



Dinner Menu


Appetizers

Garlic Cheese Bread - fresh Italian bread brushed with our garlic sauce, topped with cheese

Bruschetta - tomato and onion, topped with parmesan cheese

Meatballs - Nonna's homemade recipe

Sausage - sautéed peppers and onions in tomato sauce

 **Frittata** - Italian omelet with ricotta and sausage

Herb and Garlic Grilled Shrimp - fresh grilled shrimp drizzled with lemon

Spicy Mussels - fresh mussels in spicy garlic tomato sauce

White Wine Mussels - fresh mussels in white wine sauce

Calamari - seasoned, breaded and lightly fried

Zucchini - traditionally fried and served with chili aioli dip

Fried Smelts - pan fried, tossed in garlic, oregano and lemon

Italian Antipasto - cappocollo, salami, prosciutto, asiago, provolone, spicy eggplant and olives

Soup


Soup of the Day - made fresh daily

Salad

House - mixed greens tossed in our house dressing

Warm Baby Spinach - red onion, bacon and red wine vinegar

Caesar - romaine lettuce, bacon, croutons and parmesan

 **Caprese** - tomato, fior' di latte mozzarella, olive oil and fresh herbs

Grilled Vegetable and Goat Cheese - zucchini, peppers and squash

*add grilled chicken to any salad for an extra fee

Pasta

Fettucini Alfredo - fettucini in creamy alfredo sauce

Spaghetti Bolognese - homemade meat sauce

Fettucini Primavera - grilled peppers, zucchini and eggplant in tomato sauce

Gnocchi - homemade potato dumpling in a rosé sauce

 **La Cucina Rigatoni** - spicy Italian sausage, onions, red peppers and chilies in tomato sauce

 **La Cucina Penne** - grilled chicken and roasted red peppers in rosé sauce

Pasta (continuo)

Spaghetti and Meatballs - homemade meatballs

Fettucini Alfredo with Chicken - grilled chicken in creamy alfredo sauce

Chefs Fettucini - grilled chicken, cappocollo and mushrooms in rosé sauce

Fettucini and Gorgonzola - grilled chicken in gorgonzola cream sauce

Cannelloni - pasta filled with ground veal, beef and spinach in a rosé sauce

Manicotti - pasta filled with ricotta and spinach in a rosé sauce

Lobster Ravioli - jumbo ravioli stuffed with lobster in saffron cream sauce

Seafood Linguine - clams, shrimp and sea scallops in tomato sauce

Seafood Risotto - clams, shrimp and sea scallops in cream sauce

*multi-grain and gluten-free pasta available upon request

Main Course

Chicken Marsala - boneless breast in a mushroom marsala sauce and served with fettucini alfredo

Chicken Cacciatore - boneless chicken breast, peppers, onions, mushrooms, garlic tomato sauce and served with penne pomodoro

Grilled Chicken - seasoned in our own marinade and served with potatoes and vegetables

Chicken Parmigiana - chicken cutlet, tomato sauce and mozzarella served with spaghetti bolognese


Veal Marsala - veal scallopini in a mushroom marsala sauce and served with fettucini alfredo

Veal Gorgonzola - veal scallopini in a gorgonzola cream sauce and served with penne pomodoro

Veal Cognac - veal scallopini in a cognac sauce and served with fettucini alfredo

Veal Parmigiana - veal cutlet covered in tomato sauce and mozzarella cheese and served with spaghetti bolognese

Swordfish Milanese - breaded, pan fried in olive oil, topped with arugula and lemon and served with potatoes and vegetables

 **La Cucina Veal** - veal stuffed with shrimp and sea scallops in a marsala cream sauce and served with potatoes and vegetables

Grilled Ribeye Steak - 12 oz. AAA black angus beef and served with potatoes and vegetables

 signature dishes

Take out & catering available

All items subject to applicable taxes.

Prices are subject to change without notice.

Please advise of any food allergies.

Gluten-free and whole wheat pasta available for an extra fee.

www.lacucinaottawa.com