

SPUNTINI

ALICI SOTT'OLIO 7

Cured white anchovies, olive oil & balsamic (GF)

PANNE RUSTICA & OLIVES 12

Marinated mixed olives, freshly baked focaccia bread

ZUPPA'S

ZUPPA DI GIORNO 10

Seasonally inspired soups, ask your server for today's creation (GF)

ZUPPA E CAESARE 19

Seasonally inspired soups and our Classic Caesar salad (add bacon \$5)

INSALATI

BURRATA & SPECK 25

Arugula pesto, nuts, fresh burrata, Certified Italian Smoked Speck, tomatoes, balsamic

INSALATA CAESARE 17

*Classic Caesar salad, house made dressing, crispy capers, anchovies, radicchio, arugula, focaccia crouton, Parmigiano Reggiano
- Add dbl smoked bacon \$5*

ANTIPASTI

PURPLE BRUSSELS 15

House Specialty, lightly fried brussels sprouts, pepperoncino chili, olive oil, lemon, soy (GF)

CARCIOFI 15

Crispy fried artichoke hearts, arugula pesto, nuts, Parmigiano Reggiano, truffle oil, lemon

PASTAS

SPAGHETTI CARBONARA 26

Double smoked bacon, onion, roasted garlic, egg yolk, black pepper, onions, Parmigiano Reggiano

BOLOGNESE 26

Beef, pork & smoked bacon ragù, tomato sauce, herbs, Parmigiano Reggiano,

PANINI & SECONDI

HAMBURGER DI MANZO 23

Grilled Ontario Beef burger (chuck, hanger, brisket), caramelized pepper and onion, Secret sauce, served with frites and vegetable slaw. (add Provolone cheese \$5)

CHICKEN PARMIGIANA SANDWICH 25

Crispy fried chicken Scallopini, rustic bun, house tomato sauce, Mozzarella, frites and vegetable slaw, Parmigiano Reggiano,

FILETTO DI BRANZINO 29

Mediterranean Seabass, served with lemon, olive oil, fresh herbs, side of green salad with Parmigiano Reggiano

CHICKEN MILANESA 25

Crispy fried chicken breast, Garlic/lemon/butter, served with green salad with Parmigiano Reggiano

LUNCH MENU

La Cucina by Quince

FRESH - SEASONAL - LOCAL

Please let us know if you are Gluten free or have any other allergies