

LA CUCINA

PIZZERIA E RISTORANTE

ANTIPASTI

BRUSCHETTE AL POMODORO (5 PIECES) \$10

Toasted 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

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

BOCCONCINI DI PIZZA (6 PIECES) \$16.50

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

BOCCONCINI DI PIZZA VEGETARIANI (6 PIECES) \$16.50

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

CALAMARI FRITTI \$17

Lightly floured deep fried Atlantic calamari.

SALUMI E FORMAGGI \$16 (FOR ONE) \$30 (FOR TWO)

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

POLPETTINE DELLA NONNA (3 PIECES) \$12

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

BURRATA \$17.50

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

POLIPO E PATATE \$22

Roasted octopus, creamy mashed potatoes, citronette.



 VEGETARIAN

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

TAKE OUT MENU

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INSALATE

CLASSICA \$11

Local Good Leaf crispy lettuce, cherry tomatoes, radicchio and balsamic vinaigrette.

RUCOLA E GRANA \$15

Local Good Leaf 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

Local Good Leaf spring mix, black olives, cherry tomatoes, goat cheese, fennel, homemade italian dressing.



SECONDI SFIZIOSI

SUPREMA DI POLLO \$23

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

STINCO D'AGNELLO \$32

Lamb shank slow cooked in red wine, served with roasted potatoes and seasonal vegetables.

BISTECCA AL FERRI \$34

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

OSSOBUCO ALLA MILANESE \$32

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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FRESH HOMEMADE PASTA PASTA FRESCA MADE IN HOUSE

 **PASTA AL POMODORO (ARRABBIATA (SPICY) BY REQUEST) \$18**
Your choice of homemade tagliatelle, gnocchi or penne served in a San Marzano tomato sauce.

SPAGHETTONI ALL' AMATRICIANA \$24
Homemade spaghetti, Italian Guanciale in a light spicy tomato sauce. Finished with pecorino romano.

TORTELLONI CACIO E TARTUFO \$28
Beef Tortelloni, pecorino romano, black pepper and truffle sauce.

LASAGNE \$25
Traditional Bolognese sauce between layers of fresh pasta and mozzarella, with Parmigiano Reggiano and bechamel sauce.

 **FETTUCCINE AI FUNGHI SELVATICI \$26**
Homemade fettuccine with fresh wild mushroom finished with Parmigiano Reggiano and butter.

PENNE AL RAGÚ \$23
Homemade penne 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 with calamari, shrimp, mussels and clams in light tomato sauce.

 **GNOCCHI AI QUATTRO FORMAGGI \$24**
Homemade potato gnocchi tossed in a four italian cheese cream sauce.



GLUTEN FREE PASTA OPTION AVAILABLE

LA CUCINA HOURS

CLOSED MONDAY

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|-----------|--------------------|
| 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

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AUTHENTIC ITALIAN PIZZAS

MARGHERITA \$17

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

MARINARA \$15

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

NAPOLETANA \$16.50

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

SCARPARELLO \$17.50

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

COTTO E FUNGHI \$18

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

BUFALINA \$19.50

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

CAPRICCIOSA \$19

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

DIAVOLINA CALABRESE \$19

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

ABRUZZESE \$18.50

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

TARTUFO FUNGHI E SALSICCIA \$21

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

ALFREDO'S \$20 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.



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AUTHENTIC ITALIAN PIZZAS

VEGETARIANA \$18

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

PAESANA (MEAT LOVERS) \$21

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

AL POLLO \$18.50

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

CALZONE CLASSICO \$20

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

RUSTICA \$19.50

White Pizza with fresh fior di latte mozzarella, goat cheese, hot calabrese salami 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 \$21

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

CAPRESE \$20

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

QUATTRO FORMAGGI \$18.50

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



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DESSERT

TIRAMISU' \$7

TORTA AL CIOCCOLATO \$7



OUR WEEK OF SPECIALS

TUESDAY
PASTA NIGHT
ALL PASTA \$18

WEDNESDAY
HALF PRICED
BOTTLES OF WINE

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

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



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