



Alla Vita

Menu Prices — August 27, 2026

Restaurant & Food Industry Reports



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Most Ordered

ITEM	PRICE
Rigatoni alla vodka, calabrian chili	\$25.00
Wood Fired Table Bread Faux	\$14.75
Tagliatelle beef shank ragu, pecorino romano, oregano.	\$27.00
Kale Caesar sourdough croutons and black pepper parmesan dressing.	\$19.75
Alla Vita Chopped gem lettuce, radicchio, finocchiona, pepperoncini, tomato, red wine vinaigrette.	\$19.75
Wood Fired Meatballs roasted tomato sauce and parmigiana.	\$18.75
Ricotta Dumplings false	\$25.00
Arancini scamorza cheese, 'nduja aioli, and fennel pollen .	\$16.75
Margherita tomato sauce, fior di latte, and basil.	\$24.00
Roasted Broccolini Broccolini grillé rehaussé de citron confit, d'ail aromatique et d'une touche d'huile d'olive.	\$14.75
Soppressata provolone, calabrian chili, and honey.	\$25.00
Tiramisu Une douce symphonie de mascarpone et de café enveloppée dans des couches délicates de biscuits imbibés de crème de cacao...	\$17.75

Antipasti

ITEM	PRICE
Wood Fired Meatballs (Antipasti) roasted tomato sauce and parmigiana.	\$18.75
Wood Fired Table Bread (Antipasti) taleggio, orange blossom honey, and black pepper.	\$14.75
Liuzzi Burrata cherry, marcona almond, basil	\$24.00
Roasted Spanish Octopus eggplant, castelvetrano olive, basil	\$27.00
Arancini (Antipasti) scamorza cheese, 'nduja aioli, and fennel pollen .	\$16.75
Fritto Misto prawns, calamari, lemon-calabrian chili aioli	\$26.00

Salads

ITEM	PRICE
Kale Caesar (Salads) sourdough croutons and black pepper parmesan dressing.	\$19.75

ITEM	PRICE
Alla Vita Chopped (Salads) gem lettuce, radicchio, finocchiona, pepperoncini, tomato, red wine vinaigrette.	\$19.75
Homemade Pasta	
ITEM	PRICE
Rigatoni (Homemade Pasta) Rigatoni maison plongé dans une sauce alla vodka onctueuse, rehaussée par la chaleur subtile du piment Calabrian.	\$25.00
Tagliatelle (Homemade Pasta) beef shank ragu, pecorino romano, oregano.	\$27.00
Ricotta Dumplings (Homemade Pasta) cacio e pepe. *\$1 from each ricotta dumplings will be donated to Alex's Lemonade Stand Foundation	\$25.00
Cappelletti sweet corn, chanterelle mushroom, black truffle	\$27.00
Paccheri melted cherry tomato, roasted garlic, calabrian chili	\$24.00
Tortellini peppercorn mortadella, english peas, parmesan	\$27.00
Seafood Mafaldine prawns, 'nduja, roasted tomato, chili	\$29.00
Pizza	
ITEM	PRICE
Soppressata (Pizza) provolone, calabrian chili, and honey.	\$25.00
Mushroom black truffle, caramelized onion, and taleggio.	\$25.00
Fennel Sausage pickled chillies, roasted garlic, fontina	\$26.00
San Daniele Prosciutto Pizza Sur une base croustillante, des tranches fines de prosciutto San Daniele se marient avec le piquant du poivre noir et la...	\$26.00
Side Crushed Calabrian Chili Crushed Calabrian chili typically includes finely chopped Calabrian chili peppers, often used as a spicy condiment or to...	\$2.00
Side Housemade Gardiniera Housemade giardiniera typically includes pickled cauliflower, red peppers, celery, carrots, chili, and basil.	\$3.00
Margherita (Pizza) tomato sauce, fior di latte, and basil.	\$24.00
Carbonara smoked pancetta, black pepper, pecorino di parco	\$27.00
Featured Item	
ITEM	PRICE
Alla Vita's Chicken Parmigiana fire roasted tomato sauce, buffalo mozzarella, basil	\$36.50

Al Forno

ITEM	PRICE
Lasagna Verdi swiss chard, roasted garlic, fontina bechamel \$30.25	\$30.25
Roasted Half Chicken chili onion agrodolce, salsa verde, knob onion \$39.75	\$39.75
Roasted Bone-In Ribeye balsamic glazed onions, roasted garlic, rosemary \$87.50	\$87.50

Veggies

ITEM	PRICE
Crispy Potatoes bagna cauda, vecchio ricotta, rosemary \$13.75	\$13.75
Roasted Broccolini (Veggies) preserved lemon, garlic, and olive oil. \$14.75	\$14.75
Jimmy Nardello Peppers essenza balsamic, sicilian oregano, olive oil \$14.75	\$14.75

Desserts

ITEM	PRICE
Tiramisu (Desserts) creme de cacao, mascarpone, coffee. \$17.75	\$17.75
Pistachio Ricotta Cake raspberry, elderflower \$15.75	\$15.75

Non-Alcoholic Beer

ITEM	PRICE
Best Day Brewing Co. Hazy IPA 0.0%. \$8.25	\$8.25

Most Ordered

ITEM	PRICE
Rigatoni Alla vodka \$25.00	\$25.00
Tagliatelle Beef shank ragu, pecorino romano, oregano \$27.00	\$27.00
Alla Vita Chopped Gem lettuce, radicchio, Toscano salami, pepperoncini, tomato, red wine vinaigrette, vecchio ricotta \$19.75	\$19.75
Kale and Brussels Sprouts Caesar Sourdough, dried cranberry, black pepper parmigiana dressing \$19.75	\$19.75
Chicken Parm Fire roasted tomato sauce, buffalo mozzarella, basil \$19.75	\$19.75
Arugula and Apple Salad Hazelnut, farro, pecorino, lemon tarragon vinaigrette \$19.75	\$19.75

ITEM	PRICE
Classic Italian Toscano salami, peppercorn mortadella, capicola picante, provolone, lettuce, tomato, onion	\$19.75
Arancini Scamorza cheese, 'nduja aioli, fennel pollen	\$16.75
Wood Fired Meatballs Boulettes de viande cuites au feu de bois, accompagnées d'une sauce tomate rôtie, parsemées de fromage parmigiana.	\$18.75
Margherita Tomato sauce, fior di latte, basil	\$24.00
Ricotta Dumplings cacio e pepe *\$1 from each ricotta dumplings will be donated to Alex's Lemonade Stand Foundation	\$25.00
Sopressata Provolone, calabrian chili, honey	\$25.00

Lunch-Antipasti

ITEM	PRICE
Wood Fired Meatballs (Lunch-Antipasti) Roasted tomato sauce, parmigiana	\$18.75
Liuzzi Burrata cherry, marcona almond, basil	\$24.00
Roasted Spanish Octopus eggplant, castelvetrano olive, basil	\$27.00
Arancini (Lunch-Antipasti) Scamorza cheese, 'nduja aioli, fennel pollen	\$16.75
Fritto Misto Prawns, calamari, lemon-calabrian chili aioli	\$26.00

Lunch-Salads

ITEM	PRICE
Kale and Brussels Sprouts Caesar (Lunch-Salads) Sourdough, dried cranberry, black pepper parmigiana dressing	\$19.75
Alla Vita Chopped (Lunch-Salads) Gemmes de laitue croquantes et radicchio vibrant se marient avec le salami Toscano pour une base riche. Quelques rondell...	\$19.75
Arugula and Apple Salad (Lunch-Salads) Hazelnut, farro, pecorino, lemon tarragon vinaigrette	\$19.75

Lunch-Sandwiches

ITEM	PRICE
Meatball Sub provolone, garlic herb butter, fire roasted tomato sauce	\$19.75
Marinated Eggplant Salsa verde, arugula, stracciatella	\$18.75
Chicken Parm (Lunch-Sandwiches) Fire roasted tomato sauce, buffalo mozzarella, basil	\$19.75
Classic Italian (Lunch-Sandwiches) Toscano salami, peppercorn mortadella, capicola picante, provolone, lettuce, tomato, onion	\$19.75

Lunch- Homemade Pasta

ITEM	PRICE
Rigatoni (Lunch- Homemade Pasta) Alla vodka	\$25.00
Seafood Mafaldine prawns, 'nduja, roasted tomato, chili	\$29.00
Tagliatelle (Lunch- Homemade Pasta) Beef shank ragu, pecorino romano, oregano	\$27.00
Ricotta Dumplings (Lunch- Homemade Pasta) cacio e pepe *\$1 from each ricotta dumplings will be donated to Alex's Lemonade Stand Foundation	\$25.00

Lunch- Pizza

ITEM	PRICE
Sopressata (Lunch- Pizza) Provolone, calabrian chili, honey	\$25.00
Mushroom Black truffle, caramelized onion, taleggio	\$25.00
Fennel Sausage pickled chillies, roasted garlic, fontina	\$26.00
Carbonara smoked pancetta, black pepper, pecorino di parco	\$27.00
Margherita (Lunch- Pizza) Fior di latte fondant, tomates acidulées, et basilic parfumé sur une pâte fine.	\$24.00
San Daniele Prosciutto Black pepper, smoked pecorino, arugula, olive oil	\$26.00

Lunch-For The Table

ITEM	PRICE
Roasted Prime Flatiron Arugula, balsamic onions, rosemary	\$33.50
Grilled Branzino Castelvetrano olive, golden raisin, braised fennel	\$26.00

Desserts

ITEM	PRICE
Tiramisu creme de cacao, mascarpone, coffee	\$17.75
Pistachio Ricotta Cake raspberry, elderflower	\$15.75