

LA CUCINA

PIZZERIA E RISTORANTE

ANTIPASTI

BRUSCHETTE AL POMODORO (5 PIECES) \$10

Toasted sliced bread topped with chopped tomato, garlic, basil and extra v. olive oil.

✓ ARANCINI DI RISO (3 PIECES) \$12

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

COZZE ALLA MARINARA \$14

Steamed mussels served in a light tomato sauce with garlic, white wine and parsley.

BOCCONCINI DI PIZZA (6 PIECES) \$16

Pizza bites folded and filled with soppressata, ham and fior di latte mozzarella.

CALAMARI FRITTI \$16.50

Deep fried lightly floured Atlantic calamari.

SALUMI E FORMAGGI \$16 (FOR ONE) \$28 (FOR TWO)

Classic salumi and cheese board with Parma prosciutto, cacciatore salami, hot calabrese salami, Italian mortadella, parmigiano cheese and olives.

POLPETTINE DELLA NONNA (3 PIECES) \$12

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

✓ BURRATA \$16

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

POLIPO E PATATE \$19

Roasted octopus, creamy mashed potatoes, celery and mint salmoriglio.



INSALATE

CLASSICA \$10

Mixed green salad, cherry tomato in a balsamic vinigrette.

RUCOLA E GRANA \$14

Fresh arugula salad, shaved grana, cherry tomato, citronette dressing and balsamic reduction

CAPRESE SALAD \$16.50

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

INSALATA LA CUCINA \$14

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

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 GLUTEN FREE PASTA
OPTION AVAILABLE

FRESH HOMEMADE PASTA PASTA FRESCA MADE IN HOUSE

PASTA AL POMODORO (ARRABBIATA (SPICY) BY REQUEST) **\$16**

Your choice of homemade tagliatelle, gnocchi or rigatoni served in a San Marzano tomato sauce.

RIGATONI ALL' AMATRICIANA **\$23**

Homemade rigatoni, Italian Guanciale in a light spicy tomato sauce. Finished with pecorino romano.

LASAGNE **\$24**

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

FETTUCCINE AI FUNGHI SELVATICI **\$25**

Homemade fettuccine with fresh wild mushroom finished with Parmigiano Reggiano and butter.

FINI FINI AL RAGÚ **\$22**

Homemade fini fini served with a traditional Bolognese ragú sauce.

RAVIOLI AL PESTO DI RUCOLA E BURRATA **\$24**

Ricotta and spinach ravioli with lemon arugula pesto, burrata cream and cherry tomatoes confit.

TAGLIATELLE ALLA PESCATORA **\$26**

Homemade tagliatelle pasta with calamari, shrimp, mussels and clams in light tomato sauce.

GNOCCHI AI QUATTRO FORMAGGI **\$24**

Homemade potato gnocchi tossed in a four italian cheese creme sauce.



SECONDI SFIZIOSI

SUPREMA DI POLLO **\$23**

Sous-vide chicken supreme with garlic and herbs infused oil served with truffle roasted potato and vegetables.

BISTECCA AL FERRI **\$34**

Sous-vide 10oz AAA Angus Strip Loin aged 28 days, served with roasted potatoes and vegetables.

OSSOBUCO CACIO E PEPE **\$29**

White wine braised veal shank served on a cacio e pepe risotto.

PESCATO DEL GIORNO **MARKET PRICE**

Daily fresh market fish, based on availability.

 **VEGETARIAN**

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

202208

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AUTHENTIC ITALIAN PIZZAS

MARGHERITA \$16.⁵⁰

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

MARINARA \$14.⁵⁰

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

NAPOLETANA \$16

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

SCARPARELLO \$17

San Marzano tomato, garlic, chilli flakes, Parmigiano Reggiano, extra v. olive oil.

COTTO E FUNGHI \$17.⁵⁰

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

BUFALINA \$19

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

CAPRICCIOSA \$18.⁵⁰

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

DIAVOLINA CALABRESE \$18.⁵⁰

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

ABRUZZESE \$18

San Marzano tomato, fresh fior di latte mozzarella, abruzzese salame and mushrooms.

LA CUCINA HOURS

CLOSED MONDAY

TUESDAY	4:30 PM - 12:00 AM
WEDNESDAY	4:30 PM - 12:00 AM
THURSDAY	4:30 PM - 12:00 AM
FRIDAY	4:30 PM - 1:00 AM
SATURDAY	4:30 PM - 1:00 AM
SUNDAY	4:30 PM - 12:00 AM

KITCHEN CLOSSES AT 10 PM

BRING THE
TASTE OF
ITALY HOME
ASK YOUR
SERVER HOW

LA CUCINA
EXTRA VIRGIN
OLIVE OIL

LA CUCINA
PICCANTE



OUR WEEK OF SPECIALS

TUESDAY PASTA NIGHT

ALL PASTA \$18

WEDNESDAY HALF PRICED BOTTLES OF WINE

SUNDAY PIZZA NIGHT ENJOY ANY OF OUR WOOD FIRED PIZZAS FOR JUST \$16

FRIDAY & SATURDAY \$11 LONG DRINK SPECIAL APEROL SPRITZER, CAMPARI SPRITZER AND AMARETTO FIZZ



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VEGETARIANA \$17.50

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

PAESANA (MEAT LOVERS) \$19.75

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

AL POLLO \$18

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

CALZONE CLASSICO \$19.50

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

MONTANARA \$18.50

White Pizza with fresh fior di latte mozzarella, Italian sausage and sautéed rapini.

RUSTICA \$19

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

GENOVESE \$19.50

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

PARMA \$19.50

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

CAPRESE \$19

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

QUATTRO FORMAGGI \$17.50

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

