

LA CUCINA

PIZZERIA E RISTORANTE

ANTIPASTI

BRESAOLA ARUGOLA E GRANA \$18

Thin sliced Italian cured beef bresaola, seasoned arugula, shaved grana padano, citronette dressing and balsamic reduction.

BRUSCHETTE AL POMODORO (6 PIECES) \$12

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, onion and fresh basil.

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.

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

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

POLPETTINE DELLA NONNA (3 PIECES) \$12

Homemade meatballs made with beef, pork, served in a marinara sauce.

GAMBERI ALLA DIAVOLA \$18

Tiger shrimps sautéed in spicy tomato sauce served with deep fried bread.

BURRATA \$16

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



INSALATE

CAPRESE SALAD \$16.50

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

CLASSICA \$10

Mixed green salad, cherry tomato, Italian dressing.

CESARE (ADD CHICKEN \$3) \$12

Romaine lettuce, shaved parmigiano, croutons, homemade Caesar dressing.

ARUGOLA E GRANA \$14

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

 VEGETARIAN

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

LA CUCINA

PIZZERIA E RISTORANTE

FRESH HOMEMADE PASTA PASTA FRESCA MADE IN HOUSE

- ✓ **PASTA AL POMODORO (ARRABBIATA (SPICY) BY REQUEST) \$16**
Your choice of homemade Tagliatelle or penne or gnocchi served in a S. Marzano tomato sauce.
- LASAGNE \$24**
Traditional Bolognese sauce between layers of fresh pasta and mozzarella, with Parmigiano Reggiano and bechamel sauce.
- ✓ **FETTUCCHINE AI FUNGHI DI BOSCO \$25**
Homemade fettuccine with fresh wild mushroom served in a light cream sauce, finished with parmigiano Reggiano.
- TAGLIATELLE BOLOGNESE \$22**
Homemade tagliatelle served with a traditional Bolognese ragu sauce.
- ✓ **RAVIOLI AL PESTO DI RUCOLA E BURRATA \$24**
Ricotta and spinach ravioli with lemon zest, arugula pesto, burrata cream and cherry tomatoes.
- FINI FINI AI GAMBERI \$26**
Homemade spaghettini with tiger shrimp in a cherry tomato and white wine sauce.
- ✓ **GNOCCHI AI QUATTRO FORMAGGI \$24**
Homemade potato gnocchi tossed in a four italian cheese creme sauce.
- SPAGHETTONI ALLA CARBONARA \$22**
Homemade spaghettoni, egg yolk, pecarino cheese, crispy italian guanciale (Italian bacon), finished with black pepper.
- PENNE ALLA VODKA \$23**
Homemade Penne with Italian Pancetta (Italian bacon) in a rose' vodka cream sauce.

🚫 GLUTEN FREE PASTA OPTION AVAILABLE

SUNDAY NIGHTS PASTA NIGHT

ENJOY ANY OF OUR HOMEMADE PASTAS FOR JUST \$18



SECONDI SFIZIOSI

- POLLO ALLA PAESANA \$23**
Roasted Chicken Supreme served with potatoes and vegetables.
- VEAL PARMIGIANA \$25**
Breaded veal cutlet in a marinara sauce served with side fettuccine in a tomato sauce.
- MAIALINO AL FORNO \$24**
Slow cooked pork tenderloin served with potatoes and vegetables and demi-glace sauce.
- TAGLIATA DI MANZO \$34**
10oz AAA black angus, 21 days aged, sous vide New York strip loin, sliced and topped with arugula, cherry tomatoes, shaved parmigiano reggiano and balsamic reduction
- SPIGOLA AL FORNO \$28**
Marinated and baked mediterranean sea bass, topped with cherry tomatoes and black olives, served with roasted potato, seasonal vegetables and lemon wedge.

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AUTHENTIC WOOD FIRED 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, fresh fior di latte mozzarella 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.

✓ 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.

DIAVOLINA CALABRESE \$18.50

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

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

OUR WEEK OF SPECIALS

TUESDAY

PIZZA NIGHT

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

WEDNESDAY

HALF PRICED

BOTTLES OF WINE

SUNDAY

PASTA NIGHT

ALL PASTA \$18

FRIDAY & SATURDAY

\$11 LONG DRINK SPECIAL

APEROL SPRITZER, CAMPARI SPRITZER AND AMARETTO FIZZ

BRING THE TASTE OF ITALY HOME
ASK YOUR SERVER HOW

LA CUCINA EXTRA VIRGIN OLIVE OIL

LA CUCINA PICCANTE



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AUTHENTIC WOOD FIRED PIZZAS

MONTANARA \$18.50

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

ABRUZZESE \$18

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

RUSTICA \$19

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

Y GENOVESE \$19.50

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

AL POLLO \$18

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

PARMA \$19.50

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

Y VEGETARIANA \$17.50

San Marzano tomato, fresh fior di latte mozzarella, grilled eggplant, zucchini, roasted red pepper and mushrooms.

CALZONE CLASSICO \$19.50

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

PAESANA (MEAT LOVERS) \$19.75

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



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