra v. olive oil.

## 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  
\$12.50 LONG DRINKS**

APEROL SPRITZER,  
CAMPARI SPRITZER  
& AMARETTO FIZZ  
(DINE IN ONLY)

**SUNDAY  
PIZZA NIGHT**

ANY OF OUR WOOD  
FIRED PIZZAS FOR \$18  
(DINE IN ONLY)

## LA CUCINA HOURS

**CLOSED MONDAY**

**TUESDAY - FRIDAY 12PM - 12AM**

**SATURDAY - SUNDAY 4PM - 12AM**

**KITCHEN CLOSSES AT 10 PM**



PAESANA



MARGHERITA

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