



Dinner Menu

Appetizers

- Garlic Cheese Bread** - fresh Italian bread brushed with our garlic sauce, topped with cheese. 6
- Bruschetta** - tomato and onion, topped with parmesan cheese 6
- Sausage** - sautéed peppers and onions in tomato sauce. 8
-  **Frittata** - Italian omelet with ricotta and sausage 9
- Meatballs** - Nonna's homemade recipe 9
- Herb and Garlic Grilled Shrimp** - fresh grilled shrimp drizzled with lemon 9
- Spicy Mussels** - fresh mussels in spicy garlic tomato sauce. 9
- White Wine Mussels** - fresh mussels in white wine sauce. 9
- Calamari** - seasoned, breaded and lightly fried. 9
- Zucchini** - traditionally fried and served with chili aioli dip 9
- Fried Smelts** - pan fried, tossed in garlic, oregano and lemon. 9
- Italian Antipasto** - cappocollo, salami, prosciutto, asiago, provolone, spicy eggplant and olives 10

Soup

- Soup of the Day** - made fresh daily 6

Salad

- House** - mixed greens tossed in our house dressing 6
- Caesar** - romaine lettuce, bacon, croutons and parmesan 7
- Warm Baby Spinach** - red onion, bacon and red wine vinegar 7
-  **Caprese** - tomato, fior' di latte mozzarella, olive oil and fresh herbs 8
- Grilled Vegetable and Goat Cheese** - zucchini, peppers and squash 9

*add grilled chicken to any salad for \$5

Pasta

- Fettuccini Alfredo** - fettuccini in creamy alfredo sauce 14
- Spaghetti Bolognese** - homemade meat sauce . 15
-  **La Cucina Rigatoni** - spicy Italian sausage, onions, red peppers and chilies in tomato sauce 15
-  **La Cucina Penne** - grilled chicken and roasted red peppers in rosé sauce 15
- Fettuccini Primavera** - grilled peppers, zucchini and eggplant in tomato sauce 15
- Chefs Fettuccini** - grilled chicken, cappocollo and mushrooms in rosé sauce 15

Pasta (continuo)

- Spaghetti and Meatballs** - homemade meatballs 16
 - fettucini and Gorgonzola** - grilled chicken in gorgonzola cream sauce 16
 - fettucini Alfredo with Chicken** - grilled chicken in creamy alfredo sauce 16
 - Gnocchi** - homemade potato dumpling in a rosé sauce 16
 - Cannelloni** - pasta filled with ground veal, beef and spinach in a rosé sauce 16
 - Manicotti** - pasta filled with ricotta and spinach in a rosé sauce 16
 - Lobster Ravioli** - jumbo ravioli stuffed with lobster in saffron sauce 18
 - Seafood Linguine** - clams, shrimp and sea scallops in tomato sauce 20
 - Seafood Risotto** - clams, shrimp and sea scallops in cream sauce 20
- *multi-grain and gluten-free pasta available upon request

Main Course

- Chicken Cacciatore** - chicken legs and thighs, peppers, onions, mushrooms and garlic in tomato sauce 17
- Grilled Chicken** - seasoned in our own marinade and served with potatoes and vegetables 18
- Chicken Parmigiana** - chicken cutlet, tomato sauce and mozzarella served with penne pomodoro . . 19
- Veal Marsala** - veal scallopini in a marsala sauce and served with fettuccini alfredo 19
- Swordfish Milanese** - breaded, pan fried in olive oil, topped with arugula and lemon and served with potatoes and vegetables 19
- Veal Gorgonzola** - veal scallopini in a gorgonzola cream sauce and served with penne pomodoro 20
- Chicken Marsala** - boneless breast in a marsala sauce and served with fettuccini alfredo 20
- Veal Cognac** - veal scallopini in a cognac sauce and served with fettuccini alfredo 20
- Veal Parmesan** - veal cutlet covered in tomato sauce and mozzarella cheese and served with spaghetti bolognese 22
- Grilled Ribeye Steak** - 12 oz. AAA black angus beef and served with potatoes and vegetables 22
-  **La Cucina Veal** - veal stuffed with shrimp and sea scallops in a marsala cream sauce and served with potatoes and vegetables 25

 signature dishes

Take out available

All items subject to applicable taxes. Prices are subject to change without notice. Food items may contain and/or have come in contact with nuts. www.lacucinaottawa.com