

# LA CUCINA

PIZZERIA E RISTORANTE

## ANTIPASTI

### ANTIPASTO DELLO CHEF

Please ask your server for the featured appetizer

#### BRUSCHETTE AL POMODORO (4 PIECES) \$9

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

#### ARANCINI DI RISO (3 PIECES) \$10

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

#### BOCCONCINI DI PIZZA (6 PIECES) \$14

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

#### CALAMARI FRITTI \$14

Deep fried lightly floured Atlantic calamari.

#### PARMIGIANA DI MELANZANE \$14

Layers of fried eggplant, fresh mozzarella cheese, basil, Parmigiano Reggiano, tomato sauce.

#### SALAMI E FORMAGGI \$14 (FOR ONE) \$25 (FOR TWO)

Classic salami and cheese board with Parma prosciutto, cacciatorino salami, hot calabrese salami, italian mortadella, parmesano cheese and olives.

#### POLPETTINE DELLA NONNA \$10

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

#### GAMBERI ALLA DIAVOLA \$16

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

#### BURRATA \$14

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



## INSALATE

### CLASSICA \$9

Mixed green salad, cherry tomato, Italian dressing.

### CESARE (ADD CHICKEN \$3) \$10

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

### ARUGULA E GRANA \$13

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

### CAPRESE SALAD \$15

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

# LA CUCINA

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FRESH HOMEMADE PASTA

## PASTA FRESCA MADE IN HOUSE

### PASTA AL POMODORO (ARRABBIATA (SPICY) ADD \$2) \$15

Your choice of homemade Tagliatelle or penne or gnocchi served in a S. Marzano tomato sauce.

### LASAGNE \$22

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

### FETTUCCINE AI PORCINI (VEGETARIAN) \$22

Homemade fettuccine with fresh porcini mushroom in white wine sauce, finished with butter and parmesan.

### TAGLIATELLE BOLOGNESE \$21

Homemade tagliatelle served with a traditional Bolognese ragu sauce.

### RAVIOLINI AL RADICCHIO \$22

Homemade Raviolini filled with braised beef and cheese served with fresh Italian sausage and Radicchio.

### FINI FINI ALLA PESCATORA \$24

Homemade Spaghettini with mussels, clams, calamari and shrimps in white wine and tomato sauce

### GNOCCHI AI QUATTRO FORMAGGI \$21

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

### ORECCHIETTE ALLE CIME DI RAPE (VEGAN) \$19.<sup>50</sup>

Durum Orecchiette pasta with broccoli and rapini in a garlic olive oil and La Cucina piccante.

### PENNE ALLA VODKA \$19.<sup>75</sup>

Homemade Penne with Italian Pancetta in a rose' vodka cream sauce.



### SUNDAY NIGHTS PASTA NIGHT

ENJOY ANY OF OUR HOMEMADE  
PASTAS FOR JUST \$14

### EVERY THURSDAY 30% OFF

ANY OF OUR MAIN COURSES

## SECONDI SFIZIOSI

### POLLO ALLA PAESANA \$20

Roasted Chicken Supreme served with potatoes and vegetables.

### VEAL PARMIGIANA \$24

Breaded veal cutlet in a marinara sauce served with side fettuccine in a tomato sauce.

### SCALOPPINI AL LIMONE \$23

Pork tenderloin scaloppini in velvety lemon sauce, served with roasted potato and vegetables.

### PESCATO DEL GIORNO MARKET PRICE

Daily fresh market fish, based on availability.

# LA CUCINA

PIZZERIA E RISTORANTE

## AUTHENTIC WOOD FIRED PIZZAS

### MARGHERITA \$14.<sup>50</sup>

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

### MARINARA \$13

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

### NAPOLETANA \$15

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

### SCARPARIELLO \$16

San Marzano tomato, garlic, chilly flakes, parmigiano reggiano, extra v. olive oil.

### COTTO E FUNGHI \$16.<sup>50</sup>

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

### BUFALINA \$17.<sup>50</sup>

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

### CAPRICCIOSA \$17

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

### CAPRESE \$18

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

### QUATTRO FORMAGGI \$16.<sup>50</sup>

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

### DIAVOLINA CALABRESE \$17.<sup>50</sup>

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



## OUR WEEK OF SPECIALS

### TUESDAY PIZZA NIGHT

ENJOY ANY OF OUR WOOD FIRED  
PIZZAS FOR JUST \$14

### WEDNESDAY HALF PRICED BOTTLES OF WINE

### THURSDAY 30% OFF

ANY OF OUR MAIN COURSES

### SUNDAY PASTA NIGHT

ALL PASTA \$15.00

### EVERY NIGHT AFTER 10 PM DRINK SPECIALS

COCKTAILS + LONG DRINKS \$3 OFF  
MIXED DRINKS \$2 OFF

# LA CUCINA

PIZZERIA E RISTORANTE

## AUTHENTIC WOOD FIRED PIZZAS

### MONTANARA \$16.50

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

### ABRUZZESE \$17

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

### RUSTICA \$18

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

### GENOVESE \$18.50

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

### SPECK E GORGONZOLA \$18

San Marzano tomato, fresh fior di latte mozzarella, gorgonzola cheese, finished with speck.

### AL POLLO \$17

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

### PARMA \$18

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

### VEGETARIANA \$16

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

### CALZONE CLASSICO \$18

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

### PAESANA (MEAT LOVERS) \$19

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



BRING THE  
TASTE OF  
ITALY HOME  
ASK YOUR  
SERVER HOW

LA CUCINA  
EXTRA VIRGIN  
OLIVE OIL

LA CUCINA  
PICCANTE



LA CUCINA PICCANTE \$10  
LA CUCINA EXTRA VIRGIN OLIVE OIL  
\$12 250CC | \$20 500CC